

wine analysis

Uncorking the Secrets: A Comprehensive Guide to Wine Analysis

Introduction:

Are you ready to elevate your wine experience beyond simply enjoying the taste? Wine analysis goes far beyond casual sipping; it's a journey of discovery, unlocking the intricate layers of aroma, flavor, and history contained within each bottle. This comprehensive guide delves into the fascinating world of wine analysis, providing you with the tools and knowledge to appreciate wine on a deeper, more informed level. We'll explore various techniques, from visual inspection to sophisticated sensory evaluations, empowering you to become a confident and discerning wine connoisseur. Whether you're a seasoned wine enthusiast or a curious beginner, this post will equip you with the expertise to analyze wine with precision and passion.

I. Visual Examination: The First Impression

The journey of wine analysis begins long before you take a sip. A careful visual examination provides crucial clues about the wine's origin, age, and quality.

Color and Clarity: Observe the wine's hue against a white background. The color intensity and shades reveal potential grape varietals, age, and winemaking techniques. Clarity refers to the presence or absence of sediments or cloudiness, indicating potential issues with filtration or aging. A brilliant, clear wine suggests careful handling.

Legs (Tears): The "legs" or "tears" are the droplets that form on the inside of the glass after swirling.

Their viscosity reveals the wine's alcohol and glycerol content. Thicker, slower-moving legs typically suggest a higher alcohol content and richer body.

Headspace: The empty space in the bottle between the wine and the cork (or closure) can indicate proper storage and potential oxidation. Excessive headspace might point to issues with bottle aging or storage.

II. Aromatic Analysis: Unveiling the Nose

The aroma is arguably the most evocative aspect of wine analysis. This requires patience and a systematic approach.

The First Nose (Initial Aroma): Immediately after opening, take a quick sniff. This captures the primary aromas, often reflecting the grape variety and its terroir (the environmental factors influencing the grape).

The Second Nose (Developing Aromas): After swirling the wine gently, inhale again. This allows the volatile aromatic compounds to release, revealing a wider range of scents. Note the intensity and complexity.

Identifying Aromatic Descriptors: Develop your vocabulary. Practice identifying different aromatic families (fruity, floral, herbal, spicy, earthy, etc.) and specific descriptors (e.g., black cherry, violet, cedar, vanilla). Using a wine aroma wheel can be immensely helpful in this process.

III. Palate Analysis: The Symphony of Taste

The palate is where the sensory experience culminates. It requires attention to detail and a structured approach.

Sweetness/Dryness: Assess the level of residual sugar. Dry wines have minimal residual sugar, while sweet wines retain significant sugar levels.

Acidity: Acidity provides freshness and structure. Note the intensity and type of acidity (tartaric, malic, etc.). High acidity creates a lively, crisp sensation, while low acidity might result in a flabby, unbalanced wine.

Tannins: Tannins are astringent compounds found primarily in red wines, contributing to structure and mouthfeel. They create a drying sensation in the mouth.

Body: Describe the weight and texture of the wine in your mouth. Is it light-bodied, medium-bodied, or full-bodied?

Finish: The lingering impression after swallowing. Note the length, intensity, and character of the aftertaste. A long, complex finish indicates a high-quality wine.

IV. Integrating Observations: A Holistic Approach

Wine analysis is not about isolating individual aspects. It's about integrating visual, aromatic, and palate observations to create a holistic understanding of the wine.

Balance: Assess the harmony between the different components (acidity, tannins, sweetness, fruit, etc.). A well-balanced wine exhibits a pleasing integration of these elements.

Complexity: Complexity refers to the number of discernible aromas and flavors and their interplay. Complex wines offer a multifaceted sensory experience.

Intensity: Note the strength or power of the wine's aromas and flavors.

Overall Impression: Formulate a succinct description capturing the essence of the wine. What is the

overall style, character, and quality?

V. Advanced Techniques: Beyond the Basics

For those seeking deeper insights, advanced techniques such as blind tastings and analytical tools (e.g., spectrometer) offer further refinement.

Blind Tastings: Tasting wines without knowing their origin or varietal helps sharpen your sensory skills and objectivity.

