

# WINE TRIVIA

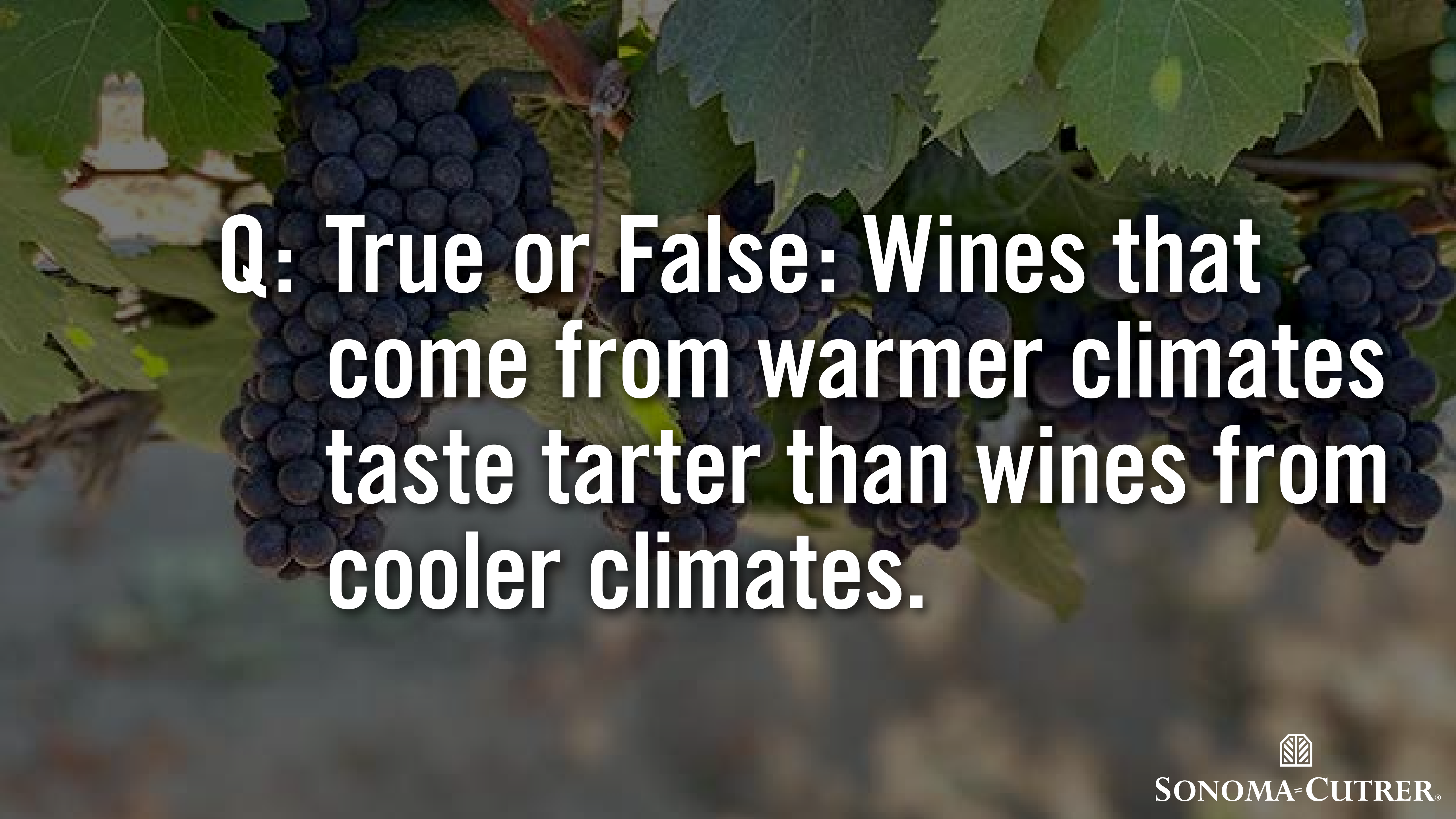


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**Q: True or False: Wines that come from warmer climates taste tarter than wines from cooler climates.**



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**A: False. Wines from warmer climates taste riper; wines from cooler climates taste tarter.**





- ***Fun fact:*** Grapes ripen more easily in warmer climates, resulting in lower acidity and higher sugar levels. Higher sugar levels make for a more full-bodied wine with a higher alcohol content. So a Pinot Noir from California's Russian River Valley would taste riper than one from Oregon's Willamette Valley.



