Simply Quizzical

1. The correct sequence of grape development is:

a. bud break, veraison, flowering, berry growth, fruit set, harvest b. bud break, flowering, fruit set, berry growth, veraison, harvest c. fruit set, flowering, bud break, veraison, berry growth, harvest d. flowering, bud break, fruit set, berry growth, veraison, harvest

2. Veraison is:

- a. when flowers form on the vine
- b. when fruit first sets on the vine
- c. the first indication that grapes are ready to harvest

d. when the berries start to ripen

3. Most grape varieties are hermaphroditic meaning that they self pollinate.

(a. True)

b. False

4. The decision of when to harvest is usually based on the sugar and acid levels in the grapes.

(a. True b. False

5. A pistillate grape variety

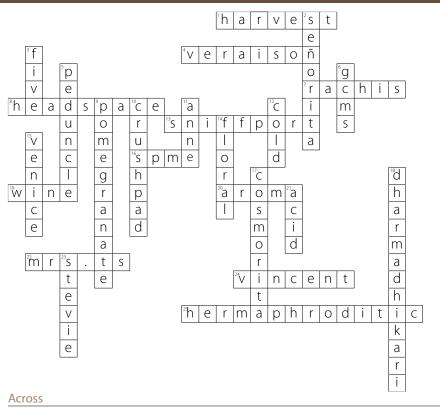
- a. only produces sweet wines
- b. produces very alcoholic wine
- c. has an imperfect flower so that a variety that ripens at the same time must be planted along side.
- d. produces very heavy crop loads.

6. Grapes grown in Iowa produce

- a. very large grape bunches.
- b. only sweet wines.
- c. a wide variety of both sweet and dry wines.

d. red wine only.

Extraordinary



C R O S S W O R D

Down

- 2 The wine mix version of the margarita
- 3 The number of Wine-A-Rita mixes available
- 5 The part of the rachis connecting the shoot to the first branch of the cluster
- 6 The machine used in the lowa State wine lab
- 9 One of the berry flavors in the Berry Pom-A-Rita
- 10 Location of sorting, de-stemming, and crushing grapes
- 11 The Tassel Ridge team member that loves harvest time
- 12 Variety of grapes grown in lowa; _____ climate
- 14 The aroma of Muscat
- 15 Home of the first Bellini
- 17 The wine mix drink that feels like the "big city"
- 18 Dr. Murli ______, the Director of the Midwest Grape & Wine Industry
- 21 Sour or biting to the taste; chemical compound
- 23 The Tassel Ridge team member that served in the Air Force

- 1 The process or period of gathering in crops
- 4 The onset of ripening
- 7 The main axis of the cluster
- 8 The air between the wine & the top of the container
- 13 Allows lab analyst to detect wine aromas
- 16 A sample technique
- 19 The Midwest Grape and _____ Institute
- 20 A pleasing or foul odor

- 22 Where you can go to get purses, jewelry, food and wine
- 24 The location of Mrs. T's Mercantile
- 25 Perfect flowers