Analytical Techniques: Sophisticated laboratory techniques can measure specific chemical components (e.g., alcohol, acidity, sugar levels) providing precise data to support sensory observations.

Wine Analysis: A Structured Approach - Outline by Dr. Emilia Rossi

Introduction: Defining wine analysis and its importance.

Chapter 1: Visual Examination: Color, clarity, legs, headspace.

Chapter 2: Aromatic Analysis: Primary and secondary aromas, aroma descriptors.

Chapter 3: Palate Analysis: Sweetness, acidity, tannins, body, finish.

Chapter 4: Integrating Observations: Balance, complexity, intensity, overall impression.

Chapter 5: Advanced Techniques: Blind tastings and laboratory analysis.

Conclusion: Becoming a confident wine analyst.

(The detailed explanation of each chapter is provided above in the main body of the article.)

FAQs:

1. What equipment do I need for wine analysis? A clean, clear wine glass, a white tablecloth or background, and a pen and paper for notes are sufficient to begin.
2. How long does it take to become proficient at wine analysis? Proficiency develops gradually with practice. Consistent tasting and note-taking are key.
3. Can anyone learn wine analysis? Yes, anyone with a curious mind and a willingness to learn can develop their wine analysis skills.
4. Are there any specific courses on wine analysis? Yes, many sommelier programs and wine schools offer comprehensive courses on wine tasting and analysis.
5. What are the benefits of wine analysis? Enhanced appreciation, improved purchasing decisions, and increased confidence in discussing and selecting wines.
6. How important is the temperature of the wine for analysis? Serving temperature significantly impacts aroma and flavor perception. Follow recommended temperature guidelines for each wine type.
7. Can I analyze wine alone, or is it better to do it with others? Both are valuable. Tasting alone allows focused observation, while group tastings provide diverse perspectives and enhance learning.
8. How can I improve my wine aroma vocabulary? Use wine aroma wheels, read wine descriptions, and participate in wine tasting events.
9. Is there a specific order to follow when analyzing wine? While flexible, the suggested order (visual, aromatic, palate) helps build a systematic approach.

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7. Identifying Wine Faults: Helps recognize signs of spoilage or flaws in wine.
8. A Beginner's Guide to Wine Terminology: Explains common wine-related terms and concepts.
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wine analysis: Wine Analysis and Production Zoecklein, 2013-03-09 Winemaking as a form of food preservation is as old as civilization. Wine has been an integral component of people's daily diet since its discovery and has also played an important role in the development of society, religion, and culture. We are currently drinking the best wines ever produced. We are able to do this because of our increased understanding of grape growing, biochemistry and microbiology of fermentation, our use of advanced technology in production, and our ability to measure the various major and minor components that comprise this fascinating beverage. Historically, winemakers succeeded with slow but gradual improvements brought about by combinations of folklore, observation, and luck. However, they also had monumental failures resulting in the necessity to dispose of wine or convert it

into distilled spirits or vinegar. It was assumed that even the most marginally drinkable wines could be marketed. This is not the case for modern producers. The costs of grapes, the technology used in production, oak barrels, corks, bottling equipment, etc., have increased dramatically and continue to rise. Consumers are now accustomed to supplies of inexpensive and high-quality varieties and blends; they continue to demand better. Modern winemakers now rely on basic science and the systematic application of their art to produce products pleasing to the increasingly knowledgeable consumer base that enjoys wine as part of its civilized society.

wine analysis: Production Wine Analysis Bruce W. Zoecklein, 2012-12-06 This text is designed to acquaint the reader with the commonly used procedures of juice and wine analysis as they are generally practiced in the industry, and as they are taught in the Department of Enology at California State University, Fresno. It is assumed that the reader has a basic preparation in the fields of chemistry and microbiology. In developing material for this text, the authors have emphasized analyses as they would be carried out in a production laboratory. Realizing that different laboratories have different analytical capabilities, personnel as well as equipment, we have in many instances provided several different approaches to the same analysis. Throughout this book we have attempted to give special attention to practical considerations and the importance of these analyses in the total spectrum of winery operations. We hope the book's format will satisfy the interests of laboratory personnel as well as winemakers. The process of making wine involves a series of concerns for the winemaker and staff of a winery. The first concerns are viticultural. Upon arrival of the fruit, its quality is assessed, grapes are processed and fermentation is begun. Almost immediately, and in many instances simultaneously, chemical and microbiological stability of the young and/or aging wine become important. Finally, problems do occur on occasion, and a number of what may be considered remedial techniques can be employed to produce an acceptable product.