A group of seven people, four men and three women, are standing in a vineyard. They are dressed in casual to semi-formal attire, including polo shirts, blouses, and dresses. Some are holding wine glasses. The background shows rows of grapevines and a hillside under a clear sky.

**Q: What is the standard  
pour for a glass of wine?**

- A) 3oz**
- B) 4oz**
- C) 5oz**
- D) 7oz**



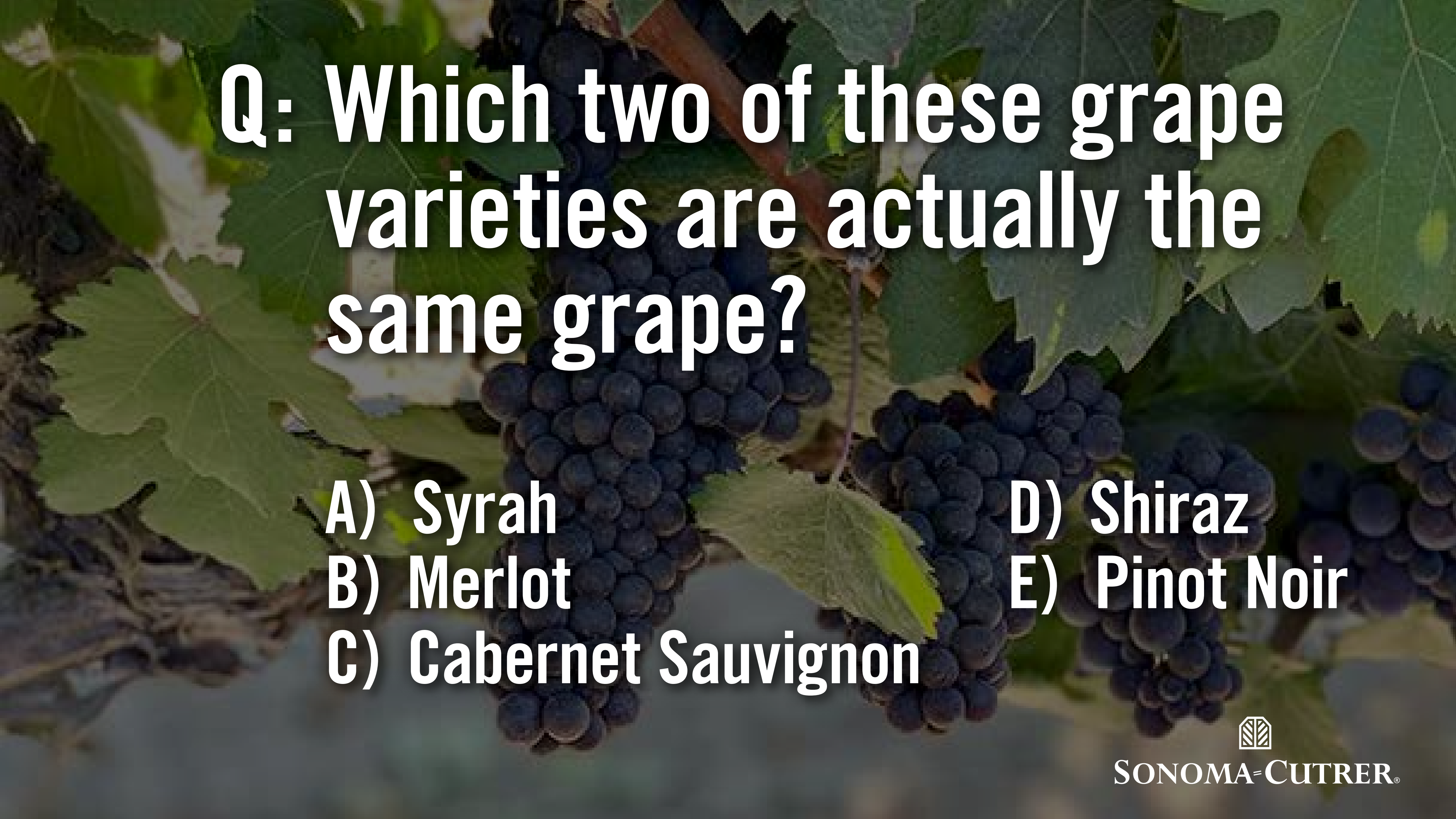
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**A: C. 5oz. A standard 750mL bottle should provide about five servings.**



