Managing Wine Quality Oenology And Wine Quality Woodhead Publishing Series In Food Science Technology And Nutrition

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Grapes and Wines - António M. Jordão 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.

White Wine Technology - Antonio Morata 2021-09-21

White Wine Technology addresses the challenges surrounding white wine production. The book explores emerging trends in modern enology, including molecular tools for wine quality and analysis of modern approaches to maceration extraction, alternative microorganisms for alcoholic fermentation, and malolactic fermentation. The book focuses on the technology and biotechnology of white wines, providing a quick reference of novel ways to increase and improve overall wine production and innovation. Its reviews of recent studies and technological advancements to improve grape maturity and production and ways to control PH level make this book essential to wine producers, researchers, practitioners, technologists and students. Covers trends in in both traditional and modern enology technologies, including extraction, processing, stabilization and ageing technologies Examines the potential impacts of climate change on wine quality Provides an overview of biotechnologies to improve wine freshness in warm areas and to manage maturity in cold climates Includes detailed information on hot topics such as the use of GMOs in wine production, spoilage bacteria, the management of oxidation, and the production of dealcoholized wines

Wine Folly - Madeline Puckette 2015-09-22

A hip, new guide to wine for the new generation of wine drinkers, from the sommelier creators of the award-wining site WineFolly.com Red or white? Cabernet or merlot? Light or bold? What to pair with food? Drinking great wine isn't hard, but finding great wine does require a deeper understanding of the fundamentals. Wine Folly: The Visual Guide to Wine will help you make sense of it all in a unique infographic wine book. Put together by the creators of Wine Folly, a certified sommelier and a designer who have become renowned in the wine world for simplifying complex wine topics, this book combines sleek, modern information design with data visualization. Get pragmatic answers to your wine questions and learn pro tips on tasting, how to spot great quality, and how to find wines you'll love.Wine Folly: The Visual Guide to Wine includes: • Detailed taste profiles of popular and under-the-radar wines. • A guide to pairing food and wine. • A wine-region section with detailed maps. • Practical tips and tricks for serving wine. • Methods for tasting wine and identifying flavors. Packed with information and encouragement, Wine Folly: The Visual Guide to Wine will empower your decision-making with practical knowledge and give you confidence at the table.

Managing Wine Quality - Andrew G. Reynolds 2019-10-15

Managing Wine Quality reviews global developments of importance to wine producers, researchers and students. Volume I: Viticulture and Wine Quality reviews our current understanding of wine aroma, color, taste, mouthfeel, and the measurement of grape and wine properties. Topics covered include the instrumental analysis of grapes, sensory evaluation, and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are also explored, with terroir, viticultural and vineyard management practices, fungal contaminants and grape processing equipment discussed. Volume II: Oenology and Wine Quality explores how wines are influenced by many aspects of both grape production and winemaking. Reviews our current understanding of wine aroma, color, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must, and sensory evaluation Examines viticulture and vineyard management practices, fungal contaminants, and processing equipment Presents our current understanding on yeast and fermentation management, as well as the effects of aging on wine quality Details alternatives to cork in bottle closing and the latest developments in the stabilization and clarification of wines

Managing Wine Quality - A. Reynolds 2010-10-15

Many aspects of grape production and winemaking influence wine sensory properties and stability. Progress in research helps to elucidate the scientific basis of quality variation in wine and suggest changes in viticulture and oenology practices. With authoritative contributions from experts across the world’s winemaking regions, this book focuses on recent studies, advanced methods, and likely future technologies that will impact the production and quality of wine. It is an essential reference for those involved in viticulture and oenology who want to explore new methods, understand different approaches, and refine existing practices. The first part of the book reviews the impact of different winemaking technologies on quality. Topics covered include yeast and fermentation management, enzymes, ageing on lees, new directions in stabilization, clarification and fining of white wines, and alternatives to cork in wine bottle closures. The second part focuses on managing wine sensory quality. Authors consider issues, such as cork taint, non-enzymatic oxidation, and the impact of ageing on wine flavor deterioration. The book concludes with chapters on managing the quality of ice wines and sparkling wines.