wine analysis: Wine Analysis Hans-Ferdinand Linskens, John F. Jackson, 2012-12-06 Modern Methods of Plant Analysis When the handbook Modern Methods of Plant Analysis was first introduced in 1954 the considerations were: 1. the dependence of scientific progress in biology on the improvement of existing and the introduction of new methods; 2. the difficulty in finding many new analytical methods in specialized journals which are normally not accessible to experimental plant biologists; 3. the fact that in the methods sections of papers the description of methods is frequently so compact, or even sometimes so incomplete that it is difficult to reproduce experiments. These considerations still stand today. The series was highly successful, seven volumes appearing between 1956 and 1964. Since there is still today a demand for the old series, the publisher has decided to resume publication of Modern Methods of Plant Analysis. It is hoped that the New Series will be just as acceptable to those working in plant sciences and related fields as the early volumes undoubtedly were. It is difficult to single out the major reasons for success of any publication, but we believe that the methods published in the first series were up-to-date at the time and presented in a way that made description, as applied to plant material, complete in itself with little need to consult other publications. Contributing authors have attempted to follow these guidelines in this New Series of volumes.

wine analysis: Wine Analysis and Production Bruce W. Zoecklein, 1995 Winemaking as a form of food preservation is as old as civilization. Wine has been an integral component of people's daily diet since its discovery and has also played an important role in the development of society, religion, and culture. We are currently drinking the best wines ever produced. We are able to do this because of our increased understanding of grape growing, biochemistry and microbiology of fermentation, our use of advanced technology in production, and our ability to measure the various major and minor components that comprise this fascinating beverage. Historically, winemakers succeeded with slow but gradual improvements brought about by combinations of folklore, observation, and luck. However, they also had monumental failures resulting in the necessity to dispose of wine or convert it into distilled spirits or vinegar. It was assumed that even the most marginally drinkable wines could be marketed. This is not the case for modern producers. The costs of grapes, the technology used in production, oak barrels, corks, bottling equipment, etc., have increased dramatically and

continue to rise. Consumers are now accustomed to supplies of inexpensive and high-quality varietals and blends; they continue to demand better. Modern winemakers now rely on basic science and the systematic application of their art to produce products pleasing to the increasingly knowledgeable consumer base that enjoys wine as part of its civilized society.

wine analysis: Techniques and Methods for Chemical, Physical and Sensory Analyses and Tests of Grapes and Wine Patrick Iland, David Bruer, Nick Bruer, Chris Ford, Sue Caloghiris, Eric Wilkes (Chemist), Greg Edwards (Chemist), Andrew Ewart, Andrew Markides, John Sitters, 2021-02-28 Chemical physical and sensory methods for analysing grapes and wine

wine analysis: *Wine Analysis* Bruce W Zoecklein, 1995-12-31

wine analysis: *Chemical Analysis of Grapes and Wine* Patrick Iland, 2004 The purpose of this book is to present procedures and guidelines for chemical analysis and tests of grapes, grape juice and wine, with the results acting as a tool to aid decision making throughout the winemaking process.

