

The Science of Vines and Grapes

Viticulture & Wine · Answer Key · 15 Questions

1. Which botanical family does the common grapevine, *Vitis vinifera*, belong to?

- A) Rosaceae
- B) Vitaceae**
- C) Solanaceae
- D) Ericaceae

2. What is the term for the process of harvesting grapes at the peak of ripeness?

- A) Veraison
- B) Budbreak
- C) Vintage**
- D) Pruning

3. Which substance found in grape skins is responsible for the red color and antioxidant properties of red wine?

- A) Chlorophyll
- B) Anthocyanin**
- C) Carotenoid
- D) Capsaicin

4. What is 'veraison' in the lifecycle of a grapevine?

- A) The onset of grape ripening and color change**
- B) The dormant winter period
- C) The initial planting of the vine
- D) The fermentation stage

5. Which country currently has the largest total surface area of land dedicated to vineyards in the world?

- A) France
- B) Italy
- C) Spain**
- D) United States

6. What is the primary gas released by yeast during the fermentation of grape juice into wine?

- A) Oxygen
- B) Nitrogen
- C) Carbon dioxide**
- D) Hydrogen

7. Which of these is a common 'training system' used to support and shape grapevines?

- A) Espalier**
- B) Grafting
- C) Decanting
- D) Fining

8. What is the main purpose of grafting a fruiting vine onto a different type of rootstock?

- A) To change the color of the leaves
- B) To increase the size of the grapes
- C) To protect against soil pests like phylloxera**
- D) To make the vines grow faster

9. In winemaking, what is 'must'?

- A) A type of storage barrel
- B) Freshly crushed fruit juice containing skins and seeds**
- C) The aged residue found in wine bottles
- D) A specialized pruning tool

10. Which climate condition is generally considered ideal for the majority of high-quality wine grapes?

- A) Tropical monsoon
- B) Arctic tundra
- C) Temperate Mediterranean**
- D) Desert arid

11. What are the 'tendrils' on a grapevine primarily used for?

- A) Storing water
- B) Attracting pollinators
- C) Climbing and support**
- D) Protecting the grapes from birds

12. What is the name of the white, waxy substance that often forms a coating on the skin of a grape?

- A) Bloom**
- B) Pectin
- C) Tannin
- D) Resveratrol

13. Which mineral is essential for the healthy growth of vines and is often found in high concentrations in Champagne soil?

A) Iron

B) Calcium carbonate (Chalk)

C) Sodium

D) Gold

14. What is the primary role of yeast in the winemaking process?

A) To clarify the liquid

B) To convert sugars into alcohol

C) To add color to the wine

D) To strengthen the vine stems

15. What is the term for the study and practice of cultivating grapevines?

A) Horticulture

B) Pomology

C) Viticulture

D) Oenology