Managing Wine Quality - Andrew G. Reynolds 2019-10-15

Managing Wine Quality, Second Edition, Volume I: Viticulture and Wine Quality reviews our current understanding of wine aroma, color, taste and mouthfeel. In addition, it focuses on the measurement of grape and wine properties, the instrumental analysis of sensory evaluation, and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are also included, with sections on viticultural and vineyard management practices, fungal contaminants, grape processing equipment, and

grape harvesting methods for both red and white wines. In addition, there is coverage on the potential impacts of global warming on wine quality. With a focus on recent studies, advanced methods, and a look to future technologies, this fully updated edition is an essential reference for anyone involved in viticulture and oenology who wants to explore new methods, understand different approaches, and refine existing practices. Reviews our current understanding of wine aroma, color, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must and wine, and sensory evaluation Examines viticulture and vineyard management practices, fungal contaminants and processing equipment

The Spirituality of Wine - Gisela H. Kreglinger 2016

Wine serves an important role both in Scripture and in the Christian church, but its significance has received relatively little theological attention in modern times. This book fills that gap. Viewing wine as a gift of God's created bounty and as a special symbol used pervasively throughout Scripture, Kreglinger canvasses the history of wine in the church, particularly its use in the Lord's Supper, discusses the fascinating process of winemaking, and considers both the health benefits of wine and the dangers of alcohol abuse. Offering a vision of the Christian life that sees God in all things - including the work of a vintner and the enjoyment of a well crafted glass of wine.

Winemaking - V. K. Joshi 2021-02-09

Wine is one of the oldest forms of alcoholic beverages known to man. Estimates date its origins back to 6000 B.C. Ever since, it has occupied a significant role in our lives, be it for consumption, social virtues, therapeutic value, its flavoring in foods, etc. A study of wine production and the technology of winemaking is thus imperative. The preparation of wine involves steps from harvesting the grapes, fermenting the must, maturing the wine, stabilizing it finally, to getting the bottled wine to consumers. The variety of cultivars, methods of production, and style of wine, along with presentation and consumption pattern add to the complexity of winemaking. In the past couple of decades, there have been major technological advances in wine production in the areas of cultivation of grapes, biochemistry and methods of production of different types of wines, usage of analytical techniques has enabled us to produce higher quality wine. The technological inputs of a table wine, dessert wine or sparkling wine, are different and has significance to the consumer. The role played by the killer yeast, recombinant DNA technology, application of enzyme technology and new analytical methods of wine evaluation, all call for a comprehensive review of the advances made. This comprehensive volume provides a holistic view of the basics and applied aspects of wine production and technology. The book comprises production steps, dotted with the latest trends or the innovations in the fields. It draws upon the expertise of leading researchers in the wine making worldwide.

Winemaking Problems Solved - Christian E Butzke 2010-07-19

What is the best way to cold settle my white juices? How do I sample for Brettanomyces? What’s the best procedure to clean or store a used barrel? How do I care for the winery pump? My wine is too astringent - what do I do? When can I skip filtering my wine? When will it re-ferment and push the corks? How do I best store and ship my bottled wine? Expert answers to these and further questions that arise during winemaking can be found in this convenient reference book. Arranged in practical question and answer format, Winemaking problems solved provides brief, quickly accessible solutions to more than one hundred issues of frequent concern to winemaking professionals. Chapters review issues associated with grape analysis, juice and must preparation, yeast and malolactic fermentation, wine clarification and stabilisation, filtration, packaging and storage. Sections on winery equipment maintenance and troubleshooting, wine microbiology and sanitation are also included. The final part of the book focuses on particular wine quality issues, such as hazes and off-odours. With expert contributions from a diverse team of international enologists, Winemaking problems solved is an essential, hands-on reference for professionals in the winemaking industry and students of enology. Provides solutions to a variety of issues of frequent concern to wine making professionals Reviews issues related to

grape analysis, filtration, packaging and microbiology A hands-on reference book written by a diverse team of international enologists

Wine Analysis and Production - Zoecklein 2013-03-09

Winemaking as a form of food preseIVation 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, reli gion, 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 ad vanced 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, obseIVation, and luck. How ever, they also had monumental failures resulting in the necessity to dis pose 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 modem producers. The costs of grapes, the technology used in production, oak barrels, corks, bottling equipment, etc. , have in creased dramatically and continue to rise. Consumers are now accustomed to supplies of inexpensive and high-quality varietals and blends; they con tinue to demand better. Modem winemakers now rely on basic science and xvi Preface xvii 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.

