

## **Glossary of Terms from Homemadewine.net**

### **Acetaldehyde**

A distinctive, desirable component of Fino sherry caused by aging under flor.

### **Acetic Acid**

All wines contain acetic acid, or vinegar, but usually the amount is quite small--from 0.03 percent to 0.06 percent--and not perceptible to smell or taste. Once table wines reach 0.07 percent or above, a sweet-sour vinegary smell and taste becomes evident. At low levels, acetic acid can enhance the character of a wine, but at higher levels (over 0.1 percent), it can become the dominant flavor and is considered a major flaw. A related substance, ethyl acetate, contributes a nail polish-like smell.

### **Acetification**

Wine turning to vinegar

### **Acid**

A compound present in all grapes and an essential component of wine that preserves it, enlivens and shapes its flavors and helps prolong its aftertaste. There are four major kinds of acids -- tartaric, malic, lactic and citric--found in wine. Acid is identifiable by the crisp, sharp character it imparts to a wine.

### **Acid Blend**

A blend of the three primary acids found in fruit: Tartaric, Citric and Malic. Used in winemaking to help bring out the fruitiness in wines that are lacking in acid.

### **Acidity**

1. Natural acids (citric, malic, lactic or tartaric) that occur in fruit. In wine, tartaric acid provides tartness.
2. Perceived in the taste of the wine as a level of tartness, acidity is a naturally component consisting of mainly tartaric acid, at about 0.5 to 0.7 percent of the wine by volume.
3. The amount of acid in a wine

### **Acidulation**

The process of adding natural grape acids, primarily tartaric and/or malic acid, to a wine to increase its total acidity.

### **Activated Yeast**

A hydrated, feeding, reproducing colony of yeast. The colony may have formerly been stored as active dry yeast (ADY), as a dense liquid colony under refrigeration, as dried yeast on grape skins and pulp, or in several other forms.

### **Active Dry Yeast**

A dehydrated yeast culture that is the most convenient form of yeast for home winemakers to work with. Active dry yeast (ADY) cultures are prepared by extruding 70% moisture compressed yeast through a perforated plate into a spaghetti-like form, about the diameter of a 0.036 inch pencil lead, into a drier with a screen bottom that has an upward flow of air that keeps the particles of yeast suspended in a fluid-like bed. The incoming air is controlled for volume, temperature and relative humidity. The drying from the original 70% moisture down to 4-7% occurs in less than 30 minutes. There are typically over 150 billion cells in a 5-gram sachet of ADY. The ADY should be rehydrated in a starter solution (see Yeast Starter) before "pitching," both to ensure the culture is still good and to get a vigorous start.

### **Aerate**

1. To add oxygen to wine during the winemaking process or while decanting a wine.
2. Exposing the wine to oxygen either through decanting or allowing the wine to "breathe" in an opened bottle or glass. Thought to allow off-odors to bow off in older wines, and to soften aromas in younger ones.

### **Aftertaste**

1. Flavors and odors that linger in the mouth after wine is swallowed.
2. The flavor that stays in the mouth after swallowing wine. Also known as a wine's finish, this flavor can be buttery, oaky, spicy, tart, bitter, etc.

### **Aging**

A resting period occurring after fermentation period of the winemaking process. It allows time for the wine to improve its qualities through an endless series of natural changes. This resting period is typically between 2 months to 2 years.

### **Aerobic fermentation**

Fermentation in the presence of air (primary fermentation)

### **Air lock**

1. A valve filled with water that lets CO<sub>2</sub> out, but no air inside
2. A small device that acts as a water trap. It is used on top of a winemaking container to allow gases to escape without allowing contaminants in.  
See: Trap

### **Aging**

Holding wines for a period of time in barrels, tanks or bottles to affect the character of the finished wine.

**Albariza**

(al-bar-ee-tha) The white, chalky soil that characterizes Spain's Jerez de la Frontera sherry region. Albariza soil is considered the finest soil for producing Fino sherry.

**Alcohol**

1. Ethyl alcohol (or ethanol) formed in wine during fermentation, which affects the taste, aroma and mouthfeel of wine.

2. The sugar in wine grapes is fermented through the winemaking process into alcohol, and is measured as a percentage of volume. In white wines, this ranges between 9 and 14 percent; in red wines between 11 and 14 percent.

**Alcohol by Volume**

The amount of alcohol in a volume of wine, expressed as a percentile.

**Alcohol Level**

The percentage of alcohol by volume of a wine. Most table wines have between 9 and 15% alcohol by volume.

**American oak barrel**

Barrels made from oak wood from American forests. American oak barrels are generally thought to impart more aggressive wood flavors than do French oak barrels.

**American Viticultural Area (AVA)**

The term given in the United States to an officially designated winegrape growing region. AVAs are defined officially by the Bureau of Alcohol, Tobacco and Firearms (BATF) based on geographic, climatic and historical criteria. Generally, if an area can demonstrate that it has geographic and climatic conditions significantly different from the surrounding area, it may petition the BATF for an AVA designation.

**Amontillado**

A sherry that is aged for a time under flor yeast, then given a boost in alcohol to kill the layer of yeast. The wine, now exposed to air, is aged an additional period without the flor cover, gaining body and, through oxidation, a nutty aroma and flavor (like hazelnuts) and turning from pale straw color to amber.

**Ample**

A descriptor used to describe the impression of fullness in the mouth.

**Anaerobic fermentation**

Fermentation in the absence of air (secondary fermentation)

**Aperitif**

Wine consumed as a before-dinner drink.

**Appearance**

1. Generally the first category by which wines are judged in a sensory evaluation. The wine's clarity and color are the primary factors evaluated.
2. Refers to a wine's clarity, not color.

**Appellation**

1. The official geographic origin of a wine, which becomes part of a wine's official name.
2. Official name referring to a wine's geographic region of origin.

**Appellations of origin**

Term for the label designations that indicate the geographic origin of the grapes used to make the wine.

**Aroma**

1. Odors in a wine that originate from the grape. Some distinguish these smells from "bouquet," but the term is often used to describe all smells of a wine.
2. The smell of a wine. Some people use the term aroma for younger wines; bouquet for those that have been aged
3. Those odors in wine primarily derived from the grape.

**Aromatic**

1. A descriptor used to describe wines that have pronounced smells, particularly fruity and floral smells.
2. Used to refer to a wine, particularly white wines, with intensely floral or fruity aromas, such as Muscat or Viognier

**Aromatic compounds**

The chemical substances in wine, from either the grapes or the winemaking process, that are responsible for the wine's aromas, bouquet and flavors.

**Astringent**

1. The harsh, drying sensation in the mouth that is caused by high levels of tannin. The opposite of the wine descriptor "smooth."
2. Producing a sensation of dryness in the mouth; used to describe some wines.

3. Caused by acid or tannin, or a combination of both, refers to the mouth-puckering character of some wines. **Attack:** In wine tasting, the first impression of a wine on the mouth. Usually perceived as a first "hit" on the tip of the tongue and at the front of mouth

4. The "puckerish" quality of high tannin content, which has the effect of drying out the mouth. Many young red wines are astringent because of tannin.

### **Austere**

Somewhat hard, with restrained fruit and character.

### **AVA**

Acronym for American Viticultural Area, indicating wine-growing regions as defined through geographic and climatic boundaries by the Federal Government. Theoretically, the American version of the French AOC system.

### **BATF**

Bureau of Alcohol, Tobacco & Firearms, the branch of the government that regulates the wine industry.

### **Balance**

1. The relationship between a wine's alcohol, acid, residual sugar and tannin. A wine is considered well-balanced when no one of these components stands out significantly from the rest.

2. The relationship of the components of the wine including alcohol, residual sugar, acid and tannin. When no one component stands out against the rest, the wine is said to be well balanced, an indication of quality.

3. A well-balanced wine is a primary goal of the wine maker. Such a wine blends all of its components gracefully: the fruit, tannin, acid, and sugar. A wine's balance may only be realized after some aging.

### **Balling**

A unit of measurement found on some winemaking hydrometers that indicates the sugar level of a liquid. A balling reading of 10 means that the liquid is 10 percent sugar by weight.

### **Barrel**

1. A wooden container, generally 60-gallons, used for fermenting and/or aging wines.

2. A small wooden barrel used for aging red wine, and fermenting some styles of white wine. Barrels are about 60 gallons in size, and are made of oak, primarily from French and American forests.

**Barrel-aged**

1. A term used for wines that matured for a period of time after fermentation in oak barrels.
2. Refers to wines that are fermented in containers such as stainless steel, then placed in oak barrels to mature. Also refers to wines that are fermented in the barrel. Barrel-fermented: Some white wines, notably Chardonnay, may be fermented in barrels rather than in stainless steel to impart a subtle oak character. Barrique: Small French oak barrel.

**Barrel-fermented**

A term used for wines that are fermented in oak containers. The benefit of this method is the development of a more subtle oak character than that of barrel-aged only wines.

**Bentonite**

1. A clay used as a fining agent to achieve heat stabilization or to aid in the removal of other fining agents.
2. A very fine clay used as a fining or clarifying agent in wine to remove protein, to achieve Heat Stabilization or to remove another fining agent.

**Berry-like**

The term used to describe red wines that exhibit aroma and flavor reminiscent of strawberries, blackberries, raspberries, etc.

**Big**

1. A term used to describe wines that are very intense or very full.
2. Used to describe wines that are very full and intense; considered the opposite of elegant.

**Bin**

To store bottled wine for further aging, before its release for sale.

**Bitter**

A taste sensation generally experienced on the back of the tongue.

**Black fruits**

Wine aromas and/or flavors that suggest black currants, black cherries, blackberries, blueberries, or other black fruit.

**Black grapes**

Wine grapes with a blue or reddish skin pigmentation that are used to make red wines.

**Blanc de blancs**

A white wine made of white grapes.

**Blanc de noirs**

A white wine made of red grapes

**Blend**

1. To combine two or more individual lots of wine, either of different varietals, different vineyards or different vintages. The term generally applied to a wine derived from the juice of different grape varieties.

2. To assemble individual lots of wine together to make one wine. Can apply to different grape varieties, or grapes of the same type from different vineyards, regions and vintages.

**Bodega**

The Spanish term for a winery, or the building where wine is stored.