wine analysis: *A Quest for Quality Wine, Every Time.* Joyce Steakley, Bruce Steakley, 2020-07-31 Wine has been around for thousands of years, grape growing and wine production is worldwide, and recipes are prolific. However, this approach to winemaking root cause analysis is original and cannot be found in any other winemaking publications. The book starts with the basics, with the authors' own basic winemaking steps. This provides a winemaking process and common language. With this understanding and departure point, they describe Root Cause Analysis (RCA) methods as applied to winemaking. Though winemaking appears to have simple steps, problems or flaws inevitably arise. Instant access to online materials can provide ad-hoc answers to given conditions; however, the applicability of these solutions to one's own situation and particular conditions is not always clear. Selective changes may or may not solve the problem and in the winemaking world, it may take years to finish the wine and understand if the quality actually improved or not. A finished wine will have thousands of particular current and historical conditions that played some role in its quality. The root cause analysis (RCA) approach provides a path to sort these out and guide winemakers to the solution. It creates a problem statement and systematically divides the world into six discrete groups. This book tackles each and all of these, one group at a time. The text contains examples that prioritize the contributing factors. Observations are noted, possibilities identified, and likelihoods assessed. Actions and tests are identified to aid in assigning risk, corrective action, and preventive measures. Given limited time and resources, prioritized risks and actions improve the chance of solving the problem. The book provides problems exploring each of their respective six group characteristics. Each RCA step is described and illustrated in detail. The process is revealed and explained through multiple examples. Feature 1: Organized systematic method for solving winemaking quality problems Feature 2: Applicable to amateur or commercial winemakers or any other product or system development activity and organization Feature 3: Unique new application to the wine making world but similar methods historically used in complex aerospace product development Feature 4: Teaching winemakers and producers how to think about uncertainty and error. It's possible that gold medal wine, or 95-point Wine Spectator score, or 93-point Robert Parker score was deserved for that particular wine and vintage. But it is also possible you were very lucky. It may not be earned again in next year's vintage. This book teaches approaches and methods to maintain and or improve the quality, every year. Feature 5: Application of a potentially 'dry' rigorous root cause analysis approach in a world that enables the joy of creating and appreciating something very enjoyable. It will help you smile, at least once a year.

wine analysis: Wine Analysis and Production Bruce Zoecklein, Kenneth C. Fugelsang, Barry Gump, 2014-01-15

wine analysis: *Wine Analysis* H. F. Linskens, John F Jackson, L S Conte, 1988 The present volume illustrates the sophistication and diversity that exist in the present-day application of chemical and microbiological analysis to wines. Analytical techniques as spectrophotometry, chromatography, titrimetry or isotope labelling for the detection and quantitative determination of various elements of wine and grapes, e.g. microelements and amino acids, are comprehensively

treated. Especially the analysis of the alcohol content, concentration of organic acids, sulfur dioxide, pigment and different phenols of wines and spirits and the control of cultural parameters during the fermentation process are considered. Furthermore, the evaluation of wine quality such as aroma and taste as well as some aspects of the toxicological effects of additives as diethylene glycol are discussed.

wine analysis: Red Wine Technology Antonio Morata, 2018-10-29 Red Wine Technology is a solutions-based approach on the challenges associated with red wine production. It focuses on the technology and biotechnology of red wines, and is ideal for anyone who needs a quick reference on novel ways to increase and improve overall red wine production and innovation. The book provides emerging trends in modern enology, including molecular tools for wine quality and analysis. It includes sections on new ways of maceration extraction, alternative microorganisms for alcoholic fermentation, and malolactic fermentation. Recent studies and technological advancements to improve grape maturity and production are also presented, along with tactics to control PH level. This book is an essential resource for wine producers, researchers, practitioners, technologists and students. - Winner of the OIV Award 2019 (Category: Enology), International Organization of Vine and Wine - Provides innovative technologies to improve maceration and color/tannin extraction, which influences color stability due to the formation of pyranoanthocyanins and polymeric pigments - Contains deep evaluations of barrel ageing as well as new alternatives such as microoxygenation, chips, and biological ageing on lees - Explores emerging biotechnologies for red wine fermentation including the use of non-Saccharomyces yeasts and yeast-bacteria coinoculations, which have effects in wine aroma and sensory quality, and also control spoilage microorganisms

wine analysis: *Wine Analysis and Testing Techniques* María Ángeles Pozo-Bayón, Carolina Muñoz González, 2024-02-27 This volume details state-of-the art instrumental and sensory wine testing procedures for a broad range of wine applications, focusing on instrumental, sensory, gas chromatography-olfactometry. Chapters detail introductions to their respective topics, lists of the necessary materials and reagents, step-by-step, readily reproducible laboratory protocols, and tips on troubleshooting and avoiding known pitfalls. Written in the format of the Methods and Protocols in Food Science series, chapters list necessary materials and methods for readily reproducible protocols. Authoritative and cutting-edge, *Wine Analysis and Testing Techniques* aims to ensure successful results in the further study of this vital field.