Managing Wine Quality - Andrew G. Reynolds 2010-04-28

Many aspects of both grape production and winemaking influence wine sensory properties and stability. Progress in research helps to elucidate the scientific basis of quality variation in wine and suggest changes in viticulture and oenology practices. The two volumes of Managing wine quality review developments of importance to wine producers, researchers, and students. The focus is on recent studies, advanced methods and likely future technologies. The first volume Viticulture and wine quality opens with chapters reviewing current understanding of wine aroma, colour, taste and mouthfeel. Part two focuses on the measurement of grape and wine properties. Topics covered include instrumental analysis of grape, must and wine, sensory evaluation and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are the subject of part three. Terroir, viticultural and vineyard management practices, fungal contaminants and grape processing equipment are among the areas discussed. With authoritative contributions from experts across the world’s winemaking regions, Managing wine quality: Volume1: Oenology and wine quality is an essential reference for all those involved in viticulture and oenology wanting to explore new methods, understand different approaches and refine existing practices. Reviews current understanding of wine aroma, colour, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must and wine, and sensory evaluation Examines viticulture and vineyard management practices, fungal contaminants and processing equipment

Wine for Normal People - Elizabeth Schneider 2019-11-05

This is a fun but respectful (and very comprehensive) guide to everything you ever wanted to know about wine from the creator and host of the popular podcast Wine for Normal People, described by Imbibe magazine as "a wine podcast for the people." More than 60,000 listeners tune in every month to learn a not-snobby wine vocabulary, how and where to buy wine, how to read a wine label, how to smell, swirl, and taste wine, and so much more! Rich with charts, maps, and lists—and the author's deep knowledge and unpretentious delivery—this vividly illustrated, down-to-earth handbook is a must-have resource for millennials starting to buy, boomers who suddenly have the time and money to hone their appreciation, and anyone seeking a relatable introduction to the world of wine.

The Wine Bible - Karen MacNeil 2015-10-13

Announcing the completely revised and updated edition of The Wine Bible, the perennial bestselling wine book praised as “The most informative and entertaining book I’ve ever seen

on the subject" (Danny Meyer), "A guide that has all the answers" (Bobby Flay), "Astounding" (Thomas Keller), and "A magnificent masterpiece of wine writing" (Kevin Zraly). Like a lively course from an expert teacher, The Wine Bible grounds the reader deeply in the fundamentals while layering on informative asides, tips, amusing anecdotes, definitions, glossaries, photos (all new for this edition), maps, labels, and recommended bottles. Karen MacNeil's information comes directly through primary research; for this second edition she has tasted more than 10,000 wines and visited dozens of wine regions around the world. New to the book are wines of China, Japan, Mexico, and Slovenia. And through it all the reader becomes ever more informed—and, because of the author's unique voice, always entertained: "In great years Pétrus is ravishing, elegant, and rich—Ingrid Bergman in red satin." Or, describing a Riesling: "A laser beam. A sheet of ice. A great crackling bolt of lightning."

Wine Production - Keith Grainger 2008-04-15

The standard of wines made today is arguably higher than any timein the six thousand years of vinous history. The level of knowledgeof producers and the ability to control the processes in wineproduction is also greatly improved. Authors Keith Grainger and Hazel Tattersall detail theseprocesses, from vine to bottle, looking at key factors such asgeography, winemaking techniques, the impact of decisions made uponstyle and quality, and problems that may be encountered. Theauthors are not afraid to discuss practices that may be regarded ascontroversial. Highly regarded consultants to the wine industry, Grainger andTattersall present a clear and accessible handbook: Bullet points Vineyard and winery photographs Diagrams Text boxes Wine Production: Vine to Bottle is a concise and easy-to-usereference guide for all busy food and beverage industryprofessionals, students and others needing a working knowledge ofwine production.