**Body**

1. A tactile sensation describing the viscosity or "weight" of wine in the mouth. Body is correlated with the level of alcohol and extract. Wines are described as light-, medium- or full-bodied.

2. The fullness of a wine

3. The tactile impression of wine in your mouth. Think in terms of light, medium and full-- or skim milk, whole milk and cream! Bordeaux blend: A style of wine assembled from the classic red grapes of Bordeaux including Cabernet sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot .

4. A tasting term used to describe the mouth-feel of the wine. Wines are usually described as being either full, medium or light bodied.

5. The impression of weight or fullness on the palate; usually the result of a combination of glycerin, alcohol and sugar. Commonly expressed as full-bodied, medium-bodied or medium-weight, or light-bodied.

**Botrytis cinerea**

A mold produced in very particular conditions of temperature and humidity that pierces grape skins, causing dehydration. Also known as "noble rot."

**Botrytised**

Sweet wines made from grapes affected by botrytis cinera.

**Bottle**

1. Glass bottles are the most common containers for storing wine. Glass is ideal because it does not affect the wine in any way, even during extended periods. A bottle is a bottle is a bottle..... right? Sounds simple enough, but the wrong wine bottles may not work with your corker! Typically, the wine bottles with the popular flared tip are not compatible with many of the hand-held corks. That's why grapestompers is careful to stock only the bottles that will work with all of the corks we offer. You'll need 27-30 bottles per wine kit, depending on the effectiveness of your racking and the number of samples drawn.

2. The most common wine bottle size worldwide is 750 ml, but it is not standard. Some German wine bottles are a liter, some are 700 ml, while some from Alsace are 720 ml. Every wine bottle consists of a mouth, neck, ogive or shoulder, body, and bottom. The bottom may contain an indentation, the term for which is a punt. Some almost standard names for different size wine bottles are:

Split (Sparkling): 187 ml

Half-Bottle: 375 ml

Pot: 500 ml (Beaujolais table bottle)

Clavelin: 620 ml (Jura bottle)

Bottle: 750 ml

Magnum: 1.5 litres

Tregnum: 2.25 litres

Double-Magnum: 3 litres (Bordeaux shaped)

Jeroboam (Sparkling): 3 litres (Burgundy shaped)

Jeroboam (Still): 4.5 to 5 litres (Bordeaux shaped)

Rehoboam: 4.5 litres

Imperial (Still): 6 litres (Bordeaux shaped)

Methusalah (Sparkling): 6 litres (Burgundy shaped)

Salmanazar: 9 litres (Bordeaux shaped)

Balthazar (Sparkling): 12 litres (Burgundy shaped)

Nebuchadnezzar (Sparkling): 15 litres (Burgundy shaped)

Soverign: 50 litres

### **Bottle-aged**

Description of the character of a wine derived from its maturation period in bottle.

### **Bottle aging**

1. The maturation period of a wine after bottling that allows some of its components to mature and a bottle-aged bouquet to form.

2. The winemaker decides how long a wine will age in the bottle before it is released for sale. Many wines are made to be consumed upon release; finer wines, particularly reds, may require additional bottle aging by the consumer. In the case of Champagne and sparkling wine, bottle aging allows the wine to acquire, complexity, depth and fine texture; it is also known as aging "on the yeast" or "en tirage".

**Bottle Drainer**

These bottle draining trees hold either 45 or 81 wine bottles at once, depending on the size you order. Bottle draining trees are a great space-saver for any winemaker who needs to drain bottles after washing or rinsing. Easy assembly; plastic construction.

**Bottle Rinser**

Use this spring-loaded contraption to effectively squirt sanitizing solution or rinsing water into your upended bottles. This time-saving device will literally pay for itself the first time you use it!

**Bottle Sickness**

A temporary condition characterized by muted or disjointed fruit flavors. It often occurs immediately after bottling or when wines (usually fragile wines) are shaken in travel. Also called bottle shock. A few days of rest is the cure.

**Bottle Washer**

If you recycle your wine bottles to save money, you'll need this jet washer to blast the gunk out of the bottom of your bottles. The washer attaches easily to a garden hose, or it can be used in conjunction with the bottle washer adapter (see below) to be attached to any standard kitchen faucet. Made of sturdy brass.

**Bottle Washer Adapter**

Use this adapter kit to convert the brass bottle washer for use with a standard kitchen faucet.

**Bottling Wand**

A stiff plastic tube with a one-way flow valve at the lower end that is used in Bottling. In its simplest form, when the tip is pressed against the bottom of a bottle, wine flows into the bottle. When the tip is lifted, the flow-valve closes and stops the flow of wine.

**Bouquet**

1. The odors of wine attributed to the winemaking process: fermentation, processing and aging, particularly those that develop after bottling.
2. Smell of a wine
3. The more developed and complex aromas said to be evident in older and mature wines.
4. The aroma or smell of the wine.
5. A French term for the aroma of a wine. The bouquet is often the first indicator of a wine's quality during wine tasting. Aromas may include fruit, spice, and other

smells associated with a particular grape variety, region, or condition of the wine. The bouquet of a Merlot, for example, will often contain aromas of raspberry and cassis (black currant).

### **Breathing**

Allowing a wine to mix with the air. Aeration occurs by pouring the wine into a larger container, such as a decanter or large wineglass. Breathing can be beneficial for many red wines and also for some young white wines. Chemically, breathing enables oxygen to mix with the wine, which hastens the aging process. If a wine stands open for more than 12 hours, it will begin to turn to vinegar as the oxygen continues to work. Whether to let a wine breathe before serving depends on the wine. Contrary to popular belief, it is not always beneficial to let older wines breathe prior to drinking, as this can cause them to "turn" - or go bad - before dinner is over.

### **Bright**

1. A term used to describe wines whose characteristics are perceived vividly, either visually or by aroma and flavor.
2. A wine descriptor referring the character of the wine, including its appearance in the glass, to be fresh and exciting, and refracting light.

### **Brilliant**

1. The description of a wine that is absolutely clear.
2. A clear and bright - as opposed to cloudy - appearance.

### **Brix**

1. The measure of the density of grape juice or fermenting wine, used to ascertain sugar level at harvest.
2. Scale of measurement of total dissolved compounds in grape juice and approximate concentration of sugars used in the United States as one gauge of ripeness at harvest. One degree Brix is approximately 12-g/100 sugar.
3. Value used to express the weight in grams of sucrose dissolved in 100 grams of a solute, such as grape juice.
4. One of several hydrometer or saccharometer scales denoting the density of liquid (must, juice or new wine) in terms of specific gravity. Each degree Brix is equivalent to 1 gram of sugar per 100 grams of liquid. The potential alcohol of a must is estimated by multiplying the Brix reading by 0.55. Both the Brix and

Balling scales are comparable and are usually used to finely estimate sugar content.

See Balling

### **Brut**

1. Almost-dry Champagne.
2. Used to describe sparkling wines that are dry.
3. Champagne style that is very dry, meaning little or no residual sugar.

### **Bung**

1. Barrel stopper made of glass, plastic, rubber, silicone or other material which seals the bung-hole in the barrel like a cork. Can be removed to permit topping up or racking. The position of the bung-hole can be changed to maximize or reduce aeration.
2. In cooperage, a wooden stopper used to seal the cask, keg or barrel. In glassware, usually a rubber stopper used to seal a demijohn, carboy or jug. Bungs may be either solid or drilled with a central hole to accept a fermentation lock (airlock). Some bungs have two holes drilled to accept two airlocks, or one airlock and a blow-off tube.

### **Buttery**

1. Butter-like odor in wine created by malolactic fermentation caused by the presence of diacetyl.
2. Descriptor often applicable to Chardonnay that has undergone malolactic fermentation; describes both texture and flavor attributes.

### **Cabernet Franc**

A red wine grape known for its use in the fine wines of Bordeaux, particularly wines of Pomerol, Saint-Emilion and Medoc. Also grown in Italy and California.

### **Cabernet Sauvignon**

Considered the most important red wine grape throughout the world, and the basis of the most famous wines of California, Bordeaux, and many other wine districts.

### **Campden tablets**

1. Tablets that contain sulphite in a handy form
2. Used in fresh juice at the rate of 1 tablet per gallon to kill any wild organisms such as vinegar and mold when making wine. Also used in higher doses with water to create a sanitizing solution. It is interchangeable with Sodium Bisulfite.

3. Tablets used in winemaking to sanitize equipment and fermentation media and add free SO<sub>2</sub> to the must or wine. When crushed and dissolved, they provide sulfur dioxide (SO<sub>2</sub>) in a convenient form. Tablets must be crushed to use, but this ensures the proper dosage and assists in their dissolution. The active ingredient in Campden tablets can be purchased bulk from most winemaker suppliers under its chemical name, potassium metabisulfite. For sanitizing bottles, primaries, secondaries, funnels and other equipment, two crushed tablets dissolved in 1 gallon of water will suffice. Do not rinse equipment after sanitizing. For adding to must, use one crushed and dissolved tablet per gallon of must and wait 12 hours before adding yeast. Campden tablets come in various sizes and doses, so inquire if not packaged with instructions. Most tablets are intended to dose 5 US gallons (19 liters) or 5 Imperial gallons (23 liters). Also see Potassium Metabisulfite and Sodium Metabisulfite.

See Sodium Bisulfite

### **Canopy**

The foliage of a grape vine.

### **Canopy management**

The viticultural techniques used to balance shoot growth and fruit development to maximize the varietal character of the grapes.

### **Cap**

1. A layer of skins and seeds that forms on top of the juice during fermentation of red wines.

2. A floating layer of solids that forms on a fermenting must during primary fermentation

3. The layer of fruit pulp, skins, and possibly seeds that forms on top of the must during fermentation in the primary fermentation vessel. The cap forms when carbon dioxide emitted by the yeast rises to the surface, carrying solid material with it. The steady rise of CO<sub>2</sub> keeps the solids at the surface where they form a "cap." The surface of the cap should not be allowed to dry out, as it is a perfect medium for mold growth. One should "punch down the cap" at least daily, but preferably twice a day. This keeps the cap moist and, by submerging it briefly, coats it with sulfite-bearing wine that kills mold spores (assuming, that is, that the must was treated with Campden tablets or potassium metabisulfite initially).

