

# Simply Quizzical

1. Barrels used in aging wine are usually made from what kind of wood?

- a. Cherry
- b. Pine
- c. Oak**
- d. Redwood

2. What is the source of the salts that give umami its taste?

- a. Sea salt
- b. Glutamates**
- c. Table salt

3. Grain finished beef comes from animals that were initially raised on grass or hay.

- a. True**
- b. False

4. A well seasoned steak might pair best with:

- a. A sparkling wine
- b. A full flavored dry red wine**
- c. A dry white wine
- d. A sweet white wine

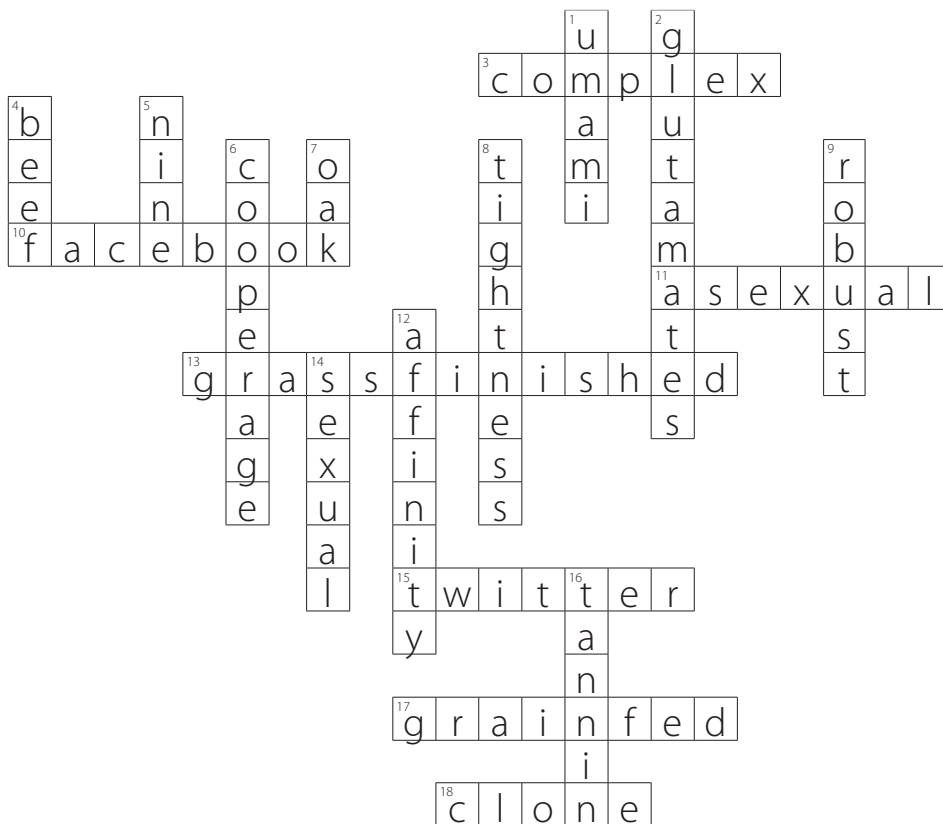
5. Vineyards are usually planted with vines that are grown from seed.

- a. True
- b. False**

6. When are cuttings for vines harvested by Red Dog Nurseries?

- a. Starting around Thanksgiving**
- b. Beginning right after harvest in September
- c. When pruning starts in March
- d. Beginning just before harvest in mid-August

## The Extraordinary CROSSWORD



### Across

- 3 \_\_\_\_\_ wines go with simple meals
- 10 One of the places you can be our friend
- 11 Another name for clonal propagation
- 13 Cattle that only eat grass and hay
- 15 Where you can hear us tweet
- 17 Cattle that are finished out on a high energy diet
- 18 An exact replica

### Down

- 1 Means "delicious" in Japanese
- 2 Salts that are present in the amino acids
- 4 America's favorite protein
- 5 The number of basic beef and wine pairings, as suggested by Karen MacNeil
- 6 The art of constructing wine barrels
- 7 The type of wood typically used to age wine
- 8 The \_\_\_\_\_ of wood rings relates to the oxygen exchange rate
- 9 Robust wines require \_\_\_\_\_ seasonings.
- 12 When foods complement and enhance each other
- 14 Allowing seeds to germinate is what form of reproduction?
- 16 The compound that gives wine its structure.