Grapevine Breeding Programs for the Wine Industry - Andrew G. Reynolds 2015-04-20

Grapevine Breeding Programs for the Wine Industry: Traditional and Molecular Techniques summarizes recent trends in grapevine breeding, both in terms of research and practical programs. The first group of chapters covers the challenges faced by breeders and existing and emerging techniques used to combat them. Two further groups of chapters focus on grapevine breeding programs in different wine-producing countries around the world. With authoritative contributions from experts across the world's winemaking regions, this book will be an essential reference for all those involved in viticulture and oeneology wanting to explore new methods, understand different approaches and refine existing practices. Covers challenges faced by breeders Highlights grapevine breeding programs in different wine-producing countries Contributions from experts across the world's winemaking regions

Sunlight Into Wine - Richard Smart 1991

Chemistry and Biochemistry of Winemaking, Wine Stabilization and Aging - Fernanda Cosme 2021-02-10

This book, written by experts, aims to provide a detailed overview of recent advances in oenology. Book chapters include the latest progress in the chemistry and biochemistry of winemaking, stabilisation, and ageing, covering the impact of phenolic compounds and their transformation products on wine sensory characteristics, emerging non-thermal technologies, fermentation with non-Saccharomyces yeasts, pathways involved in aroma compound synthesis, the effect of wood chips use on wine quality, the chemical changes occurring during Port wine ageing, sensory mechanisms of astringency, physicochemical wine instabilities and defects, and the role of cork stoppers in wine bottle ageing. It is highly recommended to academic researchers, practitioners in wine industries, as well as graduate and PhD students in oenology and food science.

Wine Production and Quality - Keith Grainger 2016-03-07

Gourmand Award for the No. 1 Best Wine Book in the World for Professionals Since the publication of Wine Production: Vine to Bottle (2005) and Wine Quality: Tasting and Selection (2009), there has been a great deal of change in the wine industry, and the perceptions of critics and expectations of consumers have shifted. Wine Production and Quality, Second Edition

brings together its two predecessors in one updated and considerably expanded volume. This comprehensive guide explores the techniques of wine production in the vineyard and winery, and considers their impact upon the taste, style and quality of wine in the bottle. Part 1 of the book provides a structured yet easily readable understanding of wine production, from vine to bottle. The impact of natural factors, including climate and soil, is considered, together with the decisions made and work undertaken in the vineyard and winery. Part 2 looks at quality in wines: the concepts and techniques of tasting are detailed, along with the challenges in recognising and assessing quality. Also discussed are the steps producers may take, and the limitations they may face, in creating quality wines. The book will prove valuable to beverage industry professionals, wine trade students, wine merchants, sommeliers, restaurateurs , and wine lovers as well as those entering (or thinking of entering) the highly competitive world of wine production.

Yeasts in the Production of Wine - Patrizia Romano 2019-09-16

It is well established that certain strains of yeasts are suitable for transforming grape sugars into alcohol, while other yeast strains are not suitable for grape fermentations. Recent progress has clearly demonstrated that the sensory profile of a wine is characteristic of each vine cultivated, and the quality and technological characteristics of the final product varies considerably due to the strains which have performed and/or dominated the fermentation process. Because of their technological properties, wine yeast strains differ significantly in their fermentation performance and in their contribution to the final bouquet and quality of wine, such as useful enzymatic activities and production of secondary compounds related both to wine organoleptic quality and human health. The wine industry is greatly interested in wine yeast strains with a range of specialized properties, but as the expression of these properties differs with the type and style of wine to be made, the actual trend is in the use of selected strains, which are more appropriate to optimize grape quality. Additionally, wine quality can be influenced by the potential growth and activity of undesirable yeast species, considered spoilage yeasts, which cause sluggish and stuck fermentation and detrimental taste and aroma in the wine.