### **Capsule**

1. Metallic or plastic foil that covers the cork and the upper neck of a wine bottle.

2. The protective metal or plastic sheath over the cork and neck of a wine bottle. The capsule keeps the cork from drying out and admitting air into the bottle.

3. A decorative foil, plastic, or mylar sleeve placed over the cork and neck of a wine bottle.

### **Caramel**

A distinctive odor in heated sweet wines and a subtle component of Champagne.

### **Carbonic Maceration**

A technique for producing light red wines with low tannins, intense color, and fresh, fruity flavors and aromas. This process involves dumping whole bunches of freshly picked, uncrushed grapes into large vats filled with carbon dioxide. The bottom grapes are crushed by the weight of the grapes above them, and fermentation begins with the exuded juice and develops upward. Eventually, fermentation begins within the whole grapes, and they begin to exude more juice. Finally, the whole batch is pressed, and fermentation is finished in a standard way.

### **Carboy**

1. A large fermentation bottle
2. Glass water jugs, typically between 3 and 7 gallons in size, that are used in winemaking as a secondary fermenter.
3. The 6-gallon carboy is an essential part of your home winemaking hobby, because fermentation occurs within this specially crafted glass jug. It's the perfect size for all the wine kits grapestompers sells. We prefer the glass type of carboy, since you can visually track the entire winemaking process, and air can't travel across the carboy wall (as in the case of plastic carboys). We also stock other sizes of carboys - 5 gallons and 3 gallons.
4. A large glass or plastic bottle of 2-1/2 gallon capacity or more, with or without handles, and sometimes fitted with a spigot or plastic tubing at the bottom for drainage.

See Secondary Fermenter

### **Carboy Brush**

With its narrow neck and large capacity, glass carboys are awfully hard to clean properly with this specialized brush. The business end of the carboy brush (bristles) is bent at a ninety degree angle - just right for ensuring proper sanitation.

### **Carboy Handle**

Did you know that a full carboy weighs upward of 45 pounds? Don't try to move a full carboy unless you have one of these handles or a good chiropractor! They attach easily to the neck of the carboy with a wing nut assembly.

**Casein**

A fining agent made from milk protein.

**Cask**

A large wooden container used for making or storing wines.

**Cedary**

Aromas or flavors that resemble the smell of cedar wood.

**Cellar**

A storage area for wine, not necessarily underground. A cellar is the best area to keep wines for aging. Ideal conditions are darkness, controlled cool temperature, and high humidity. Bottles should be stored on their sides to keep the corks from drying out.

**Champagne**

1. A region in France and the sparkling wines produced there using the methode champenoise. In the US, this term is semi-generic to mean sparkling wine.

2. A sparkling wine made in the Champagne region of France. Technically, any sparkling wine that is not made in Champagne is not a true Champagne.

3. Refers to sparkling wines made from grapes grown in the Champagne region of France and vinified using the Methode Champenoise winemaking process. Term is sometimes used to refer to sparkling wines from different regions, but correctly, only sparkling wine from Champagne may be called Champagne.

**Champenoise**

A product or person of France's Champagne district.

**Character**

1. The impression of a wine being solid and having integrity and substance.

2. That which makes a wine distinctive. A region's winemaking tradition, soils, and grape varieties combine to produce a wine's character

**Chardonnay**

1. A white grape variety considered one of the world's finest. Widely planted and used both for dry, barrel-aged table wines as well as blends for fine sparkling wines.

2. A variety of vinifera that is used in making white wine. Chardonnay wines are extremely popular, and extremely varied in flavor. Flavors that can be found in Chardonnay include apple, peach, citrus, smoke, vanilla, and oak. (These last three flavors result from oak treatment, which is extremely common for Chardonnay.)

**Charry**

Aromas and flavors of a toasty nature created by the application of oak barrel aging to the wine.

**Chateau**

A French winery estate, typically found in Bordeaux and the Loire Valley, the architecture of chateaux can range from grand to mundane.

**Chewy**

Wines with unusual thickness of texture or tannins that one almost "chews" before swallowing.

**Citric Acid**

A colorless acid found in all citrus fruit, pineapples, and in lesser amounts in several other fruit.

**Chenin Blanc**

A versatile white variety known for dry and sweet table and sparkling wines of Loire, France, as well as dry table wines of California and South Africa.

**Clarify**

The process of a wine becoming clear, which occurs when all of the yeast and microscopic bits of pulp from the base ingredients of the wine settle to the bottom of the secondary, leaving a clear wine without haze. A wine that has clarified to the nth degree and is crystal clear is called brilliant.

**Clarification**

The process of removing cloudiness in the wine by filtration and/or fining.

**Clarity**

Clearness in the wine.

**Classico**

Italian term indicating that wine comes from the heart of a specific region. While Chianti Classico is a demarcated DOCG district, the Classico for Verdicchio, for example, refers to the central part of the appellation.

**Clone**

A sub-variety of a wine grape variety that exhibits specific enological characteristics.

**Closure**

The device used to seal a wine bottle, usually a cork.

**Cloudy**

The opposite of clear or brilliant. Possibly the result of sediment being stirred up

during transportation.

### **Cloying**

Overly sweet, and lacking the correct amount of acidity to give the wine balance.

### **Cold Stabilization**

1. Chilling wine before bottling to remove potassium acid tartrate crystals or other sediment from the finished wine.
2. A clarification technique in which a wine's temperature is lowered to 32° F, causing the tartrates and other insoluble solids to precipitate.

### **Colheita**

Term used in Port winemaking referring to vintage.

### **Commune**

Typically refers to a wine-growing village in the Burgundy region of France.

### **Compact**

1. A descriptor used to describe a wine that is intense but not full.
2. Wine described as intense but not full.

### **Complex**

1. A wine that exhibits many different odors and flavors.
2. Opposite of simple. A wine that has a lot going on. Concentrated: Dense aromas and flavors.

### **Concentrated**

A term to describe aromas and flavors that are dense.

### **Concentration**

1. What wines with dense aromas and flavors evidence (as opposed to weak and watery).
2. A descriptor used for a wine whose flavors or fruit character are tightly knit.

### **Cooper**

One who makes or repairs wooden barrels or casks.

### **Country wines**

Wines made from ingredients other than grapes

### **Cork**

Corks are produced from the bark of cork trees, which are grown mainly in Spain

and Portugal. Corks are airtight and have for years been the best way to seal wine bottles.

### **Corks - Altec**

Our bulk straight wine corks, made by Altec, were developed by fusing the purest part of cork (suberin) and synthetic cells. These corks have been tested for over 10 years and have been awarded "winery grade" status because of their effectiveness under adverse conditions. Other key features of these corks include:

### **Corks - Absolutely symmetrical**

Provide optimal gaseous interchange (key to aging process)

Contain 10 times less cork dust content than conventional corks

Guaranteed 100% leakproof at a pressure of 2 bars

Homogenous surface - no defects on sides or ends

Smooth surface ideal for branding

### **Cork Retriever**

Ever accidentally push your cork inside a bottle of wine? With this magical doohickey, you can easily retrieve that naughty cork and salvage a bottle. It's the wine lover's equivalent to a golf ball retriever!

### **Corked or Corky**

1. A moldy odor and flavor caused from a fungus-infected cork, caused by tiny amounts of tyrene that contaminate the wine.
2. An expression meaning the wine has gone bad. Implies an unpleasant, musty, moldy smell imparted by a flawed cork. Cork can contain bacteria that will cause "off" flavors in the wine. Quality cork manufacturers bleach and process corks to minimize the chance of a bottle being "corked." Unfortunately, almost one out of twelve bottles will have some off, corky flavors. It is for this reason that alternative wine bottle closures have been tested in recent years, but the use of non-cork closures has been resisted by traditionalists. Any closure that seals the bottle airtight is a perfect one for wine. Contrary to popular belief, cork does not - or should not - let air into a wine bottle over time. It is intended to create an airtight seal.
3. A wine that's been affected by a faulty cork, specifically by a chemical compound (2,4,6-Trichloroanisole-246-TCA) that humans can perceive at levels as low as 30 parts per trillion. High levels of this compound produce an unmistakably odor and flavor that many describe as that of moldy, wet cardboard or newspapers. At moderate levels, a corked wine takes on a musty quality; at lower levels, it seems lacking in fruit.

### **Creamy**

1. A full-bodied, golden sweet dessert sherry.

2. Wines, particularly barrel-fermented Chardonnay that has undergone a secondary, malolactic fermentation, that have a rich, smooth mouth feel and are fuller in body are often characterized as creamy.

### **Cramant**

French term for wines that are slightly sparkling, literally "creaming." Cramant wines have 4 atmospheres of pressure compared to Champagne's 6.

### **Crisp**

1. A term for wine that feels clean and slightly brittle in the mouth, usually from high acidity.

2. Describes wines that are clean, and possibly a bit on the tart side. Opposite of soft. Wines that are crisp are typically higher in acid, and go well with food.

### **Crush**

After stems are removed, breaking the grape skins prior to pressing and fermentation. The term also applied to the season of the year (during harvest) when this occurs.

### **Crusher**

A machine that breaks open grapes and usually de-stems them as well.

### **Cuvee**

1. French term for a specific blend of wines, usually of different varietals and vintages, combined to make Champagne.

2. A blend of many lots of still wines, particularly Chardonnay, Pinot Noir and Pinot Meunier, designed to become a well-balanced Champagne or sparkling wine.

### **Deacidification**

The process of reducing the amount of titratable acid in must, juice or wine. This is usually done by chemical neutralization, cold stabilization and/or amelioration.

### **Decant**

1. To transfer wine from one container to another, either to aerate the wine or to remove red wine from its sediment deposit.

2. To transfer wine from the bottle into another container, to aerate or to separate a red wine from its sediment  
Demi-sec: A Champagne style that is semi-dry, but sweeter than sec. Depth: The impression of many layers of complexity in a fine wine.

3. A process for separating the sediment from a wine before drinking.

Accomplished by slowly and carefully pouring the wine from its bottle into another container.

### **Degorgement**

1. The French term for "disgorging," the removal of yeast sediment from bottles in methode Champenoise.
2. The process by which the sediment collected in the neck of the Champagne bottle during the riddling process is frozen and expelled prior to the final corking.

