

Advanced Viticulture & Wine Trivia

Viticulture & Wine · Practice Test · 8 Questions

1. Which physiological process in the grapevine is primarily responsible for converting light energy into chemical energy, and is crucial for sugar production in the grapes?

- A) Respiration
- B) Transpiration
- C) Photosynthesis
- D) Senescence

2. What is the name of the fungal disease that causes 'noble rot' on grapes, leading to the concentration of sugars and flavors, and is essential for producing certain sweet dessert wines?

- A) Powdery Mildew
- B) Downy Mildew
- C) Botrytis Cinerea
- D) Phylloxera

3. The process of malolactic fermentation, often encouraged in winemaking, involves the conversion of tart malic acid into a softer, creamier-tasting lactic acid. Which microorganism is primarily responsible for this transformation?

- A) *Saccharomyces cerevisiae*
- B) *Oenococcus oeni*
- C) *Brettanomyces*
- D) *Lactobacillus plantarum*

4. Which of the following is a key phenolic compound found in grape skins and seeds, contributing significantly to the astringency and aging potential of red wines?

- A) Malic Acid
- B) Tartaric Acid
- C) Ethanol
- D) Tannin

5. What is the term for the practice of grafting a desired grape variety onto the rootstock of a different grape species that is resistant to soil-borne pests, particularly the devastating Phylloxera louse?

- A) Cloning
- B) Hybridization
- C) Grafting
- D) Aseptic Culture

6. In which stage of the grapevine's annual life cycle do the flower clusters develop into small, hard berries, marking the initial growth phase after flowering?

- A) Bud break
- B) Flowering (Anthesis)
- C) Veraison
- D) Fruit set

7. What is the chemical compound responsible for the characteristic 'green bell pepper' aroma often found in certain Cabernet Franc and Sauvignon Blanc wines, which is a type of methoxypyrazine?

- A) Linalool
- B) Rotundone
- C) IBMP (2-isobutyl-3-methoxypyrazine)
- D) Diacetyl

8. What does the term 'terroir' in viticulture refer to?

- A) The specific vineyard equipment used
- B) The blend of different grape varieties in a wine
- C) The unique combination of soil, climate, and other environmental factors that affect grape growing
- D) The aging process in oak barrels