Wine Quality - Keith Grainger 2009-01-30

WINNER OF A GOURMAND WORLD COOKBOOK AWARD 2009! BEST WINE EDUCATION BOOK (THE BEST IN THE WORLD) "I really enjoyed this book ... A constant feature of this book is how well Keith balances his mastery of the technicalities with a certain 'common touch', the ability to explain sometimes complex issues in easy-to-understand terms." –Association of Wine Educators "... an ideal book to accompany a WSET course." –Harpers Wine and Spirit Throughout the eight thousand years of vinous history wines have been tasted and their qualities examined in at least a basic way. Today producers can control the growing and winemaking processes, and the consumer may choose from a vast array of wines, both fine and ordinary. Tasting and evaluating these requires knowledge, skill and diligence. Part of the Wiley-Blackwell Food Industry Briefing Series, this book provides a concise, easy to use and clearly presented understanding of the techniques of wine tasting, quality assessment and evaluation. The reader is taken through the various stages of a structured and professional approach to tasting and the book examines the questions as to what constitutes quality in wines, how quality can be recognised and how it is achieved. Also discussed are the faults that can destroy wines at any quality level, and misconceptions as to quality and guarantees. Clearly presented and easily readable the book includes: Diagrams Tables Tasting vocabularies Colour Plates Written by Keith Grainger, highly regarded international wine educator and wine consultant, this book provides a concise, quick reference for busy wine industry professionals, students or others who wish to gain a detailed knowledge of the concepts of wine tasting and quality assessment. The Wiley-Blackwell Food Industry Briefing Series Devised to increase the effectiveness and efficiency with which knowledge can be gained of the many subject areas that constitute the food industry, and on which the industry relies for its existence, this important series is intended expressly to benefit executives, managers and supervisors within the industry. Each book distils the subject matter of

the topic, providing its essence for easy and speedy assimilation.

Advances in Grape and Wine Biotechnology - Antonio Morata 2019-09-04

Advances in Grape and Wine Biotechnology is a collection of fifteen chapters that addresses different issues related to the technological and biotechnological management of vineyards and winemaking. It focuses on recent advances in the field of viticulture with interesting topics such as the development of a microvine model for research purposes, the mechanisms of cultivar adaptation and evolution in a climate change scenario, and the consequences of vine water deficit on yield components. Other topics include the metabolic profiling of different Saccharomyces and non-Saccharomyces yeast species and their contribution in modulating the sensory quality of wines produced in warm regions, the use of new natural and sustainable fining agents, and available physical methods to reduce alcohol content. This volume will be of great interest to researchers and vine or wine professionals.

Understanding Wines - 2016

A Complete Guide to Quality in Small-Scale Wine Making - John Anthony Considine 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

Soils for Fine Wines - Robert E. White 2003-07-31

In recent years, viticulture has seen phenomenal growth, particularly in such countries as Australia, New Zealand, the United States, Chile, and South Africa. The surge in production of quality wines in these countries has been built largely on the practice of good enology and investment in high technology in the winery, enabling vintners to produce consistently good, even fine wines. Yet less attention has been paid to the influence of vineyard conditions on wines and their distinctiveness-an influence that is embodied in the French concept of terroir. An essential component of terroir is soil and the interaction between it, local climate, vineyard practices, and grape variety on the quality of grapes and distinctiveness of their flavor. This book considers that component, providing basic information on soil properties and behavior in the context of site selection for new vineyards and on the demands placed on soils for grape growth and production of wines. Soils for Fine Wines will be of interest to professors and upper-level students in enology, viticulture, soils and agronomy as well as wine enthusiasts and professionals in the wine industry.

Concise Encyclopedia of Science and Technology of Wine - V. K. Joshi 2021-07-22

When asking the question what is wine? there are various ways to answer. Wine is extolled as a food, a social lubricant, an antimicrobial and antioxidant, and a product of immense economic significance. But there is more to it than that. When did humans first start producing wine and what are its different varieties? Are wines nutritious or have any therapeutic values—do they have any role in health or are they simply intoxicating beverages? How are their qualities determined or marketed and how are these associated with tourism? Concise Encyclopedia of Science and Technology of Wine attempts to answer all these questions and more. This book reveals state-of-the-art technology of winemaking, describing various wine regions of the world and different cultivars used in winemaking. It examines microbiology, biochemistry, and engineering in the context of wine production. The sensory qualities of wine and brandy are explored, and the composition, nutritive and therapeutic values, and toxicity are summarized. Selected references at the end of each chapter provide ample opportunity for additional study. Key Features: Elaborates on