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**Q: Which two of these grape varieties are actually the same grape?**

**A) Syrah**

**B) Merlot**

**C) Cabernet Sauvignon**

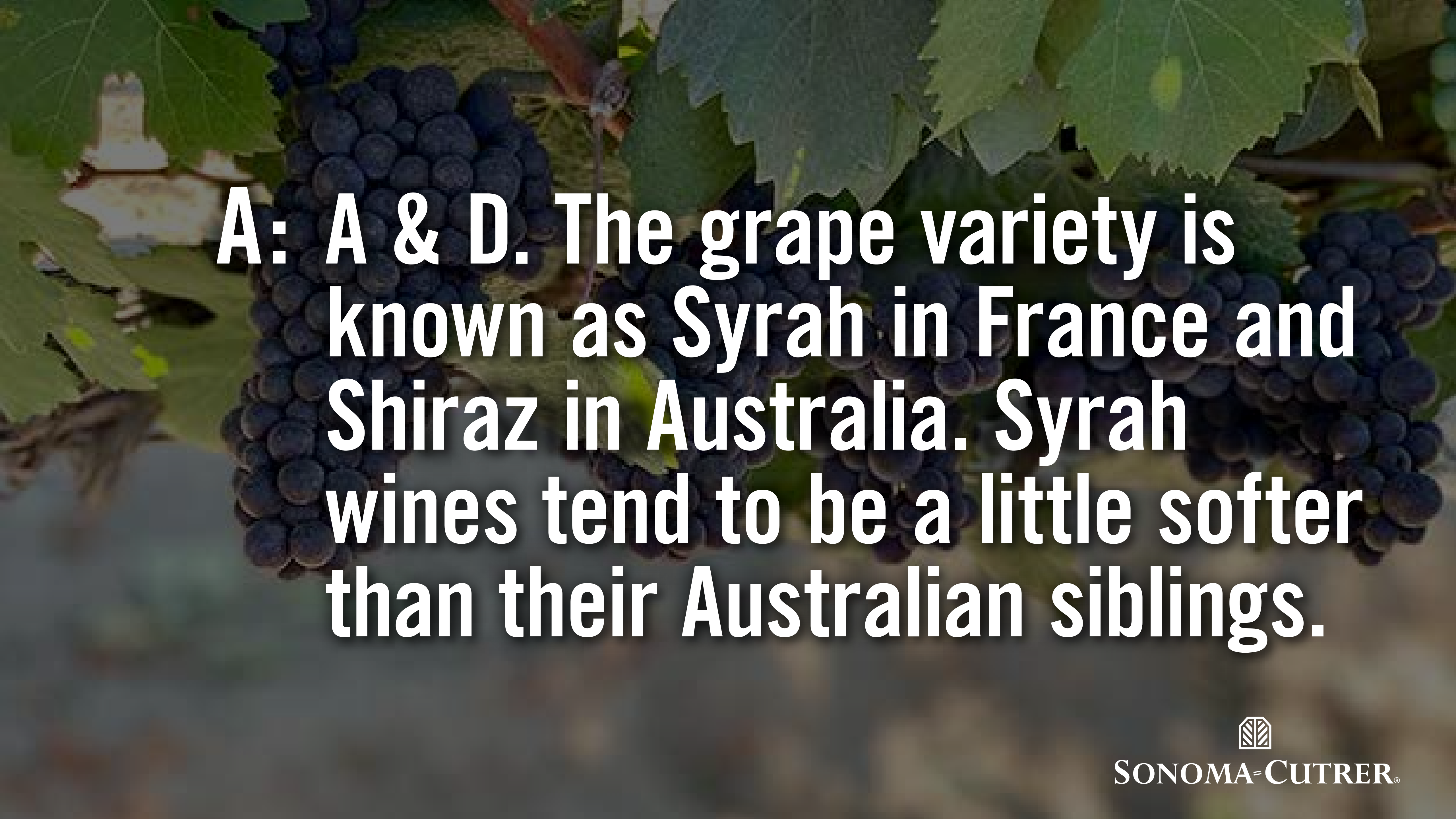
**D) Shiraz**

**E) Pinot Noir**



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**A: A & D. The grape variety is known as Syrah in France and Shiraz in Australia. Syrah wines tend to be a little softer than their Australian siblings.**



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A photograph of a vineyard with rows of grapevines. In the background, a building with a red roof is visible. The image is slightly blurred and has a dark overlay.

**Q: Which of the following is the most planted white grape in the world?**

**A) Sauvignon Blanc**

**B) Riesling**

**C) Chardonnay**

**D) Champagne**



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# A: C. Chardonnay



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**Q: Noble grapes are international varieties widely planted in the world's major wine regions and have mass appeal. As of 2020, how many grape varieties are considered noble?**

