

Name \_\_\_\_\_ Date \_\_\_\_\_

1. Name one wine region in New Zealand, Australia or South Africa. \_\_\_\_\_

2. Identify one dominant grape variety, the climate, soil and topography of from that region.

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3. The 21<sup>st</sup> Amendment to the Constitution ended Prohibition in the United States. What were the restrictions enacted by Prohibition?

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4. Identify the characteristics of the following California AVAs:

A. Napa Valley	_____ A cool climate region with large bodies of water which moderate temperatures.
B. Sonoma	_____ Fog covered valleys and sun beaten hills.
C. Santa Barbara	_____ Hot, surrounded by the Vaca and Mayacama Mountains
D. Finger Lakes	_____ Growing regions have a maritime influence.
E. Columbia Valley	_____ A cool region with east to west mountain ranges
F. Willamette Valley	_____ Diurnal temperature changes are significant. Growing regions are to the east of the state and are very dry.

Match the wine professional with their accomplishment:

A. Robert Mondavi	_____ found success in a signature winemaking style of using ripe old vine zinfandel grapes and natural yeasts. Owner of, Marcassin.
B. Helen Turley	_____ Know for the “vinifera revolution” in the Finger Lakes
C. Cesar Chavez	_____ Too many accomplishments to list, napa valley winery, innovative marketing strategies, co-creator of Opus One...
D. Randall Grahm	_____ American labor leader and civil rights activist who co-founded the National Farm Workers Association
E. Andre Tchelistcheff	_____ Californian winemaker, founder of Bonny Doon Vineyard, best known for his work with Rhone varietals in California
F. Dr. Konstantin Frank	_____ Influential post-Prohibition winemaker, most notable for contributions toward defining the style of CA Cabernet Sauvignon

Explain, in detail, something you learned about the wine regions explored over the last three weeks that was not asked on this exam.

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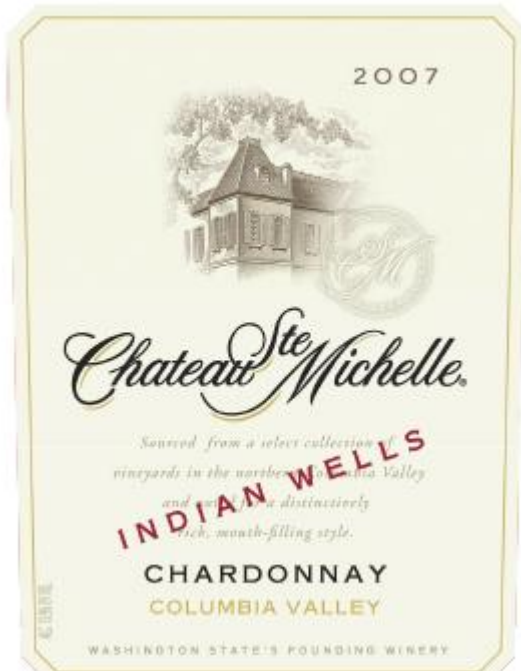
State \_\_\_\_\_

Grape variety \_\_\_\_\_

Percentage of grape variety \_\_\_\_\_

AVA \_\_\_\_\_

Minimum Percentage from AVA \_\_\_\_\_



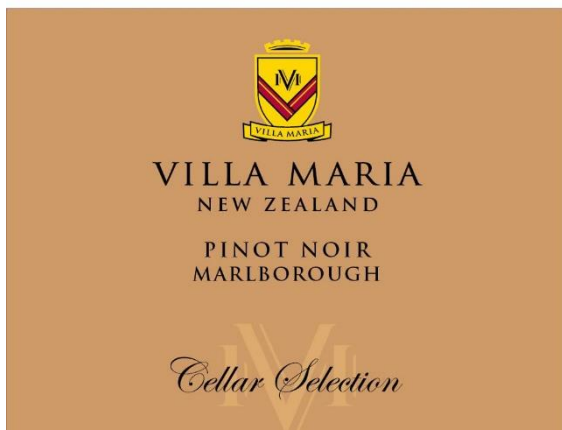
State \_\_\_\_\_

Grape variety \_\_\_\_\_

Percentage of grape variety \_\_\_\_\_

AVA \_\_\_\_\_

Minimum Percentage from AVA \_\_\_\_\_

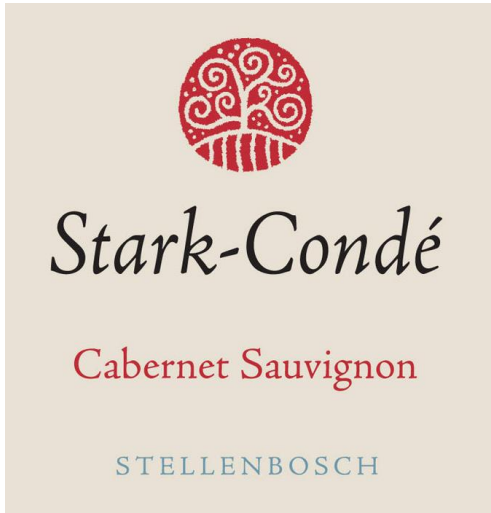


Country \_\_\_\_\_

Grape variety \_\_\_\_\_

Percentage of grape variety \_\_\_\_\_

Appellation \_\_\_\_\_



Country \_\_\_\_\_

Grape variety \_\_\_\_\_

Percentage of grape variety \_\_\_\_\_

Appellation \_\_\_\_\_

Pair the wines presented with a food item (one wine with one food)

Basque Style Chicken with Creamy Polenta

Wine \_\_\_\_\_

Broiled Salmon with Béarnaise Sauce, Pommes Natures and Sautéed Zucchini

Wine \_\_\_\_\_

Grilled Lamb "Steaks" Haché with Ratatouille

Wine \_\_\_\_\_

Grilled Skirt Steak with Chimichurri Sauce

Wine \_\_\_\_\_

Choose one pairing above, explain why you suggest that wine, make sure to describe the characteristics of the wine:

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