the recent trends of control and modeling of wine and the techniques used in the production of different wines and brandies Focuses on the application of biotechnology, especially genetic engineering of yeast, bioreactor technological concepts, enzymology, microbiology, killer yeast, stuck and sluggish fermentation, etc. Illustrates the biochemical basis of wine production including malolactic fermentation Examines marketing, tourism, and the present status of the wine industry Concise Encyclopedia of Science and Technology of Wine contains the most comprehensive, yet still succinct, collection of information on the science and technology of winemaking. With 45 chapters contributed by leading experts in their fields, it is an indispensable treatise offering extensive details of the processes of winemaking. The book is an incomparable resource for oenologists, food scientists, biotechnologists, postharvest technologists, biochemists, fermentation technologists, nutritionists, chemical engineers, microbiologists, toxicologists, organic chemists, and the undergraduate and postgraduate students of these disciplines.

Managing Wine Quality - Andrew G. Reynolds 2021-11-30

Managing Wine Quality, Volume 1: Viticulture and Wine Quality, Second Edition, reviews our current understanding of wine aroma, color, taste and mouthfeel. In addition, it focuses on the measurement of grape and wine properties, the instrumental analysis of sensory evaluation, and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are also included, with sections on viticultural and vineyard management practices, fungal contaminants, grape processing equipment, and grape harvesting methods for both red and white wines. In addition, there is coverage on the potential impacts of global warming on wine quality. With a focus on recent studies, advanced methods, and a look to future technologies, this fully updated edition is an essential reference for anyone involved in viticulture and oenology who wants to explore new methods, understand different approaches, and refine existing practices. Reviews our current understanding of wine aroma, color, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must and wine, and sensory evaluation Examines viticulture and vineyard management practices, fungal contaminants and processing equipment

Malolactic Fermentation - 2015

The Palgrave Handbook of Wine Industry Economics - Adeline Alonso Ugaglia 2019-03-15

This Palgrave Handbook offers the first international comparative study into the efficiency of the industrial organization of the global wine industry. Looking at several important vineyards of the main wine countries, the contributors analyze differences in implementation and articulation of three key stages: grape production, wine making and distribution (marketing, selling and logistics). By examining regulations, organization theory, industry organizational efficiency and vertical integration, up to date strategies in the sector are presented and appraised. Which models are most efficient? What are the most relevant factors for optimal performance? How do reputation and governance impact the industry? Should different models co-exist within the wine countries for global success? This comprehensive volume is essential reading for students, researchers and professionals in the wine industry.

Commercial Winemaking - Richard P. Vine 2012-12-06

The very first winemaster may have been a cave man who discovered the magic of fermentation by tasting the result of some crushed grapes having been left inadvertently for a few days. Wine will, literally, make itself. In simplest terms, yeast cells will collect on the outside of grape skins in the form of bloom and, when exposed to the natural sweetness inside the fruit, fermentation of the sugar into carbon dioxide gas and ethyl alcohol will commence. During the millenia that have transpired since the cave man, the state of the art has evolved into five generally accepted categories of classification. Table wines are usually dry (made with no appreciable amount of fer mentable sugar remaining) or nearly so, and contain less than 14% alcohol by volume. They can be white, pink or red and are the result of uncompli cated processes of fermentation, clarification, stabilization, aging and bot tling. The term table

wine suggests the use for which these wines are intended-at the table with food. The overwhelming majority of the wine produced in the world is in this category. Table wines range from the obscure and ordinary to the most expensive classics known to man.

Authentic Wine - Jamie Goode 2013-02-12

Naturalness is a hot topic in the wine world. But what exactly is a natural wine? For this book, best-selling wine writer Jamie Goode has teamed up with winemaker and Master of Wine Sam Harrop to explore the wide range of issues surrounding authenticity in wine. Sam Harrop initially trained as a winemaker in New Zealand.