wine analysis: *Introduction to Wine Laboratory Practices and Procedures* Jean L. Jacobson, 2006-06-14 In the beginning, for me, winemaking was a romanticized notion of putting grape juice into a barrel and allowing time to perform its magic as you sat on the veranda watching the sunset on a Tuscan landscape. For some small wineries, this notion might still ring true, but for the majority of wineries commercially producing quality wines, the reality of winemaking is far more complex. The persistent evolution of the wine industry demands continual advancements in technology and education to sustain and promote quality winemaking. The sciences of viticulture, enology, and wine chemistry are becoming more intricate and sophisticated each year. Wine laboratories have become an integral part of the winemaking process, necessitating a knowledgeable staff possessing a multitude of skills. Science incorporates the tools that new-age winemakers are utilizing to produce some of the best wines ever made in this multibillion dollar trade. A novice to enology and wine chemistry can find these subjects daunting and intimidating. Whether you are a home winemaker, a new winemaker, an enology student, or a beginning-to-intermediate laboratory technician, putting all the pieces together can take time. As a winemaker friend once told me, "winemaking is a moving target." *Introduction to Wine Laboratory Practices and Procedures* was written for the multitude of people entering the wine industry and those that wish to learn about wine chemistry and enology.

wine analysis: A Handbook for Must and Wine Analysis Nancy Wilson Barrus, James A. Evans, 1991

wine analysis: Understanding Wine Chemistry Andrew L. Waterhouse, Gavin L. Sacks, David W. Jeffery, 2016-06-06 Wine chemistry inspires and challenges with its complexity, and while this is intriguing, it can also be a barrier to further understanding. The topic is demystified in

Understanding Wine Chemistry, Special Mention awardee in the 2018 OIV awards, which explains the important chemistry of wine at the level of university education, and provides an accessible reference text for scientists and scientifically trained winemakers alike. Understanding Wine Chemistry: Summarizes the compounds found in wine, their basic chemical properties and their contribution to wine stability and sensory properties Focuses on chemical and biochemical reaction mechanisms that are critical to wine production processes such as fermentation, aging, physiochemical separations and additions Includes case studies showing how chemistry can be harnessed to enhance wine color, aroma, flavor, balance, stability and quality. This descriptive text provides an overview of wine components and explains the key chemical reactions they undergo, such as those controlling the transformation of grape components, those that arise during fermentation, and the evolution of wine flavor and color. The book aims to guide the reader, who perhaps only has a basic knowledge of chemistry, to rationally explain or predict the outcomes of chemical reactions that contribute to the diversity observed among wines. This will help students, winemakers and other interested individuals to anticipate the effects of wine treatments and processes, or interpret experimental results based on an understanding of the major chemical reactions that can occur in wine.

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wine analysis: A Complete Guide to Quality in Small-Scale Wine Making John Anthony Considine, Elizabeth Frankish, 2013-11-21 As the wine industry has experienced a period of rapid global expansion, there is a renewed emphasis on quality and consistency even within the small winery industry. Written for the small production program, A Complete Guide to Quality in Small-Scale Wine Making is for the novice to intermediate level winemaker seeking foundational information in chemistry and sensory science as they relate to wine quality at a technical level. Drawing from personal experience as well as scientific literature, this book introduces the core concepts of winemaking before delving into methods and analysis to provide practical insights into creating and maintaining quality in the wine product. - Understand the chemistry and sensory science at the foundation of quality wines - Explore real-world examples of key analysis and application of concepts - Practice methods and exercises for hands-on experience

wine analysis: Wine Markets Michael T. Hannan, Giacomo Negro, 2022-02-01 The world of wine encompasses endless variety. Consumers want to understand what makes one bottle of wine different from another; vintners need to know how to communicate what makes their product

