

Simply Quizzical

1. Why is a rosé a good choice for mixed grill?

- a. Rosés usually have more acid
- b. Rosés are medium bodied wines that pair with a wide variety of foods**
- c. Rosés are usually dry
- d. Rosés are usually sweet

2. What topics does the Grapemobile tour of the Tassel Ridge Vineyard not address?

- a. The kinds of grapes we grow in Iowa
- b. Iowa soils
- c. How we trellis our grapes
- d. Making champagne**

3. About how many people would it take to match the rate at which the harvester works?

- a. 15
- b. 5
- c. 200
- d. 75**

4. Which chemical characteristic of the juice does not help us decide when to harvest our grapes?

- a. The amount of succinic acid in the grapes**
- b. The Titratable Acidity of the juice from the grapes
- c. The sugar level in the grapes
- d. The pH or the strength of the acid in the grapes

5. What time of day do we usually begin harvesting?

- a. 8 a.m.
- b. 10 a.m.
- c. 3 a.m.**
- d. 5 p.m.

6. Why do we not want rain at or close to the time of harvest?

- a. Rain cools the grapes too much
- b. Rain makes the vineyard slippery
- c. Rain swells the grapes and causes the skins to split**
- d. Rain cools down the weather and we want it hot during harvest

The Extraordinary

C R O S S W O R D

Across

- 6 Italian Butter is another name for Tassel Ridge _____ oils
- 7 The vehicle we use to show visitors around the vineyards is called the _____
- 10 Early morning harvests are necessary to prevent spontaneous _____ of the grapes
- 12 Tassel Ridge dipping oils are frequently called _____
- 13 pH is one criteria used to determine the _____ of grapes for harvest

Down

- 1 This is criteria used to determine the readiness of grapes for harvest _____
- 2 The number one enemy of grape growers is _____
- 3 The Grapemobile is used at the Winery to take visitors on tours of the _____
- 4 During harvest, material other than grapes are called _____
- 5 Mornings are best for harvesting because mornings are _____
- 8 _____ level is a criteria used to determine the readiness of grapes for harvest
- 9 This wine is a good alternative for a mixed grill
- 11 There are _____ main chemical characteristics of the juice that help us decide when to harvest our grapes