The Business of Winemaking - Jeffrey L. Lamy [Author] 2015-12-01

The Business of Winemaking places all facets of the wine business in perspective for investors, owners, and anyone else who is interested in how the wine business operates. Abundantly illustrated and written in a readily understandable style, the book addresses the technical rudiments of viticulture and enology and all of its related business actions: market analysis, vineyard and winery design, construction and equipment costs, regulatory and legislative issues, accounting and recordkeeping, financial analysis, tax considerations, typical salaries by geographical area, the minimum economic size of vineyards, the business plan, financing, product pricing, advertising, and sustainable farming and immigrant labor. This book features comprehensive case studies from 20 winery sites from coast to coast, making it an ideal resource for anyone wanting to better understand the inner workings of a successfully run winery.

Handbook of Enology, Volume 2 - Pascal Ribéreau-Gayon 2006-05-01

The Handbook of Enology Volume 2: The Chemistry of Wine Stabilization and Treatments uniquely combines chemical theory with the descriptions of day-to-day work in the latter stages of winemaking from clarification and stabilization treatments to ageing processes in vats and barrels. The expert authors discuss: Compounds in wine, such as organic acids, carbohydrates, and alcohol. Stabilization and treatments The chemical processes taking effect in bottled wine The information provided helps to achieve better results in winemaking, providing an authoritative and complete reference manual for both the winemaker and the student.

Acidity Management in Musts & Wines - Volker Schneider 2018-10-01

Making balanced, quality wine is a complex procedure, with a myriad of control processes. Chief among them is acid management. Though the topic is an essential component of all winemaking texts, covered in lesser to greater degree, Acid Management in Musts & Wines is the first exhaustive treatment of the subject in print. It is the definitive guide to arguably the most delicate operation in the development of a fine wine. The authors first defines the numerous acids within must and the resulting red and white wines, and examine the acids' individual characteristics and their roles in the sensory experience of wine. Then they describe acidification and how to conduct effective sensory trials. Lastly, the book delves deeply into the principles and multiple processes of chemical decalcification.

Wine Chemistry and Biochemistry - M. Victoria Moreno-Arribas 2008-11-06

The aim of this book is to describe chemical and biochemical aspects of winemaking that are currently being researched. The authors have selected the very best experts for each of the areas. The first part of the book summarizes the most important aspects of winemaking technology and microbiology. The second most extensive part deals with the different groups of compounds, how these are modified during the various steps of the production process, and how they affect the wine quality, sensorial aspects, and physiological activity, etc. The third section describes undesirable alterations of wines, including those affecting quality and food safety. Finally, the treatment of data will be considered, an aspect which has not yet been tackled in any other book on enology. In this chapter, the authors not only explain the tools available for analytical data processing, but also indicate the most appropriate treatment to apply, depending on the information required, illustrating with examples throughout the chapter from enological literature.

Wine Science - Jamie Goode 2014-04-03

This revolutionary book is the only indepth reference to detail the processes, developments,

and factors affecting the science of winemaking. Jamie Goode, a highly regarded expert on the subject, skilfully opens up this complex subject and explains the background to the various processes involved and the range of issues surrounding their uses. He reports on the vital progress in winemaking research that has been made in the last decade and explains the practical application of science with reference to the range of winemaking techniques used around the world, as well as viticultural practices, organics and ecology, and lifestyle influences. Written in a uniquely accessible style, the book is divided into three sections covering the vineyard, the winery and human interaction with wine. It also features over 80 illustrations and photographs to help make even the most complex topics clear, straightforward and easy to understand.

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 microoxigenation, 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 Science - Ronald S. Jackson 2008-04-30

Wine Science, Third Edition, covers the three pillars of wine science – grape culture, wine production, and sensory evaluation. It takes readers on a scientific tour into the world of wine by detailing the latest discoveries in this exciting industry. From grape anatomy to wine and health, this book includes coverage of material not found in other enology or viticulture texts including details on cork and oak, specialized wine making procedures, and historical origins of procedures. Author Ronald Jackson uniquely breaks down sophisticated techniques, allowing the reader to easily understand wine science processes. This updated edition covers the chemistry of red wine color, origin of grape varietyies, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation. It includes significant additional coverage on brandy and ice wine production as well as new illustrations and color photos. This book is recommended for grape growers, fermentation technologists; students of enology and viticulture, enologists, and viticulturalists. NEW to this edition: * Extensive revision and additions on: chemistry of red wine color, origin of grape varietyies, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation * Significant additional coverage on brandy and ice wine production * New illustrations and color photos

