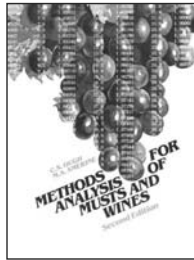


Methods Analysis of Musts and Wines, 2nd Edition

C. S. Ough and M. A. Amerine



ISBN 9780471627579 | Mar 1988

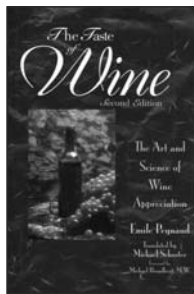
The standard work on laboratory analysis of musts and wines, fully updated to cover modern procedures and practice. This second edition contains new material on the use of HPLC, GC, and mass spectrometry; computerized dispensing, recording, and calculation of results; and expanded coverage of statistical analysis. Also includes new material on the detection and measurement of undesirable residues, pesticide degradation products, and trace amounts of naturally produced toxic compounds or carcinogens, reflecting the increased interest of regulatory agencies. Contains hundreds of citations to the research literature.

Contents:

Sampling; Soluble Solids; Acidity and Individual Acids; Alcohols; Carbonyl Compounds; Esters; Nitrogen Compounds; Phenolic Compounds; Chemical Additions; Other Constituents; Gases; Wine Color; General Chemical and Equipment Information and Theory; Index

Taste of Wine: The Art and Science of Wine Appreciation, 2nd Edition

Emile Peynaud



ISBN 9780471113768 | Sept 1996

The Taste of Wine is Peynaud's complete examination of the science and practice of winetasting, with detailed treatment of the senses and how they function, tasting techniques and problems, wine balance and quality, winetasting vocabulary, training, and the art of drinking. A brilliant synthesis of the Bordeaux and Burgundy/Beaujolais schools of tasting, Peynaud's unique method combines the subjective description of wine with well-established scientific principles—forming an approach which is definitive, comprehensive, and free of esoteric jargon.

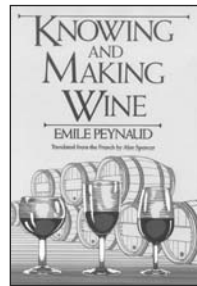
With a foreword by Michael Broadbent, this edition features Michael Schuster's excellent translation, which retains all of the wit and sparkle of the original while remaining faithful to Peynaud's precise vocabulary. The text is beautifully complemented by a carefully selected range of illustrations and full-color photographs, which give full expression to the principles and spirit of the book.

Contents:

The Science and Practice of Winetasting; The Senses and How They Work; The Visual Aspect of Wine; The Sense of Smell; Taste and Tasters; Tasting Problems and Errors of Perception; Tasting Techniques; Balance in Wine; Winetasting Vocabulary; Training Tasters; Quality in Wine; The Art of Drinking; Bibliography; Index

Knowing and Making Wine

Emile Peynaud



ISBN 9780471881490 | Oct 1984

Translated from the French by Alan Spencer, this authoritative account by a highly respected and expert French enologist offers a complete survey of wine-making techniques and wine appreciation in easy to understand terms without complicated chemical formulae. Treats every aspect of wine science from both the theoretical and practical point of view. Provides the student or professional with the opportunity to solve problems which arise and guides them to the proper solutions.

Contents:

Tasting and the Composition of Wine; The Ripening of the Grape and Harvesting; Microbiology of Wine and Fermentation; Vinifications; Storage and Aging; Clarification of Wines; Stabilizing Processes for Wines; Bottling Wines

Wine by Design

Loraine Fowlow (University of Calgary, Canada) and Sean Stanwick (Farrow Partnership Architects Inc., Toronto, Canada)



ISBN 9780470014479 | Oct 2005

There is a revolution currently underway in the world of wine. Established and new vintners are discovering the dual marketing advantage of coupling exquisite, name-brand designer architecture with the winery tour. Internationally renowned architects, such as Frank Gehry, Herzog & de Meuron, and Santiago Calatrava, have all designed wineries that focus on the experience of wine production for the visitor while providing brand recognition in the form of architecture.

Celebrating the new alignment that the wine industry is making with design, *Wine by Design* highlights the most exciting new designs for wineries and spaces of wine from throughout the world including Australia, Chile, USA, Canada and the established vineyards of Europe. It also emphasises the way design is making headway into wine retail and wine bars, as well as the trend for conspicuously displayed spaces for the storage and consumption of wine.

Each project is accompanied by a guide box highlighting related wine products; tour opportunities; wine tasting; and grape information. A range of high quality, color graphics and illustrations including current and historical photographs, architectural drawings & floor plans.

Wine Production: Vine to Bottle

Keith Grainger (Wine Educator) and Hazel Tattersall (Wine Educator)



ISBN 9781405113656 | Aug 2005

Highly regarded consultants to the wine industry, Grainger and Tattersall present a clear and accessible handbook detail the wine production process from vine to bottle. It looks at key factors such as geography, winemaking techniques, the impact of decisions made upon style and quality, and problems that may be encountered. The authors are not afraid to discuss practices that may be regarded as controversial.

