



## Level 1 vs. Level 2 Quiz: Answer Sheet

**IMPORTANT:** Do not look at this sheet until after you have taken the quiz.

The correct answers to the quiz are underlined. Use this sheet to score your quiz, then see the comments below to help you select the course that best fits your needs.

1. Which country below is particularly noted for sizable plantings of Chenin Blanc (or as it is frequently called there, "Steen")?  
A. Australia                      **B. South Africa**                      C. New Zealand                      D. Argentina

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2. Which acronym (series of initials) identifies one of France's legal labeling classifications?  
A. DOCG                      **B. AOP**                      C. AVA                      D. DO

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3. Madeira is a fortified wine made in which of the following countries?  
**A. Portugal**                      B. Spain                      C. France                      D. Italy

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4. Spatlese is a subcategory of which German classification?  
**A. Pradikatswein**                      B. Qualitätswein                      C. Landwein                      D. Deutscher Wein

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5. Tempranillo is an important grape variety used in the blend of which one of the following wines or wine types:  
**A. Rioja**                      B. St. Émilion                      C. Meritage                      D. Chianti

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6. Which grape variety is grown in France's Rhône Valley?  
A. Riesling                      B. Sauvignon Blanc                      **C. Viognier**                      D. Sémillon

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7. Vinho Verde is made in what country?  
A. France                      **B. Portugal**                      C. Spain                      D. Italy

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8. Pouilly-Fuissé is a white wine which is made from grapes grown in which one following areas of Burgundy?  
A. Chablis                      B. Beaujolais                      C. Côte d'Or                      **D. Mâconnais**
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9. Which of the following regions is not in northern Italy?  
**A. Apulia**                      B. Veneto                      C. Trentino Alto Adige                      D. Friuli
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10. Which one of the following countries produces the least amount of wine?  
A. Italy                      B. Spain                      C. United States                      **D. Chile**
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11. Sémillon generally dominates the blends of wines from which one of the following AOCs?  
**A. Sauternes**                      B. Pauillac                      C. St. Émilion                      D. Pomerol
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12. Cabernet Sauvignon dominates most blends in the \_\_\_\_\_ region of Bordeaux.  
A. St. Émilion                      B. Pomerol                      **C. Haut Médoc**                      D. Barsac
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13. Which one of the following is the most planted grape in Austria?  
A. Riesling                      **B. Grüner Veltliner**                      C. Welschriesling                      D. Zweigelt
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14. Which one of the following white grape varieties is most likely to be vinified and matured using some or all of the following methods: fermentation in barrel, aging in barrel, lees contact, second fermentation in a sealed bottle?  
A. Riesling                      **B. Chardonnay**                      C. Pinot Gris                      D. Gewürztraminer
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15. Which grape variety is used in the Piedmont's Barolo and Barbaresco wines?  
A. Barbera                      B. Dolcetto                      C. Spanna                      **D. Nebbiolo**
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16. Which one of the following wine zones is in New Zealand's South Island?  
A. Marlborough      B. Hawkes Bay      C. Gisborne      D. Wairarapa
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17. The Gewürztraminer grape is grown extensively in which one of the following French regions?  
A. The Loire Valley      B. Alsace      C. The Rhône Valley      D. Provence
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18. White Sancerre is made from the \_\_\_\_\_ grape.  
A. Chenin Blanc      B. Riesling      C. Chardonnay      D. Sauvignon Blanc
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19. The red grape used in Beaujolais is \_\_\_\_\_.  
A. Pinot Noir      B. Cabernet Franc      C. Gamay      D. Grenache
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20. Vino Nobile di Montepulciano is made mostly from the \_\_\_\_\_ grape.  
A. Montepulciano      B. Nebbiolo      C. Refosco      D. Sangiovese
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**Boston University** Metropolitan College  
Programs in Food & Wine

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**General Note:** The comments below are intended solely to reflect your level of wine knowledge based on your performance on the quiz, and obviously these comments cannot take into consideration other factors, such as personal studying aptitudes, time available to study, etc. Therefore, you should use these comments as a guide, and take into consideration any other factors you feel may be relevant to your making the decision as to whether Level 1 or Level 2 is appropriate for you. As Level 1 is not a prerequisite for Level 2, this choice is yours and yours alone to make. You will not be asked, nor will any other students be asked, for the results of this quiz. Enrollment in both the Level 1 and Level 2 courses is based only on a first come, first served basis, and therefore students' levels of preparedness for either course is not considered by either the instructors or administrators of these courses.

**17-20 questions correct:** You would be well advised to take Level 2. You have achieved a level of knowledge equivalent to the top Level 1 graduates. You have enough wine knowledge to succeed at a similar level in Level 2 if you do the reading assignments each week, attend most or all of the classes, and review your study guides and tasting notes for the mid-term and final exams.

**14-16 questions correct:** You have enough wine knowledge to succeed in Level 2 if you do the reading assignments each week, attend most or all of the classes, and review your study guides and tasting notes for the mid-term and final exams. With more study effort, you could become a top student in Level 2.

**10-13 questions correct:** You do not yet have quite as much knowledge as a graduate of the Level 1 course has. Taking Level 1 would give you an opportunity to add to your knowledge. You would find Level 1 interesting, and moderately challenging. If you choose to go directly into Level 2, in addition to doing the reading assignments each week and attending most or all of the classes, you will need to devote a great deal of time to review your study guides and tasting notes for the mid-term and final exams. Becoming a top student in Level 2 will require a great deal of effort.

**0-9 questions correct:** You have substantially less knowledge than a graduate of the Level 1 course has. Taking Level 1 would give you the opportunity to develop much of the wine knowledge you will need to be successful in Level 2. You would find Level 1 interesting and challenging. If you choose to go directly into Level 2, in addition to doing the reading assignments each week and attending most or all of the classes, you will need to devote a great deal of time to review your study guides and tasting notes for the mid-term and final exams. You would need to review your study notes and tasting notes on a week to week basis, as doing this just before the exams would probably be overwhelming. Becoming a top student in Level 2 will require a large amount of study and review each week of the course.