### **Demi-john**

A 1 gallon (about 4 litres) fermentation bottle

### **Demi-sec**

Sparkling wines that are moderately sweet to medium sweet.

### **Depth**

The characteristic of fine wines that gives the impression of having layers of taste, rather than being one-dimensional.

### **Dessert wine**

A sweet wine that usually accompanies dessert, such as fortified or late harvest wines.

### **Deuxieme**

A term of method Champenoise referring to the second batch, or "cut," of press juices collected after the free-run juice.

### **Diacetyl**

A chemical byproduct of malolactic fermentation that gives a buttery odor to the wine, enhancing complexity.

### **Diammonium Phosphate**

One of the major ingredients in almost all yeast nutrients and energizers, serving as their basic source of nitrogen. Also known as DAP.

### **Dilute**

A term given to wines whose aromas and flavors are thin, as opposed to concentrated.

### **Disgorging**

Using the pressure of gas in the wine to remove the collected sediment from bottle-fermented sparkling wine.

### **District**

1. A geographic area more specific than a region.
2. Refers to a geographic area more specific than region, but less specific than

commune.

### **DO**

1. In Spain, the abbreviation of Denominacion de Origen (place name), the official category for wines whose defining factors are regulated by law.

2. Abbreviation for Denominacion de Origen, which means place name and refers to Spain's official category for wines whose name, region of origin, variety and other defining factors are regulated by law.

### **DOC**

1. In Portugal, the abbreviation for Denominacao de Origen Controlada, the official category for the country's highest wine category, whose defining factors are regulated by law.

2. Abbreviation for Denominazione di Origine Controllata, which means controlled place name. Italy's official category for wines whose name, region of origin, variety and other defining factors are regulated by law. In Portugal, DOC is also an abbreviation for the highest official wine category, Denominacao de Origen Controlada.

### **DOCG**

Abbreviation for Denominazione di Origine Controllata e Garantita , meaning controlled and guaranteed place. Italy's official category for its highest ranking wines.

### **Dosage**

1. In the making of Champagne and other sparkling wines, the wine and sugar mixture that is added to adjust the final sweetness of the wine.

2. The liqueur, or sugar dissolved in reserve wine, added to the Champagne just before final corking. The dosage finishes the Champagnes and determines its level of sweetness.

3. In bottle-fermented sparkling wines, a small amount of wine (usually sweet) that is added back to the bottle once the yeast sediment that collects in the neck of the bottle is removed.

### **Doux**

1. The sweetest category of sparkling wines.

2. A Champagne style that is sweet.

### **Domaine**

French term for wine estate, commonly used in Burgundy.

### **Dry**

1. A wine that is not sweet because all perceptible sugar was consumed during the fermentation process.
2. Used to describe wine that is not sweet.
3. Refers to a wine that is not sweet. Can also mean a wine that feels rough or dry in the mouth.
4. Having no perceptible taste of sugar. Most wine tasters begin to perceive sugar at levels of 0.5 percent to 0.7 percent.

### **Dull**

1. A wine whose appearance, aromas and flavors, and/or general style are hazy and unclear.
2. Opposite of bright and clean; can refer to a wine's appearance, aromas and flavors or overall style.

### **Earthy**

1. An odor or flavor suggestive of earth or soil, usually undesirable.
2. Refers to aromas and flavors that suggest wet or dry earth or minerals.

### **Elegance**

1. A term applied to wines that express themselves in a refined or delicate manner, as opposed to intense.
2. Suggests a wine of a certain delicacy and grace as opposed to power and intensity. Estate: A property that grows grapes and makes wine from its own vineyards. Extra-sec: A Champagne style that is extra dry I but sweeter than Brut

### **Enology**

The science of wines and winemaking.

### **Enzyme**

Any of numerous protein molecules produced by living organisms (including yeast) and functioning as catalysts in biochemical reactions. Despite their derivation from living materials, are not living organisms themselves. Enzymes emerge intact from the catalytic reactions they produce and are denatured (rendered inactive) by pH extremes and high temperatures. Usually, an enzyme acts only on a specific molecule (substrate), so an enzyme that acts upon pectin will not act upon starch. In winemaking, most of the essential enzymes are produced by yeast, but some are not and must be introduced by the winemaker. Some of the more important enzymes that find use in winemaking are:  
Amylase: An enzyme that catalyzes the hydrolysis of starch into maltose and dextrin.

**Cellulase:** Any of several enzymes that catalyze the hydrolysis of cellulose.

**Invertase:** An enzyme that catalyzes the hydrolysis of sucrose into an equal mixture of glucose and fructose.

**Lactase:** An enzyme that catalyzes the hydrolysis of lactose into glucose and galactose.

**Lipase:** Any of a group of enzymes that catalyze the hydrolysis of triglycerides into glycerol and fatty acids.

**Maltase:** An enzyme that catalyzes the hydrolysis of maltose to glucose.

**Pectinase:** An enzyme that catalyzes the hydrolysis of pectin to pectic acid and methanol.

### **Epernay**

A principal city in France's Champagne district where the facilities for blending, aging and bottling of many Champagne producers are located.

### **Estate**

Vineyards owned by or under the direct control of the winery. On a label, it means the grapes are sourced from vineyards owned by or under the direct control of the winery that made the wine.

### **Ethyl Acetate**

1. A chemical responsible for vinegary odors in wine.

2. A sweet, vinegary smell that often accompanies acetic acid. It exists to some extent in all wines and in small doses can be a plus. When it is strong and smells like nail polish, it's a defect

### **Ethyl Alcohol, Ethanol**

Alcohol in wine that is the product of the conversion of sugar by yeast enzymes during fermentation.

### **Extended maceration**

A winemaking process for red wines where the juice is left in contact with the skin cap for an extended amount of time after fermentation is complete.

### **Extra dry**

A Champagne or sparkling wine that is sweet, containing 1.5 to 2.5% sugar.

### **Fat**

A term implying full bodied, juicy, rich. The opposite of lean.

### **Fermentation**

1. In wine, the process by which sugar in grape juice is transformed into alcohol and carbon dioxide, and the juice to wine, through the action of yeast organisms. Also refers to any conversion of organic compounds that is catalyzed by

microorganisms.

2. The conversion of sugar to carbon dioxide

3. A naturally occurring process by which the action of yeast converts sugar in grape juice into alcohol, and the juice becomes wine.

4. The process of yeast breaking down sugar into approximately half alcohol and half carbon dioxide by weight.

### **Fermentation trap**

See Air Lock

### **Fermentor**

Container in which the fermentation process takes place

### **Filtering**

1. The process of removing particles from wine after fermentation. Most wines unless otherwise labeled are filtered for both clarity and stability.

2. The process of removing yeast cells and other microorganisms that could spoil the wine, as well as any remaining sediment that would keep it from being crystal clear, by pumping the wine through cellulose pads, pads lined with diatomaceous earth, or especially fine membranes.

### **Fining**

1. Clarifying wine by mixing in agents such as gelatin or egg whites to remove specific components and suspended matter.

2. Process to make cloudy wine clear

3. The winemaking technique of adding substances to wine to aid in its clearing.

4. A technique for clarifying wine using agents such as bentonite (powdered clay), gelatin or egg whites, which combine with sediment particles and cause them to settle to the bottom, where they can be easily removed.

5. Removing suspended solids from a cloudy wine by temperature adjustment, blending with an already cleared wine of the same variety, filtering, or adding a fining material such as egg white, milk, gelatine, casein, or bentonite.

### **Fining Agent**

The addition of various materials that remove certain wine constituents for improved wine quality and stability, such as bentonite, kieselsol, gelatin, etc.

### **Finish**

1. The final impression a wine leaves after you have swallowed or spit it out.
2. The final impression of the wine in the mouth after swallowing, particularly in terms of length and persistence of flavor.
3. The key to judging a wine's quality is finish, also called aftertaste--a measure of the taste or flavors that linger in the mouth after the wine is tasted. Great wines have rich, long, complex finishes.

### **Fino**

A light, dry sherry that is matured under a layer of flor yeast. Finos are characterized by flavors of apples, almonds and bread.

### **Firm**

1. A term for wines that are not soft, but are not harsh or tough, generally referring to the tannic content of red wines or acidity of white wines.
2. Describes a wine neither soft nor harsh in reference to tannins in a red wine and acidity in a white.

### **Fixed Acids**

Those acids occurring naturally in the grape or fruit base, those added by the vintner, and those acids created during fermentation which are stable -- fixed. In grapes and grape wine, the major fixed acid is tartaric, followed by malic, then citric, succinic, and lactic, although the latter three are not necessarily listed in the order of their prominence in the finished wine as they can vary greatly. Succinic, for example, is usually more naturally prominent in grape wines than citric.

### **Fizz-X Mixer**

What a great idea! If you've ever needed to mix ingredients within a carboy, you've probably been frustrated by its narrow neck. Just how the heck do you mix effectively with a stick-like object? With the Fizz-X Mixer, stirring in a carboy is effective and simple - just attach it to your portable drill and squeeze the trigger. The centrifugal force caused by the rotation of the shaft throws out the stirring paddles.... and before you know it, your agitation is done!

### **Flabby**

1. A term describing wines that are too soft.
2. Describes wines that are too soft.

### **Flat**

A term for wine lacking a refreshing, tart or sour taste, or sparkling wines that have lost their bubbles.

**Flavor compounds**

1. Organic substances in the grapes that are responsible for many characteristic flavors and aromas of a varietal wine.
2. Organic compounds in grapes responsible for many of the aromas and flavors in wine.

**Flavor intensity**

1. The degree to which a wine's flavors are pronounced and clearly observable.
2. How strongly wine flavors are perceived.

**Flavors**

1. Aromatic compounds of a wine perceived by the mouth.
2. The aromatic components of wine that define its varietal characteristics as noted in the mouth.

**Fleshy**

1. The term used to describe a rich textural impression of a wine.
2. Wines described as fleshy have a rich texture and mouth feel.

**Flinty**

Dry, mineral character that comes from certain soils, mostly limestone, in which the wine was grown; typical of French Chablis and Loire Valley Sauvignon Blancs (Sancerre).