**A) 5**

**C) 14**

**B) 9**

**D) 18**



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**A: D. 18**



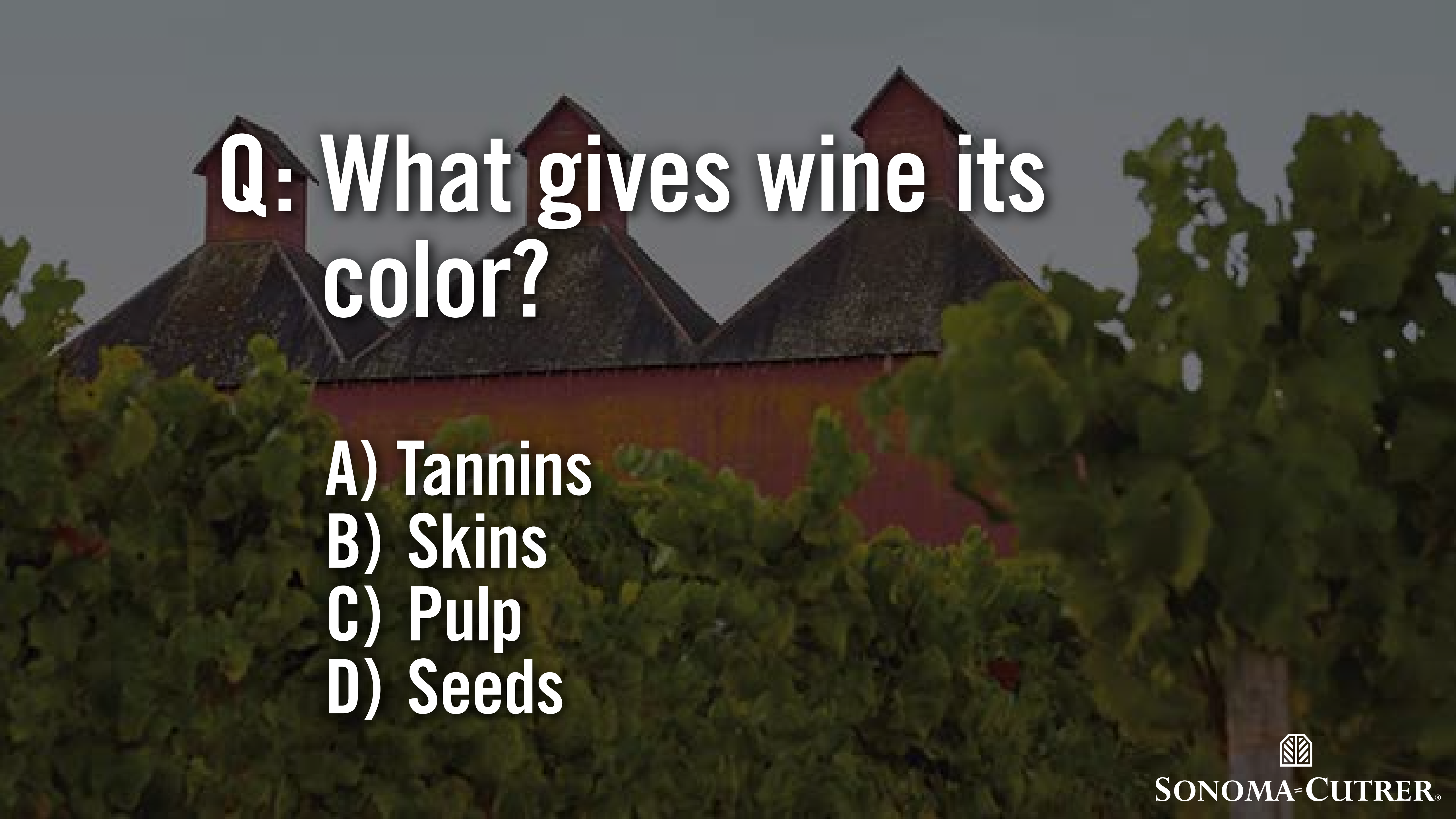
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***Fun fact:*** The “original six” noble grapes include Pinot Noir, Merlot, Cabernet Sauvignon, Riesling, Sauvignon Blanc and Chardonnay.



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**Q: What gives wine its color?**

- A) Tannins**
- B) Skins**
- C) Pulp**
- D) Seeds**





**A: B. Skins**



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***Fun fact:*** For white wine, only the juice is used.  
And while typically made from white grapes, black  
grapes can also be used because the juice is  
clear.





# **Q: What are tannins?**

- A) Naturally occurring compounds in grape skins, seeds and stems**
- B) Bacteria in a vineyard's soil**
- C) Small, wingless bugs that live on grape leaves**
- D) A nickname for the coopers that make the barrels**







**A: A. Naturally occurring  
compounds in grape  
skins, seeds and stems**



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# Q: What are wine tears?

- A) The last drops of wine from a bottle
- B) The first tiny pour of wine in a glass to check its quality
- C) Droplets that stream down the sides of a glass after sipping or swirling
- D) You when you realize you're out of wine.



**A: C. Droplets that stream  
down the sides of a glass  
after sipping or swirling**



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***Fun fact:*** Tears are caused by a surface tension phenomenon called the Marangoni effect. A higher alcohol wine will have slower tears. It has zero to do with a wine's quality.



**Q: When tasting wine, the first step is:**

- A) Taste**
- B) Look**
- C) Smell**
- D) Slurp**





# A: B. Look

**Tasting tip:**

**Pour a 3oz serving and hold at an angle over a white surface like a piece of paper. You're looking for color (red, for example), intensity (how the wine looks from the edge to the middle), and viscosity (wine consistency reflected in the tears).**



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**How'd you do? Let us know your  
score at #ctthwine**