



TOP|SOMM and TOP New SOMM Regional Theory 2015 Candidate _____

1. Briefly explain the geographical difference between Beaune AOC and Côte de Beaune AOC.

2. “No barrique... No Berlusconi...” What producer is this quote famously attributed to?

3. What is the literal translation for the following beer terms?

Hefe

Wit

Saison

Weizen

4. What ingredient switch turns a Negroni into a Boulevardier?

5. Name the current owners of each of the following estates:

Robert Mondavi

Domaine des Lambrays

Château Haut-Brion

Columbia Winery

Mayacamas

6. Circle the most likely range of OVERALL NET profit margin for a successful wine-centric restaurant.

1-15% 16-25% 26-45% 46-65%

7. In the wine world, what does COLA stand for and what federal agency grants it?

8. Circle the wines in which chaptalization may legally occur.

Brunello di Montalcino

La Tâche

Willamette Valley

Pfalz Riesling Grosses Gewächs

Sta. Rita Hills

Rioja

9. Name all AOCs a producer in Martillac would be entitled to when producing dry white wines.

10. Name the most prominent aroma/aromas associated with “reductive” white Burgundy.

11. Why was the outcome of the Hundred Years’ War significant for the future of Bordeaux?

12. Name two countries in which Ouzo may legally be produced.

13. Briefly contrast the techniques of micro-oxygenation and hyper-oxygenation in winemaking. Comment specifically on *when* each technique is employed.

14. Bottles and by-the-glass sales each make up 50% of your sales. If every bottle on your list is marked up 2x the wholesale cost, but your COGS for all wine sales is at 40%, what is your average percentage (%) markup on by the glass selections?

15. Briefly describe the 2013 Syrah harvest and vintage in the Northern Rhône.

16. You are eating ceviche in its country of origin. Name the nearest major winegrowing region known for quality white wines.

17. Who was Jan van Riebeeck and why is he important in wine history?

18. Which national flag flew in Colmar in 1910?

19. What is the acceptable range of residual sugar for Seco Cava?

20. What is the most recent vintage of Dom Pérignon available in the US market?

21. How many total 5 oz. pours could you get out of 9 liters of wine?

22. Which of the following winegrowing regions is closest to the ruins of Pompeii: Taburno, Castel del Monte, Cinque Terre or Conero?

23. What geographical feature forms the northern boundary of Rutherglen GI?

24. Which of New Zealand's two main islands experiences more rainfall during the growing season and why?

25. A junmai sake is listed as “+8” on the Nihonshu-do scale. Is it a dry or sweet style?
26. You’ve got a table full of home-brewing geeks and they’re talking about kräusen. What does the term “kräusen” refer to?
27. Which yeast species creates flor?
28. Which village AOC in the Côte de Nuits produces the most red wine annually?
29. Name four island PDOs in the Atlantic Ocean.
30. Name the first DACs to be awarded in both Niederösterreich and Burgenland.
31. Briefly contrast the *en vaso* and *vara y pulgar* styles of vine-training.
32. Circle the varietal wine that likely exhibits the highest TA.
- Aidani Assyrtiko Malagousia Moschofilero
33. What American city did the Cable Car cocktail originate in?
34. If a wine is labeled with “California” as its state of origin, what percentage of fruit must have been grown in California?
35. On an afternoon drive from the north point of Cape Naturaliste to the south point of Cape Leeuwin, what three major bodies of water will you encounter?

WINE LIST: Section 1

You have a wine list organized by VARIETY. In the case of blends, you list the wine under the single most prominent variety in the blend. What sections should the following wines be listed under?

1. Fleurie, Coudert, “Clos de la Roillette” 2013
2. Etna Rosso, Tenuta delle Terre Nere 2012
3. Champagne, Agrapart “7 Crus” NV
4. Pouilly-sur-Loire, Marc Deschamps 2013
5. Rioja Reserva, Marques de Murrieta “Capellanía” 2008
6. Ribeira Sacra Tinto, Guímaro 2013
7. Bucelas, Quinta da Murca 2012
8. Vétroz “Amandoleyre” Grand Cru, Fendant, Cave du Vieux Moulin 2010
9. Rosso di Montalcino, Poggio di Soto 2009
10. Marcillac, Domaine Martha, “Cuvée Peirafi” 2011
11. Colares, Adega Regional de Colares “Arenea” 2005
12. Bandol Blanc, Château Tempier 2012
13. Toscana, Isole e Olena “Cepparello” 2009
14. Patrimonio Blanc, Antoine Arena “Grotto di Sole” 2013
15. Chinon Blanc, Bernard Baudry “La Croix Boisée” 2012
16. Saumur Rouge, Château de Brézé 2010
17. Goriska Brda, Movia “Lunar” 2005
18. Eden Valley, Henschke “Cyril” 2007
19. Rheinhessen, Keller “Abts Erde” GG 2009
20. Alsace, Trimbach “Cuvée Frédéric Emile” 2001

WINE LIST: Section 2

You have a wine list organized by APPELLATION OF ORIGIN appearing on the label. What sections should the following wines be listed under? In any case of conjunctive labeling, select the SMALLEST appellation that appears.

1. François Pinon, “Silex Noir” 2013
2. Pinot Noir, Littorai “The Haven” 2012
3. Gewürztraminer, Corison “Corazón” 2013
4. Pinot Noir, Bethel Heights “Justice Vineyard” 2012
5. Ridge “Lytton Springs” 2012
6. Riesling, Emrich-Schönleber “Halenberg” GG 2009
7. Riesling, Heymann-Löwenstein “Kirchberg” GG 2012
8. Riesling, Toni Jost “Hahn” GG 2011
9. Grüner Veltliner, Bründlmayer “Alte Reben” 2012
10. Grüner Veltliner, Bernhard Ott “Fass 4” 2013
11. Syrah, Luke Lambert 2011
12. Syrah, Qupé “Bien Nacido” 1999
13. Syrah, Gramercy Cellars 2008
14. Malbec, Bodega del Fin del Mundo “Reserva” 2010
15. Chenin Blanc, Badenhorst “Secateurs” 2013
16. Cabernet Sauvignon, Majella 2008
17. Cabernet Sauvignon, Jordan 2005
18. Cabernet Sauvignon, Trefethen 2011
19. Chardonnay, Arnot-Roberts “Watson Ranch” 2013
20. Chardonnay, Brewer-Clifton “Sweeney Canyon” 2010