**Floating Thermometer**

This great temperature measurement device won't sink to the bottom! Use the floating thermometer to monitor the true temperature of your must or wine.... proper fermentation depends on it.

**Flogger**

Simple wooden corking device

**Flor**

A yeast that forms after fermentation, producing a film on the wine's surface and imparting a distinctive flavor if left in contact with the wine. Fino sherries are produced by aging under flor, which protects the wine from oxygen and destroys the bacteria that turns wine into vinegar, *mycoderma aceti*.

**Flowery**

Aroma suggestive of flowers.

**Fortification**

Raising the alcohol content (per volume) of a wine by adding a liquor with higher alcohol content

### **Fortified wine**

1. A wine in which the alcoholic content has been boosted by the addition of grape spirit or brandy.
2. Wines such as Port to which alcohol has been added.

### **Fragrant**

A fragrant wine is very aromatic and flowery. Common wine fragrances are floral, spice, and fruit aromas such as pineapple, blackberry, peach, apricot, and apple. The variety of the grape is primarily responsible for a wine's fruit fragrances.

### **Free-run**

Grape juice that runs freely from the crusher and press before force is used.

### **French oak barrels**

Barrels made from oak wood from French forests. French barrels impart more subtle wood flavors to wine than do American oak barrels.

### **Fructose**

One of two simple fermentable sugars in grapes and other fruit, the other being glucose. Fructose is approximately twice as sweet as glucose.

### **Fruit character**

1. Characteristics of a wine that are derived from the grape, such as aroma, flavor, tannin, acidity and extract.
2. The characteristics of the wine has derived from the fruit, including aromas, flavors, tannins, acidity and extract.

### **Fruity**

1. Displaying aromas and flavors suggestive of fruit. It can apply to aromas or flavors suggestive of fresh fruit, dried fruit or cooked fruit.
2. The fruit aromas and flavors evident in wine. Can be fresh, dried, cooked; examples include fresh apples, dried figs, and strawberry jam. 3. A fruity wine is one in which fruit flavors dominate the aroma and taste. Often these wines are easy-drinking and light.

### **Full, full-bodied**

The term for wines that give the impression of being large in the mouth, usually derived from high alcohol content.

### **Generous**

The term for wines whose characteristics are expressive and easy to perceive.

### **Gewurztraminer**

Distinctively flavored pink grapes used for fine white wines.

### **Glucose**

One of two simple fermentable sugars in grapes and other fruit, the other being fructose. Glucose is approximately half as sweet as fructose.

### **Glycerol**

A colorless, odorless, slightly sweet, syrupy substance produced naturally during fermentation that gives the palate an impression of smoothness in a wine. Also known as glycerine.

### **Gran Reserva**

A Spanish red table wine that has been aged at least 2 years in oak and an additional 3 years in bottle before release.

### **Grape tannin**

1. Tannins in a red wine attributable to the grapes from which the wine was made.
2. Tannins in a red wine attributed to the grapes as opposed to winemaking methods.

### **Grape variety**

1. A particular type of grape, also called a "varietal."
2. Type of grape, such as Chardonnay or Merlot.

### **Gravity**

An abbreviated form of Specific Gravity referred to in winemaking. A Specific Gravity of 1.040 would equal a gravity of 40.

See Specific Gravity

### **Green**

The high acid taste of wines made from unripe grapes.

### **Gum Stopper [Sizing Chart]**

The gum stopper (also known as a bung) works in concert with the airlock to ensure an airtight seal at the neck of your carboy during fermentation. A hole is drilled down the center to allow the attachment of the airlock. Order one for each carboy you own, plus a couple extra, since they have a tendency to disappear when you need them the most!

### **Harmonious**

1. A term for wines that are well balanced and express themselves gracefully.
2. Referring to a pleasant and graceful balance of components in a wine. Herbal: Aromas and flavors in wine that suggest those of herbs.

### **Haze (Hazy)**

1. Suspension of small solid particles in wine
2. Used to describe a wine that has small amounts of visible matter. A good quality if a wine is unfinned and unfiltered.

### **Headspace**

The air space in the bottle between the wine and the closure, or in a tank between the wine and the lid.

### **Heat Stabilization**

The process of removing excess protein to preserve a wine's clarity when stored under warm conditions. Heat stabilization is usually performed with a Bentonite fining.

### **Herbaceous, herbal**

1. Pleasant odors reminiscent of herbs, such as fresh herbs, dried herbs or specific herbs.
2. Describes a wine that smells or tastes grassy or green. Often a characteristic of wines made from Sauvignon Blanc and SÈmillon grapes. Can also be found in very young wines that will change flavor as they age. Primarily a function of the grape variety, not soil or climate.

### **Hogsheads**

Another term for 60-gallon oak barrels.

### **Hot**

High in alcohol, producing a slightly burning sensation on the palate. Generally undesirable except in fortified wines.

### **Hydrogen sulfide**

Chemical responsible for the "off" odor of rotten eggs in wine.

### **Hydrometer**

1. An instrument used to measure the degrees Brix of grape juice during ripening, harvest or fermentation.
2. A device used to measure the SG of a wine or must
3. An instrument used for the measurement of dissolved solids such as sugar or

Brix of solutions, such as grape juice or wine.

4. A long glass instrument used in winemaking to determine the sugar content of a juice. The reading is taken by seeing how high or low it floats in the juice to be measured.

5. An instrument for measuring the specific gravity (abbreviated as s.g.), relative to sugar content, of a liquid. The importance of s.g. rests in its indication of proofing potential. In other words, s.g. indicates how much dissolved sugar is present for conversion to alcohol by yeast, what that proof will be, and how much sugar to add to raise the finished proof to a specific level. A hydrometer which indicates the proof of the present alcoholic content is called a "proofing hydrometer."

### **Ice Wine**

1. An intensely sweet wine made from grapes that have frozen on the vine.

2. A rich, flavorful dessert wine made from grapes frozen on the vine and then pressed them before they thaw. Because much of the water in the grapes is frozen, the resulting juice is concentrated, rich in flavor and high in sugar and acid. The resulting wines are extraordinarily sweet, yet balanced by high acidity.

### **IGT**

Indicazione Geografica Tipica. A category of wines created in Italy by Wine law 164 in 1992 to approximate the French Vin de Pays and German landwein.

### **Inoculate**

To sterilize a must

### **Intense**

1. A term that describes wines that express themselves strongly, either aromas and flavors, or of the wine's overall impression.

2. Used to describe wines that express their character powerfully.

### **Isinglass**

A transparent and pure form of gelatin fining agent obtained from the air bladder of certain fish, especially the sturgeon. It is considered by some to be superior to other forms of gelatin, although this is merely an opinion.

### **Jerez**

Short for Jerez de la Frontera, the center of Spain's sherry region

### **Jug Wine**

Term used primarily in California to describe the most basic sort of generic table wine, an American counterpart to vin ordinaire in Europe.

**Kerosene**

A descriptor used to describe a chemical smell found in wine, most often applied to wines of the Riesling grape that have some age to them.

**Lean**

A term implying a thin, light-bodied, watery wine.

**Length**

The sustained impression of a wine across the tongue.

**Lactic Acid**

1. An organic acid produced in wine during malolactic fermentation, where strong malic acid is converted to softer lactic acid. Lactic acid is also found in milk.
2. An acid formed in trace amounts during yeast fermentation and in larger quantities during malolactic fermentation, in which bacteria converts malic acid into lactic acid and carbon dioxide. See malolactic fermentation.

**labrusca, Vitis**

A species of grape that is native to North America. Labrusca grapes have a strong flavor that is often described, somewhat unhelpfully, as "grapey."

**Late-Harvest**

Grapes picked at high sugar levels. Or grapes whose sugar level at the time of harvest is due to *Botrytis cinerea*.

**Lees**

1. Any residue that settles out of wine after fermentation, made of grape solids or dead yeast cells.
2. The grape solids and spent yeast cells that fall to the bottom of a white wine after fermentation.
3. The sediment residue of wine fermentation, comprised mostly of spent yeast cells and grape particulate matter.
4. The layer of sediment that occurs on the bottom of a vessel during a fermentation.
5. The deposits which gather at the bottom of the carboy during winemaking (also known as trub).

**Legs**

1. Drops that inch up the inside surface of a glass above the wine and slowly run back down.

2. The viscous droplets that form and ease down the sides of the glass when the wine is swirled.

### **Length**

1. A term describing the sustained sensory impression across the tongue of fine wines.

2. The amount of time the sensations of taste and aroma persist after swallowing. The longer the better.

### **Light**

A term used to describe the body or color of a wine. A light wine is usually easy to drink and not high in alcohol. Muscadet is a light white wine. Beaujolais is an example of a light red wine.

### **Liquor**

While I don't particularly like this term, associating it as I do with Scotch and other distilled spirits, it does, in fact, also properly refer to the unfermented or incompletely fermented, sugar-bearing liquid from which wine is made. It is also the liquid portion of a must. When the alcohol in the liquor reaches 8 or 9%, it can more accurately be referred to as wine.

### **Litmus Paper**

A small strip of treated paper used in winemaking for checking the acid level of a juice. Also called pH Strips.

### **Luscious**

Soft, sweet, fat, fruity, and ripe. All these qualities in balance.

### **Maceration**

1. The process of soaking the skins of red grapes in their juice to dissolve the skin's color, tannin and other substances into the juice.

2. To soak ingredients for extraction of soluble components

3. The process of soaking the skins of red grapes in their juice to extract color, tannins and other substances into the wine; can occur pre or post fermentation

### **Macroclimate**

Average, overall weather conditions in a winegrowing region, such as Napa Valley, California, or Champagne, France.

### **Malbec**

A red grape varietal known as L'Etranger in France, where it is generally used as a blending grape. In Argentina and California, it is sometimes made as a varietal

wine. Malbec grapes are very large for wine grapes, and are delicious as table grapes.

### **Malic acid**

1. The organic acid found in apples, grapes and wine. Malic acid is converted to lactic acid during malolactic fermentation.
2. A naturally occurring acid found in apples, cherries, grapes grown in less sunny regions, and certain other fruit. It is the presence of malic acid, along with *Bacillus gracile*, which sometimes produces malo-lactic fermentation.