Managing Wine Quality - A. Reynolds 2010-09-30

Many aspects of both grape production and winemaking influence wine sensory properties and stability. Progress in research helps to elucidate the scientific basis of quality variation in wine and suggest changes in viticulture and oenology practices. The two volumes of Managing wine quality review developments of importance to wine producers, researchers, and students. The focus is on recent studies, advanced methods and likely future technologies. Volume 1 opens with chapters reviewing current understanding of wine aroma, colour, taste and mouthfeel. Part two focuses on the measurement of grape and wine properties.

Topics covered include instrumental analysis of grape, must and wine, sensory evaluation and wine authenticity and traceability. The effects of viticulture technologies on grape composition and wine quality attributes are the subject of part three. Terroir, viticultural and vineyard management practices, fungal contaminants and grape processing equipment are among the areas discussed. Volume 2 opens with chapters reviewing the impact of different winemaking technologies on quality. Topics covered include yeast and fermentation management, enzymes, ageing on lees, new directions in stabilisation, clarification and fining of white wines and alternatives to cork in wine bottle closures. Managing wine sensory quality is the major focus of part two. Authors consider issues such as cork taint, non-enzymatic oxidation and the impact of ageing on wine flavour deterioration. The volume concludes with chapters on the management of the quality of ice wines and sparkling wines. Reviews current understanding of wine aroma, colour, taste and mouthfeel Details the measurement of grape and wine properties through instrumental analysis, must and wine, and sensory evaluation Reviews the impact of different technologies on wine quality

Managing Wine Quality - A. Reynolds 2016-06

Many aspects of both grape production and winemaking influence wine sensory properties and stability. Progress in research helps to elucidate the scientific basis of quality variation in wine and to suggest changes in viticulture and oenology practices. The two volumes of Managing wine quality review developments of importance to wine producers and researchers. The focus is on recent studies, advanced methods and likely future technologies. Part one of the second volume Oenology and wine quality opens with chapters reviewing the impact of different winemaking technologies on quality. Topics covered include yeast and fermentation management, enzymes, ageing on lees, new directions in stabilisation, clarification and fining of white wines and alternatives to cork in wine bottle closures. Managing wine sensory quality is the major focus of part two. Authors consider issues such as cork taint, non-enzymatic oxidation and the impact of ageing on wine flavour deterioration. The volume concludes with chapters on the management of the quality of ice wines and sparkling wines. With authoritative contributions from experts across the world s winemaking regions, Managing wine quality is an essential reference work for all those involved in viticulture and oenology wanting to explore new methods, understand different approaches and refine existing practices. Reviews the impact of different technologies on wine quality Discusses yeast and fermentation management, enzymes and ageing on lees Considers issues surrounding wine sensory quality including cork taint and the impact of ageing on flavour deterioration "

Managing Wine Quality - Andrew G. Reynolds 2021-12-17

Managing Wine Quality, Volume 2: Oenology and Wine Quality, Second Edition, brings together authoritative contributions from experts across the world’s winemaking regions who cover yeasts, fermentation, enzymes, and stabilization, amongst other topics. A new chapter covers, in detail, extraction technologies and wine quality. Other sections cover the management of wine sensory quality, with new chapters covering the management of fortified wines, of Botrytized wines, and of wines produced from dried grapes. In addition, an updated section on insect taints in wine has been widened to cover all insects. With a focus on recent studies, advanced methods, and a look to future technologies, this fully updated edition is an essential reference for anyone involved in viticulture and oenology who wants to explore new methods, understand different approaches, and refine existing practices. Reviews our current understanding of yeast and fermentation management, as well as the effects of aging on wine quality Details alternatives to cork in bottle closing and the latest developments in the stabilization and clarification of wines Includes new chapters covering extraction technologies for wine quality and on managing the quality of a wide range of wine types, including fortified and Botryized wines Provides extensively expanded coverage of insect taints and their effects on wine quality