Contents:

Preface; Acknowledgements; Introduction; Chapter 1, Viticulture: The Basics: 1.1 The Structure Of The Grape Berry; 1.2 The Grape Vine; 1.3 What Is A Grape Variety?; 1.4 Reasons For Grafting; 1.5 Phylloxera Vastatrix; 1.6 Rootstocks; 1.7 The Lifespan Of The Vine; **Chapter 2, Climate:** 2.1 Climatic requirements of the grape vine; 2.2 Climatic enemies of the grape vine; 2.3 Mesoclimate & microclimate; 2.4 The concept of degree days; 2.5 Impact of climate; 2.6 Weather; **Chapter 3, Soil:** 3.1 Soil requirements of the grape vine; 3.2 Influence of soils upon wine style and quality; 3.3 Soil types suitable for viticulture; 3.4 Soil compatibility; 3.5 Terroir; **Chapter 4, The vineyard:** 4.1 Vineyard location; 4.2 Density of planting of vines; 4.3 Training systems; 4.4 Pruning methods and canopy management; 4.5 Irrigation; 4.6 The growing season and work in the vineyard; **Chapter 5, Pests and diseases:** 5.1 Important vineyard pests; 5.2 Diseases; 5.3 Prevention & treatments; **Chapter 6, Environmental approaches in the vineyard:** 6.1 Integrated pest management – IPM; 6.2 Organic viticulture; 6.3 Biodynamic viticulture; **Chapter 7, The harvest:** 7.1 Grape ripeness & timing of picking; 7.2 Harvesting methods; 7.3 Style & quality; **Chapter 8, Vinification - the basics:** 8.1 Basic principles of vinification; 8.2 Winery location and design; 8.3 Winery equipment; **Chapter 9, Red wine making:** 9.1 Stemming and crushing; 9.2 Must preparation; 9.3 Fermentation, temperature control and extraction; 9.4 Maceration; 9.5 Racking; 9.6 Pressing; 9.7 Malolactic fermentation; 9.8 Blending; 9.9 Maturation; **Chapter 10, Dry white wine making:** 10.1 Crushing and pressing; 10.2 Must preparation; 10.3 Fermentation; 10.4 Malolactic fermentation; 10.5 Maturation; **Chapter 11, Preparing wine for bottling:** 11.1 Fining; 11.2 Filtration; 11.3 Stabilisation; 11.4 Adjustment of sulphur dioxide levels; 11.5 Bottling; 11.6 Closures; **Chapter 12, Detailed processes in red and white wine making:** 12.1 Wine presses and pressing; 12.2 Use of gases to prevent spoilage; 12.3 Natural or cultured yeasts; 12.4 Destemming; 12.5 Fermenting sugar rich musts to dryness; 12.6 Colour extraction, concentration and tannin balance; 12.7 Macro, micro and hyper-oxygenation; 12.8 Removal of excess alcohol; **Chapter 13, Barrel maturation and oak treatments:** 13.1 The influence of the barrel; 13.2 Oak treatments; **Chapter 14, Making other types of still wine:** 14.1 Medium-sweet and sweet wines; 14.2 Rosé wines; 14.3 Liqueur (fortified) wines; **Chapter 15, Sparkling wines:** 15.1 Fermentation in sealed tank; 15.2 Second fermentation in bottle; 15.3 The traditional method; **Chapter 16, Problems and solutions:** 16.1 Vintages - style and quality; 16.2 Coping with [problems in the vineyard; 16.3 Handling fruit in the winery; 16.4 Problems in winemaking; **Chapter 17, Common faults and their causes:** 17.1 2,4,6-Trichloroanisole; 17.2 Oxidation; 17.3 Excessive volatile acidity; 17.4 Excessive sulphur dioxide; 17.5 Reductivity; 17.6 Brettanomyces; 17.7 Dekkera; 17.8 Geraniol; 17.9 Geosmin; **Bibliography; Useful websites; Index**

Microbiology and Technology of Fermented Foods

Robert W Hutkins (University of Nebraska-Lincoln)



ISBN 9780813800189 | July 2006

In *Microbiology and Technology of Fermented Foods*, Robert Hutkins has written the first text on food fermentation microbiology in a generation. This authoritative volume also serves as a comprehensive and contemporary reference book. A brief history and evolution of microbiology and fermented foods, an overview of microorganisms involved in food fermentations, and their physiological and metabolic properties provide a foundation for the reader. How microorganisms are used to produce fermented foods and the development of a modern starter culture industry are also described. Successive chapters are devoted to the major fermented foods produced around the world with coverage including microbiological and technological features for manufacture of these foods:

- Cultured Dairy Products
- Beer Fermentation
- Cheese
- Wine Fermentation
- Meat Fermentation
- Vinegar Fermentation
- Fermented Vegetables
- Fermentation of Foods in the Orient
- Bread Fermentation

Examples of industrial processes, key historical events, new discoveries in microbiology, anecdotal materials, case studies, and other key information are highlighted throughout the book. Comprehensively written in a style that encourages critical thinking, *Microbiology and Technology of Fermented Foods* will appeal to anyone dealing in food fermentation.

Keys to the Cellar: Strategies and Secrets of Wine Collecting

Peter D. Meltzer (auction correspondent for *Wine Spectator*)



ISBN 9780471473596 | Sept 2006

Following the ever-growing interest in wine and food, wine collecting is winning a wider audience than ever before, with auction revenues topping \$65 million a year. In this first-of-its-kind resource, *Wine Spectator* auction correspondent Peter Meltzer demystifies how to create a cellar with a road map to all the essentials, including bidding at auctions, tracking down wines online, storing a collection properly, and enjoying wines at their peak of maturity. Complete with a user-friendly *Wine Spectator* index of the "going rate" for over 500 top auctioned labels, this is the guide for anyone looking to lay away a few special bottles or begin a lifetime of enjoyment.