### **Malolactic fermentation**

1. A bacterial fermentation that converts harsh malic acid into softer lactic acid and carbon dioxide. Performed on all red wines to increase stability, and performed on some white wines to increase complexity and add the buttery component diacetyl.
2. A natural, secondary fermentation, optional in the winemaking process, which softens the total acidity of the wine through the conversion of malic into lactic acid.
3. MLF for short, this is a bacterial fermentation which can occur after yeast fermentation winds down or finishes. The bacterium *Bacillus gracile* converts malic acid into lactic acid and carbon dioxide. Lactic acid is much less harsh than malic and thereby softens and smooths the wine, but the wine also is endowed with a cleaner, fresher taste. In addition, diacetyl (or biacetyl) is produced as a byproduct, which resembles the smell of heated butter and adds complexity to wine. MLF is a positive event in some cases and has a downside in others--the fruitiness of wines undergoing MLF is diminished and sometimes off-odors can result. To ensure MLF, the wine should not be heavily sulfited and it should be inoculated with an MLF culture.

### **Manzanilla**

A very light, refreshing sherry from San Lucar de Barrameda in Spain, named for its apple-like characteristic.

### **Marriage**

In wine, the integration of the components of blended grapes or wines or of additions to wine, such as dosage or sulfur dioxide, to form a more pleasing combination.

### **Maturation**

1. The aging period at the winery during which the wine evolves to a state of readiness for bottling. Also the ongoing development of fine wines during a period of bottle aging.

2. The process by which a wine reaches a point of readiness for bottling; can continue in the bottle.

### **Mature**

A wine that has reached its optimum point during aging, and exhibits a pleasing combination of aromas, flavors and bouquet.

### **Mead**

1. Wine made from honey.

2. A wine, common in medieval Europe, made by fermenting honey and water. Recently mead has enjoyed new popularity. Wine makers now make flavored mead.

3. A fermented beverage made from honey, water, acid, yeast nutrients, and yeast. Tannin may also be added, but the only flavor is derived from the honey itself. Different honeys, meaning honeys made from different nectar sources (flowers), yield different flavors. Thus, a clover mead is made with honey produced primarily from the nectar of clover flowers, while a heather mead is made with honey produced primarily from the nectar of heather flowers. There are three kinds of "true" mead:

Dry Mead contain no flavoring other than honey and is made using about 2-1/2 pounds of honey per U.S. gallon of mead.

Sack Mead contains no flavoring other than honey but is sweeter than most other meads and is made using about 4 pounds of honey per U.S. gallon of mead.

Small Mead contains no flavoring other than honey but is made using only about 1-1/4 to 1-1/2 pounds of honey per U.S. gallon of mead and is fermented using an ale yeast. A small mead is closer to ale than to wine, while both dry and sack meads are closer to wine.

Additionally, there are other beverages made with honey that are generally referred to as meads but indeed have their own names. Just a few of these (there are scores of them) are:

Balche is a Mayan mead made with Balche bark

Bochet is a sack mead that has been burned or charred

Bracket is mead and ale combined

Braggot is mead made with honey and malt

Capsicumel is mead made with honey and chile peppers

Clarre is another term for Pyment and is a mead (actually, a Melomel) made with honey and grapes or grape juice

Cyser is a sack mead (actually, a Melomel) made with honey and apples (or apple juice) and is closely related to hard cider. Another name for this kind of mead is Cyster.

Cyster is another name for Cyser  
Hippocras is a spiced piment  
Hydromel is a French drink of watered-down or diluted mead  
Meddeglyn is a Welsh spiced mead  
Melomel is a mead made with honey and fruit. Another name for this type of mead is Mulsum  
Metheglin is a sack mead made with honey and herbs and/or spices. Also spelled Metheglyn  
Metheglyn is another spelling of Metheglin  
Morat is a sack mead (actually, a Melomel) made with honey and mulberries  
Mulsum is another name for Melomel  
Myddyglyn is an alternate spelling for Meddeglyn, or vice versa  
Omphacomel is a mead made with honey and verjuice (the juice of unripened or immature grapes)  
Oxymel is mead mixed or blended with vinegar  
Perry is a sack mead (actually, a Melomel) made with honey and pears  
Pymment is a mead (actually, a Melomel) made with honey and grapes or grape juice. Another name for this type of mead is Clarre  
Rhodamel is a mead (actually, a Metheglin) made with honey and rose petals  
Rhodomel is an alternate spelling for Rhodamel  
T'ej is a mead made with honey and hops  
Traditional is mead made with honey, water, acid, yeast nutrients, and yeast only  
Varietal is a Traditional mead made with a pure variety of honey, such as Clover, Fireweed or Heather  
Weirdomel is mead to the max, or some such thing (credit Dick Dunn with the name)

### **Medium-dry**

A term to indicate slight sweetness in wines that are not quite dry.

### **Medium sweet**

A term to indicate the perceived level of sweetness in wines that are not fully sweet.

### **Merlot**

1. Fine red wine grape widely planted in Bordeaux and California. Often blended with Cabernet Sauvignon.
2. A species of vinifera used to make red wines. Merlot often tastes plumlike, and can even taste of chocolate.

### **Mesoclimate**

The unique climate of a subsection of a wine region.

### **Metabisulphite**

Undissolved sulphite

See Campden Tablets, Potassium Metabisulfite or Sodium Metabisulfite

### **Methode Champenoise**

1. The bottle-fermentation method of making Champagne and other sparkling wines that are released for sale in the same bottle in which the secondary fermentation took place.
2. The traditional French Champagne winemaking method used for producing sparkling wine.
3. French term for the method used to make champagne, which is fermented in the bottle. French champagnes and many other sparkling wines are produced using this traditional French technique. The monk Dom PÉrignon is credited with inventing this method.

### **Methode Traditionelle**

The equivalent of the traditional French Champagne process know as Methode Champenoise, but applied to the making of sparkling wines outside the Champagne region.

### **Microclimate**

The climate in and around the grapevine's canopy.

### **Minerally**

1. Exhibiting aromas or flavors that suggest minerals.
2. Used to describe flavors and aromas that suggest minerals, such as flint, steel, chalk etc.

### **Moldy**

Grapes, containers or corks that have developed mold transmit this "off" odor to the wine they contact.

### **Mousse**

1. The foam of bubbles that forms on the top of a glass of Champagne or sparkling wine.
2. The ring of light foam at the top of a glass of sparkling wine.

### **Mulled Wine**

Red wine that has been mixed with sugar, lemon, and spices, usually including cinnamon, cloves, and nutmeg. Served hot.

### **Must**

1. The juice and pulp produced by crushing or pressing grapes. Used until the

end of fermentation, when it is then called wine.

2. Unfermented wine

3. Crushed grape mixture that contains juice and additives before the addition of yeast.

4. A term used in winemaking to describe the prepared juice right before and during fermentation.

5. The unfermented juice of grapes extracted by crushing or pressing; grape juice in the cask or vat before it is converted into wine.

6. The combination of basic ingredients, both solid and liquid, from which wine is made. The liquid content of must is called liquor or simply juice, while the solids, when pushed to the surface by rising carbon dioxide, is called the cap. When the alcohol content reaches 8 or 9%, the liquid component is more accurately referred to as wine.

### **Neutral**

A wine lacking distinctive or recognizable flavor and/or odor. A common descriptor of ordinary blended wines.

### **New oak**

A term used to indicate barrels that are brand new.

### **Noble**

Great; of perfect balance and harmonious expression. The so-called "noble" grapes are those that produce the world's finest wines: Cabernet Sauvignon, Merlot, Chardonnay, Sauvignon Blanc, Semillon and Riesling (some would also include Syrah, Nebbiolo and Sangiovese).

### **Noble rot**

See *Botrytis cinerea*

### **Non-Vintage**

Refers to those Champagnes whose Cuvee contains wine from a previous vintage.

### **Nose**

The character of a wine as determined by the olfactory sense. Also called aroma; includes bouquet.

### **Nutrient**

1. Food for yeast

2. Nitrogen, proteins and/or vitamins that are added to a must for the purpose of invigorating its fermentation.

3. Food for the yeast, containing nitrogenous matter, yeast-tolerant acid, vitamins, and certain minerals. While sugar is the main food of the yeast, nutrients are the "growth hormones," so to speak.

### **Nutty**

1. Exhibiting aromas or flavors that suggest nuts, desirable in dessert or aperitif wines such as sherry.

2, Broad descriptor to describe aromas and flavors of nuts in a wine; more specifically hazelnut, almonds, roasted nuts etc.

### **Oak**

The most popular wood for constructing barrels. Oak imparts flavors and tannin to wines during the barrel aging process; home winemakers can also accomplish this by using oak chips or powder.

### **Oaking**

The process of immersing oak chips, shavings, particles, cubes, or "beans" into a wine to simulate having aged the wine in an oak barrel or keg. The oak may be natural or it may be toasted (light, medium or heavy toast). Oaking allows young wines to soften and absorb some of the wood's flavors and tannins. However, most light, delicate wines should not be oaked.

### **Oaky**

1. Toasty, smoky or vanilla smells and flavors contributed by the oak during barrel aging.

2. Used to describe wines with oak flavors. These often result from aging wine in oak barrels, but sometimes artificial oak flavor is added (particularly to Chardonnay.)

3. The aroma and flavor characteristics imparted to a wine through the use of oak barrel fermentation and/or aging. These may be characterized as vanilla, caramel, butterscotch, toast, smoke or char. Sometimes associated with imparting a higher tanning level than the wine might ordinarily have.

### **Odors**

Sensations caused by the volatile components of wines, including aroma, bouquet and "off" odors.

### **Off-dry**

1. Very slightly sweet.

2. Term for wines that are neither fully sweet nor dry.

### **Off flavors**

Undesirable odors perceived by the mouth.

### **Off odors**

Undesirable odors perceived by the nose from a variety of possible sources.

### **Old vines**

1. An unregulated term for grape vines whose fruit quality is presumably good because the vines are old and produce little crop.

2. Term referring to vines that are generally 40 years or older. Presumed to deliver small yields, but good quality.

### **Oloroso**

A type of dark, sherry produced without the use of flor. Soft and mellow with a full body, Oloroso sherry is characterized by walnut flavors. Pure Olorosos are dry on the palate, but most Oloroso sherry is sweetened by the addition of Pedro Ximenez wine to create Medium Sweet, Cream and Brown sherry.