distinctive. Drawing on a decade of fieldwork in Italy and France as well as interviews with critics and analysis of market data, Giacomo Negro, Michael T. Hannan, and Susan Olzak provide an unprecedented sociological account of the dynamics of wine markets. They demonstrate how the concepts of genre and collective identity illuminate producers' choices, whether they are selling traditional or nonconventional wines. Winemakers face a fundamental choice: produce an existing style and develop an identity as a proponent of tradition or embrace foreign, new, or emerging categories and be seen as an innovator. To explain this dilemma, Negro, Hannan, and Olzak develop the notion of wine genres, or shared understandings among producers and the public. Genres emerge through the social structure of production, including factors such as group solidarity, social cohesion, and collective action, and become key reference points for critics and consumers. *Wine Markets* features case studies of the creation of a modern wine genre and a countermovement against modernism in Piedmont, the failure of producers of Brunello di Montalcino in Tuscany to define a clear collective identity, and the emergence of the biodynamic wine movement in Alsace. This book not only offers keen sociological insight into the wine world but also sheds new light on the logic of markets and organizations more broadly.

wine analysis: Techniques in Home Winemaking Daniel Pambianchi, 2008-04 Offers an overview and instructions on how to make homemade wine, including topics such as selecting the type of grapes to use, what equipment to buy, and how to make popular wines like pinot noir or port wine.

wine analysis: Statistical Power in Descriptive Analysis of Wine Lei Mikawa, 2001

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wine analysis: Dandelion Wine Ray Bradbury, 1985-03-01 The summer of '28 was a vintage season for a growing boy. A summer of green apple trees, mowed lawns, and new sneakers. Of half-burnt firecrackers, of gathering dandelions, of Grandma's belly-busting dinner. It was a summer of sorrows and marvels and gold-fuzzed bees. A magical, timeless summer in the life of a twelve-year-old boy named Douglas Spaulding—remembered forever by the incomparable Ray Bradbury. The only god living in Green Town, Illinois, that Douglas Spaulding knew of. The facts about John Huff, aged twelve, are simple and soon stated. • He could pathfind more trails than any Choctaw or Cherokee since time began. • Could leap from the sky like a chimpanzee from a vine. • Could live underwater two minutes and slide fifty yards downstream. • Could hit baseballs into apple trees, knocking down harvests. • Could jump six-foot orchard walls. • Ran laughing. • Sat easy. • Was not a bully. • Was kind. • Knew the words to all the cowboy songs and would teach you if you asked. • Knew the names of all the wild flowers and when the moon would rise or set and when the tides came in or out. He was, in fact, the only god living in the whole of Green Town, Illinois, during the twentieth century that Douglas Spaulding knew of. "[Ray] Bradbury is an authentic original."—Time

wine analysis: What Makes a Wine Worth Drinking Terry Theise, 2018 A paean to authentic wines, describing their fundamental qualities and their power to improve and enrich our lives, from one of the wine world's most intriguing personalities (New York Times).

wine analysis: The City of Vines Thomas Pinney, 2017-12-07 The author of *A History of Wine in America* recounts the beginnings of California's wine trade in the once isolated pueblo now called Los Angeles. Winner of the 2016 California Historical Society Book Award! With incisive analysis and a touch of dry humor, *The City of Vines* chronicles winemaking in Los Angeles from its beginnings in the late eighteenth century through its decline in the 1950s. Thomas Pinney returns the megalopolis to the prickly pear-studded lands upon which Mission grapes grew for the

production of claret, port, sherry, angelica, and hock. From these rural beginnings Pinney reconstructs the entire course of winemaking in a sweeping narrative, punctuated by accounts of particular enterprises including Anaheim's foundation as a German winemaking settlement and the undertakings of vintners scrambling for market dominance. Yet Pinney also shows Los Angeles's wine industry to be beholden to the forces that shaped all California under the flags of Spain, Mexico, and the United States: colonial expansion dependent on labor of indigenous peoples; the Gold Rush population boom; transcontinental railroads; rapid urbanization; and Prohibition. This previously untold story uncovers an era when California wine meant Los Angeles wine, and reveals the lasting ways in which the wine industry shaped the nascent metropolis.

