

Simply Quizzical

1. Nouveau wines originated in what part of the world:

- a. Southern Sweden where the grapes had to be harvested early before the first snow falls.
- b. In Beaujolais, France where they were celebrated as the first wines of every harvest year.
- c. In Southern Italy where grapes had to be harvested before the weather got too hot.
- d. In Virginia where grapes had to be harvested early because fungus pressure was exceptionally heavy.

2. Nouveau wines are best described as:

- a. Heavily oaked, massive wines.
- b. Very fruity white wines.
- c. Port-style dessert wines.
- d. Very fruity, light bodied dry red with floral notes.

3. Tassel Ridge 2011 Iowa Nouveau is made from which grape varieties:

- a. Pinot Noir and Chardonnay
- b. Marechal Foch and Marquette
- c. St. Pepin and St. Croix
- d. St. Croix and Chambourcin

4. The primary focus of the grape vine is the production of fruit and seeds. What is the second focus?

- a. The accumulation of carbohydrates required to survive the winter and have sufficient energy to produce leaf buds the following year.
- b. The production of lots of big leaves.
- c. The production of long canes on which next year's grapes will grow.
- d. The development of an extensive root system

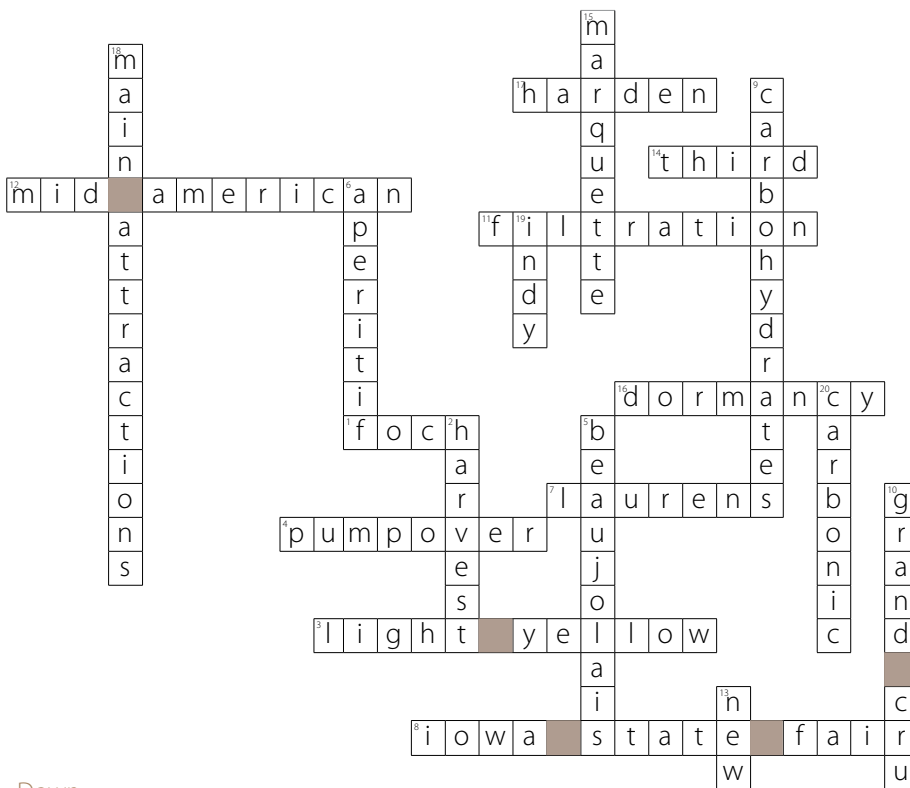
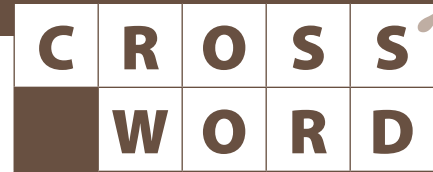
5. What weather event usually triggers vine dormancy?

- a. Heavy rains
- b. Very hot days
- c. Lots of wind
- d. First hard frost of the autumn

6. Name one or more wines that have just been released at Tassel Ridge Winery.

- a. Pinot Grigio
- b. Malbec
- c. *Cranberry* and *Oskyfizzante® Cranberry*
- d. Asti Spumante

The Extraordinary



Across

- 1 Small, blue-black grapes
- 3 In dormancy, the shoot growth will change from green to _____
- 4 Process which stirs the skins and the juice
- 7 Home to Heart n' Home
- 8 Location of the wine competition for wines made from Iowa fruit
- 11 Process of cleaning the wine
- 12 Wine competition open only to 14 Midwestern states
- 14 The Thursday in November in which Nouveau is released
- 16 When stored starches convert to sugar to keep the vine alive
- 17 Then entering dormancy, the canes _____

Down

- 2 Time of year when we gather the grapes
- 5 French region where Nouveau wine began
- 6 A drink used to stimulate the appetite
- 9 Vines need to accumulate this to prepare for winter
- 10 Long Beach wine competition
- 13 English for Nouveau
- 15 One of the grapes used in Tassel Ridge 2011 Iowa Nouveau
- 18 Store which carries Tassel Ridge wines and Norwegian novelties
- 19 Acronym for Indianapolis International wine competition
- 20 _____ maceration