### **Over-aged**

A general breakdown of wine kept too long in cooperage or bottle; oxidized.

### **Oxidation**

1. The changes in wine caused by exposure to air.

2. Reaction with the oxygen in the air, causes wine to go bad

3. Process whereby grape juice or wine constituents react with oxygen, resulting in undesirable odor and flavor changes.

### **Oxidized**

1. Wine changed by contact with air, usually producing undesirable color and flavors; over-aged.

2. Describes wine that has been exposed too long to air and taken on a brownish color, losing its freshness and perhaps beginning to smell and taste like Sherry or old apples. Oxidized wines are also called maderized or sherrified.

### **Palate**

1. A term used as a synonym for "mouth," or to refer to the characteristics of a wine that manifest in the taster's mouth.

2. Referring to the mouth, or how a wine's characteristics manifest themselves in the mouth.

**Palo Cortado**

A rare Oloroso sherry whose style is between a normal Oloroso and an Amontillado.

**Pasteurize**

The process of killing bacteria by heating wine or must to moderately high temperatures for a short period of time and then rapidly cooling it to 40°F or lower.

**Peak**

The time when a wine tastes its best--very subjective.

**Pectic enzyme**

1. To break down the pectin in fruit
2. A substance that is added to crushed fruit to increase juice extraction. Also used during fermentation to eliminate pectin hazes.
3. The enzymes such as pectinase that hydrolyze the large pectin molecules.

**Pectolytic Enzyme (Pectolase)**

Pectic destroying enzyme that aids in the clarification of wine. Also breaks down the cellular walls of the fruit resulting in increased juice extraction. A commercial product is sold by the name of Pektolin.

See also Pectic Enzyme.

**Pectin**

1. A substance that makes jams gel
2. A heavy, colloidal substance found in most ripe fruit which promotes the formation of gelatinous solutions and hazes in the finished wine. Fermenting fruit pulps with high pectin content, such as apples, should be treated with pectic enzyme, especially if the pulp is boiled to extract the fruit flavor (boiling releases the pectin, while pectic enzymes destroy it).

**Petrol**

1. Having aromas or flavors that suggest fuel.
2. Aromas or flavors reminiscent of gasoline, classic in European versions of Gewürztraminer and Riesling.

**pH**

1. The measure of acid strength; the lower the pH, the higher the acid strength.

2. A scale from 0 to 14 used for expressing the acid level of a substance. The higher the number the lower the acid. The range for fruit is a pH between 2 and 4.

3. A chemical measurement of acidity or alkalinity; the higher the pH the weaker the acid. Used by some wineries as a measurement of ripeness in relation to acidity. Low pH wines taste tart and crisp; higher pH wines are more susceptible to bacterial growth. A range of 3.0 to 3.4 is desirable for white wines, while 3.3 to 3.6 is best for reds.

4. A chemical shorthand for [p]otential of [H]ydrogen, used to express relative acidity or alkalinity in solution, in terms of strength rather than amount, on a logarithmic scale. A pH of 7 is neutral; above 7 is increasing alkalinity and below 7 is increasing acidity. Thus, a pH of 3 is 10 times more acidic than a pH of 4.

See Acidity.

### **pH Strips**

A small strip of treated paper used in winemaking for checking the acid level of a juice. Also called Litmus Papers.

### **Phylloxera**

1. A parasite louse that feeds on the roots of vitis vinifera grape vines, resulting in the vines' death.

2. A parasite that feeds on the roots of vitis vinifera grapes, resulting in decline and premature death.

### **Pinot Noir**

1. A red wine grape that is the basis of the famous wines of Burgundy, France. Also widely planted in California's cooler growing regions and Oregon and Washington.

2. A vitifera grape used to make red wine. One of the most common red vitifera varieties in the Finger Lakes. Wines made from it often taste like berries.

### **Plastic Paddle**

Like its stirring cousin (see description of plastic spoon below), the plastic paddle is a good way to mix ingredients in the fermentation bucket. One size available - 18". Made of food-grade plastic.

### **Plastic Spoon**

It ain't high tech, but the spoon is still one of the best methods for mixing ingredients! Our spoons are 18 inches tall, long enough to get a firm grip upon even if the fermentation bucket is full of must or wine. It's made of food-grade plastic, which means it won't stain and cleans easily.

**Plummy**

1. Showing aromas or flavors that suggest ripe plums.

2. Aromas and flavors that suggest ripe plums.

**Plush**

1. A textural descriptor for wines that feel luxurious in the mouth.

2. Describes a wine that feels luxurious in the mouth. Powerful: Describes a wine of intensity and strength. Pretty: Describes a wine of delicacy and finesse.

**Polyphenols**

A complex group of organic chemicals that includes wine's tannins.

**Pomace**

The solid residue left after pressing, made up of skins and seeds.

**Port**

A fortified dessert wine made in several styles. Authentic port is from the Douro River Valley of Portugal.

**Potassium bitartrate**

The crystals that sometimes precipitate in bottled wine, but which are normally removed by cold-stabilization. Made of the same compounds as Cream of Tartar.

**Potassium Metabisulfite**

One of two compounds which may be used to sanitize winemaking equipment and utensils (the other being sodium metabisulfite). Potassium metabisulfite is the active ingredient in Campden tablets. Its action, in water, inhibits harmful bacteria through the release of sulfur dioxide, a powerful antiseptic. It can be used for sanitizing equipment and the must from which wine is to be made. For equipment, a 1% solution (10 grams dissolved in 1 liter of water) is sufficient for washing and rinsing. After using the solution, the equipment should not again be rinsed. For sanitizing the must, a 10% solution is made (100 grams dissolved in 1 liter of water). Three milliliters of this 10% solution added to a U.S. gallon of must will add approximately 45 ppm of sulfur dioxide (SO<sub>2</sub>) to the must. One should wait at least 12 hours after sanitizing the must before adding the yeast. Both bottles of solution (1% and 10%) should be clearly labeled as to strength and active compound to prevent disastrous mistakes, and both may be stored in a cool place for up to one year without effecting potency.

Also see Campden Tablet and Sodium Metabisulfite.

**Potassium Sorbate**

1. Add to a finished wine to eliminate the chance of re-fermentation in the wine bottle.

2. Also known as "Sorbistat K" and affectionately as "wine stabilizer," potassium sorbate produces sorbic acid when added to wine. It serves two purposes. When active fermentation has ceased and the wine racked the final time after clearing, 1/2 tsp. added to 1 gallon of wine will render any surviving yeast incapable of multiplying. Yeast living at that moment can continue fermenting any residual sugar into CO<sub>2</sub> and alcohol, but when they die no new yeast will be present to cause future fermentation. When a wine is sweetened before bottling potassium sorbate is used to prevent refermentation. It should always be used in conjunction with potassium metabisulfite (1/4 teaspoon per 5 gallons of wine or 1 crushed and dissolved Campden tablet per gallon) and the wine will not be stabilized without it. It is primarily used with sweet wines and sparkling wines, but may be added to table wines which exhibit difficulty in maintaining clarity after fining. Also see Sodium Benzoate and Wine Stabilizer.

### **Potential Alcohol**

The potential amount of alcohol that can be expected from a given must based on its measured specific gravity. See Brix and Specific Gravity.

### **Powerful**

A descriptor that indicates an impression of strength and intensity.

### **P.P.M.**

Particles per million, the same as milligrams per liter (mg/l)

### **Premiere**

In methode Champenoise, refers to the first batch or press juices collected after the free-run juice.

### **Press**

To exert pressure on grapes or must to extract their juices; also the mechanical device used to do this.

### **Press juice**

The juice obtained by pressing, as opposed to free-run juice.

### **Pretty**

A descriptor indicating a wine that is attractive for its delicacy and finesse.

### **Primary aromas**

1. Fresh aromas in wine that derive from the varietal used to make the wine.
2. Fresh fruit aromas suggestive of the wine varietal. Punt: The dome-shaped indentation in the bottom of a wine bottle.

### **Primary fermentor**

1. An open container used for the first stage of fermentation, also see Pulp fermentation

2. A crock, bowl, bucket, pail, or other non-reactive, food-safe vessel in which the initial, or primary fermentation takes place. The primary should be capable of containing 1/4 to 1/2 more volume than the volume of the must it will contain to allow for a rising of the cap and a sufficient ullage above the cap to allow a good aerobic fermentation. Thus, a 1-1/2 gallon pail is about right for a 1-gallon batch of wine, although a larger vessel is okay. Typically, the primary has a large mouth to allow easy access. It should be covered during fermentation to prevent dust and airborne bacteria, molds and wild yeast from blowing into it, but should not be air-tight. Also known as the primary.

### **Primary Fermentation**

A rapid fermentation that occurs during the first 3 to 7 days of the winemaking process, after the yeast is added. Typically, 70% to 100% of the fermentation activity occurs during this short period.

### **Prise de Mousse**

A French term for the second fermentation of methode Champenoise, executed in the bottles in which the wine is sold. Literally, "catch the foam."

### **Proof**

1. A scale used for alcohol content

2. A numeric notation representing the alcoholic content of the spirit. Two degrees proof equals one percent alcohol, so a "36 proof" wine contains 18 percent alcohol. Strictly speaking, "true" proof spirit contains 57.1% alcohol at 60 degrees fahrenheit, the amount of alcohol required, when combined with water, to allow combustion.

### **Puckery**

The tactile sensation of highly tannic wines; astringent.

### **Pulp**

The flesh of the grape (or other fruit).

### **Pulp fermentation**

A primary fermentation on the fruit pulp to extract colours and flavors

### **Pump over**

To circulate fermenting juice of red wines from the bottom of the tank over the skin cap that forms during fermentation to ensure optimal extraction and prevent bacterial spoilage.

### **Punch down**

To push the skin cap down into the fermenting juice to ensure optimal extraction and prevent bacterial spoilage.

### **Puncheons**

Larger oak barrels, usually 135 gallons.

### **Punt**

The indentation in the bottom of some wine bottles.

### **Pupitre**

French term for the rack in which bottles of Champagne are placed for riddling.

### **Quality**

The degree of excellence of a wine, often judged by complexity, harmony and intensity.