wine analysis: *Stalin's Wine Cellar* John Baker, Nick Place, 2021-07-20 The adventure of a lifetime to buy Stalin's secret multimillion dollar wine cellar located in Georgia; it is the Raiders of the Lost Ark of wine. In the late 1990s, John Baker was known as a purveyor of quality rare and old wines. He was the perfect person for an occasional business partner to approach with a mysterious wine list that was different to anything John, or his second-in-command, Kevin Hopko, had ever come across. The list was discovered to be a comprehensive catalogue of the wine collection of Nicholas II, the last Tsar of Russia. The wine had become the property of the state after the Russian Revolution of 1918, during which Nicholas and his entire family were executed. Now owned by Stalin, the wine was discreetly removed to a remote Georgian winery when Stalin was concerned the advancing Nazi army might overrun Russia. Half a century later, the wine was rumoured to be hidden underground and off any known map. John and Kevin embarked on an audacious, colourful and potentially dangerous journey to Georgia to discover if the wines actually existed; if the bottles were authentic and whether the entire collection could be bought and transported to a major London auction house for sale. Stalin's Wine Cellar is a wild, sometimes rough ride through the glamorous world of high-end wine.

wine analysis: *Postmodern Winemaking* Clark Smith, 2013-11-02 In Postmodern Winemaking, Clark Smith shares the extensive knowledge he has accumulated in engaging, humorous, and erudite essays that convey a new vision of the winemaker's craft--one that credits the crucial roles played by both science and art in the winemaking process. Smith, a leading innovator in red wine production techniques, explains how traditional enological education has led many winemakers astray--enabling them to create competent, consistent wines while putting exceptional wines of structure and mystery beyond their grasp. Great wines, he claims, demand a personal and creative engagement with many elements of the process. His lively exploration of the facets of postmodern winemaking, together with profiles of some of its practitioners, is both entertaining and enlightening.

wine analysis: *Theory and Concepts of Chemical, Physical and Sensory Analyses and Tests of Grapes and Wine* Patrick Iland, 1st, David Bruer, 2nd, Nick Bruer, 3rd, Chris Ford, IV, Eric Wilkes, V, 2021-03-10 The book provides established and new principles and concepts, typical concentrations, practical applications, sensory attributes and the latest research findings and industry guidelines relating to the analysis and tests conducted throughout the winemaking process. Primarily written for students of winemaking courses, however, it is also a valuable resource for winemakers to refresh and up-date their knowledge of the principles and latest research applicable to modern-day winemaking.

wine analysis: *Making Table Wine at Home* George M. Cooke, 2004-06-01 If you've ever thought about making your own zinfandel, pinot noir, or chenin blanc this book can get you started. Organized into chapters that discuss ingredients and practices that make a good table wine, you'll learn how to bring those elements together in a home winery. Also covers quality, spoilage and stability, juice and wine analysis.

wine analysis: *Campaniaas Wine on the Net* Francesco Nacchia, 2019-06 This book explores the multi-sensorial world of wine-tasting language, with a specific focus on communicative dynamics between winemakers and ordinary consumers in the context of online commerce. Promotional tasting notes of labelled wines from Campania Southern Italian region famous worldwide for its

unique wine tradition in their Italian and English version, are analysed to pursue the twofold aim of identifying the most common knowledge domains from which wine professionals draw new words from, and assessing the degree of terminological harmonisation between these descriptions and national/international terminological standards. Translation strategies put into use to promote Italian wines to the wider English-speaking audience are also discussed. The book provides a snapshot of wine language and is addressed to linguists and other academics, as well as members of the wine community and ordinary wine drinkers.

wine analysis: *Wine Microbiology* Kenneth C. Fugelsang, 2007

wine analysis: *Grapes and Wines* António M. Jordão, Fernanda Cosme, 2018-02-28 The book *Grapes and Wines: Advances in Production, Processing, Analysis, and Valorization* intends to provide to the reader a comprehensive overview of the current state-of-the-art and different perspectives regarding the most recent knowledge related to grape and wine production. Thus, this book is composed of three different general sections: (1) Viticulture and Environmental Conditions, (2) Wine Production and Characterization, and (3) Economic Analysis and Valorization of Wine Products. Inside these 3 general sections, 16 different chapters provide current research on different topics of recent advances on production, processing, analysis, and valorization of grapes and wines. All chapters are written by a group of international researchers, in order to provide up-to-date reviews, overviews, and summaries of current research on the different dimensions of grape and wine production. This book is not only intended for technicians actively engaged in the field but also for students attending technical schools and/or universities and other professionals that might be interested in reading and learning about some fascinating areas of grape and wine research.

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