### **Racking**

1. Pumping wine from one container to another to clarify it by leaving the sediment behind.
2. Siphoning wine into another container and leaving the sediments behind
3. The process by which clear wine is removed by siphon from the settled sediment or lees in the bottom of a container.
4. The process of carefully siphoning the wine off its sediment into a clean container.
5. The practice of moving wine by hose from one container to another, leaving sediment behind. For aeration or clarification.

### **Racking Cane**

A stiff, plastic tube, usually "L"-shaped, that is attached to the Racking Hose to make Racking easier. A protective cap is placed over the lower end of the cane that allows liquid to be drawn into the cane from above rather than below while keeping most large solids out. The cap allows the tip of the cane to be lowered close to the lees without unduly disturbing them. The lower tip of the Racking Cane should initially be held about midway between the surface and the lees and gradually lowered as the volume decreases due to the siphoning.

### **Racking Hose**

A flexible, clear plastic hose, usually 3/8 inch in inner diameter, used to siphon wine from one vessel to another. It is used in both Racking and Bottling operations.

### **Refractometer**

An instrument to estimate the sugar content of grape juice by measuring the

bending of light passing through it.

### **Region**

1. A geographical area less specific than a district, but more specific than a country.
2. Geographical area for wine growing less specific than a district; more specific than a state or country.

### **Reserva**

A Spanish red wine from Rioja that is aged at least 1 year in barrel and 2 years in bottle before release.

### **Reserve**

Loose designation for presumably higher quality than "standard" version of the wine. In the case of Champagne, reserve wine refers to wine from previous vintages added to the cuvee for consistent quality and style.

### **Reserve wine**

In methode Champenoise, wine that is held to be blended into the cuvees of future vintages.

### **Residual sugar**

1. Sugar remaining in the wine after fermentation, often referred to by winemakers as "RS".
2. Sugar that remains in wine after the fermentation process is complete. The less residual sugar a wine contains, the drier it is.
3. Remaining sugar in wine after fermentation.
4. Unfermented grape sugar in a finished wine.

### **Remuage**

The French term for riddling.

### **Rich**

A descriptor of wines that offer an abundance of flavor, texture or other sensory perceptions.

### **Riddling**

1. In methode Champenoise, turning bottles of sparkling wine to collect the sediment on the closure for removal during disgorging.
2. The art of turning and tilting bottles of sparkling wine in order to ease the sediment into the neck of the bottle. Often performed mechanically in modern

facilities. Riserva/Reserva: Italian/Spanish term for "reserve" indicating longer aging before release and suggesting higher quality. Regulations determine how long this is for individual wines.

### **Riddling rack**

In methode Champenoise, the rack designed to hold bottles of sparkling wines in the proper position for riddling.

### **Riesling**

A variety of vinifera that is highly significant to the Finger Lakes wine industry, although it is not as commercially popular in the U.S. as Chardonnay. Often referred to as White Riesling or Johannisberg Riesling. Wines made from Riesling are often described as crisp and refreshing, and they range from very dry to very sweet.

### **Rose**

In still wine or Champagne, a slightly pink tint comes from contact with the grape skins or the addition of a small portion of red wine to the cuvee.

### **Round**

1. A descriptor for wines that seem neither flat nor angular, related to the wine's structure.

2. As opposed to flat or angular, refers to a wine's structure, particularly acid, tannin, sweetness and alcohol.

### **Rough**

The astringent sensation in the mouth.

### **Ruby**

A general style of red port wines that encompasses character ports, vintage port, young ruby ports, and others. All are rather sweet.

### **Saccharomyces cerevisiae**

One of the main yeast species found in grapes and wines throughout the world. Most of the yeast strains used to ferment white wines are of this species.

### **Sauvignon Blanc**

A popular white varietal in Europe, California and Australia. Sometimes called Fume Blanc in California, can be made into botritised dessert wines.

### **Sec**

A Champagne style that is dry, but sweeter than extra-sec.

### **Second Wine**

A wine made from the pomace or strained pulp obtained from making a first wine.

A second wine will require that the pomace or pulp be ameliorated with water, sugar, yeast nutrients, and possibly acid and tannin, but usually not pectic enzyme. Sulfites, however, should be introduced at once to achieve and unbound sulfur level of 45-55 ppm. A second wine cannot usually be made in the same volume as the original wine from which the pomace or pulp was obtained, but a volume of 1/3 to 2/3 the original is usually attained.

### **Secondary fermentation**

1. A fermentation that takes place after the primary fermentation. Both malolactic fermentation and the second alcoholic fermentation in sparkling wines are secondary fermentations.

2. A steady, slow fermentation that occurs in the winemaking process after the Primary Fermentation. It will normally last anywhere from 1 to 4 weeks. An Air-lock should be used during this slower period.

3. A second alcohol fermentation by yeast performed in a champagne bottle secured with a special, hollow closure secured with a wire "cage," the purpose of which is to trap the carbon dioxide produced by the fermentation and force it to be absorbed into the wine. The result is a Sparkling Wine. This secondary fermentation can actually be a continuation of the fermentation by the original yeast inoculation or can be induced at bottling time by inoculating a sweetened still wine with a second yeast especially adept at fermenting under pressure. It is NOT correct to refer to a fermentation in a secondary fermentation vessel (e.g. a carboy) as a secondary fermentation. See Primary Fermentation for contrast.

### **Secondary fermentor**

1. A closed container used for the latter stage of fermentation

2. A jug, jar, bottle, demi-john, or carboy in which the second or secondary fermentation takes place. This vessel typically has a wide body and tapered neck leading up to a small opening which can be sealed with an air lock. Also known as the secondary fermentation vessel.

### **Second Label Wine**

A less expensive or second brand made from grapes or wine a level down from primary label.

### **Sediment**

1. The residue of solids in a bottle of red wine that forms as the wine is matured.

2. Small particles that settle on the bottom of the fermentation container

3. Residue in the bottom of a bottle of red wine that forms as the wine ages.  
Serious: Describes a high-quality wine.

4. The grainy, bitter-tasting deposit sometimes found in bottles of older wines. Sediment is the natural separation of bitartrates, tannins, and color pigments that occurs as wines age and may indicate a wine of superior maturity. Also known as Crust, especially in port wines.

See: Deposit, Dregs or Lees

### **Semillon**

A lesser known white grape often blended with Sauvignon Blanc, especially in the production of the sweet wines of Sauternes, France.

### **Sensory evaluation**

The assessment of wine based on sight, smell, taste and touch.

### **Serious**

A description used for a wine that is of high quality.

### **Settling**

The precipitation of the solid matter in wine.

### **Sherry**

A fortified wine from Jerez de la Frontera, Spain, made by a controlled oxidation method, produced in many different styles, from sweet Cream sherry to very dry Fino sherry.

### **Shiraz**

The Australian name for Syrah, a red grape variety.

### **Silky**

1. Displaying a supple, smooth texture.
2. Refers to a smooth, supple texture.

### **Single-vineyard wine**

1. Wine made from grapes grown in one specific vineyard block, and bottled without being blended with wine from any other vineyard.
2. Wine made from the (presumably) good grapes of a single plot of land and not blended with any other grapes.

### **Skin contact**

1. The time in the winemaking process when the juice of the grapes are in contact with the skins, extracting color, tannin and other substances.
2. The pre-fermentation period in which the grape juice rests in contact with the skins of the grapes. Used in red winemaking to enhance colors and texture; may

be used briefly in white winemaking to enhance aromas.

### **Slightly sweet**

Containing a barely perceptible amount of residual sugar.

### **Smoky**

1. Displaying aromas that suggest smoke or smoked wood.
2. Aromas and flavors suggesting smoke or smoked wood imparted by oak barrel fermentation or aging.

### **Smooth**

1. A description for wine whose texture is not astringent.
2. Describes a wine that is not rough or harsh.

### **Sodium Benzoate**

Sold as "Stabilizing Tablets," sodium benzoate is used, one crushed tablet per gallon of wine, to stop future fermentation. It is used when active fermentation has ceased and the wine racked the final time after clearing. It is generally used with sweet wines and sparkling wines, but may be added to table wines which exhibit difficulty in maintaining clarity after fining. For sweet wines, the final sugar syrup and crushed tablet may be added at the same time. When using it to stabilize a wine, it must be used in conjunction with an aseptic dose of potassium metabisulfite (1/4 teaspoon per 5 gallons or 1 crushed and dissolved Campden tablet per gallon). Also see Potassium Sorbate and Wine Stabilizer.

### **Sodium Metabisulfite**

One of two compounds commonly used to sanitize winemaking equipment and utensils, the other being potassium metabisulfite. Its action, in water, inhibits harmful bacteria through the release of sulfur dioxide (SO<sub>2</sub>), a powerful antiseptic. It can be used for sanitizing equipment, but the U.S. government prohibits its inclusion in commercial wine and thus should not be used to sanitize the must from which wine is to be made. It is about 17.5% stronger than potassium metabisulfite and should be mixed accordingly.

### **Sodium (Meta)Bisulfite**

A granulated powder used in winemaking to kill any wild organisms in fresh juice such as mold or vinegar. Used in larger doses with water to sanitize winemaking equipment and containers.

### **Soft**

1. Description for a wine whose alcohol and sugar dominate the tannin and acidity, resulting in a wine without roughness or hardness.
2. Wine lacking in hardness or roughness, and present when alcohol and sugar

dominate acidity and tannin.

### **Solera System**

A system used in the creation of Spanish sherry to carefully blend new and older vintages of wine to achieve a consistent style.

### **Sommelier**

A wine steward.

### **Sour**

The acid taste of wines that are made from unripe grapes.

### **Sparkling**

1. Wine with an effervescence caused by a secondary alcoholic fermentation that leaves carbon dioxide trapped in the bottle.

2. Refers to all effervescent wines outside those from the Champagne region of France, vinified the Methode Champenoise, correctly known elsewhere are Methode Traditionelle.

### **Specific gravity**

1. The weight per volume of a liquid (SG), related to sugar content

2. A scale found on the hydrometer used in home winemaking to measure the sugar concentration of a must.

3. A measure of the density or mass of a solution, such as must or wine, as a ratio to an equal volume of a standardized substance, such as distilled water. Before fermentation, the density of the must or juice is high because sugar is dissolved in it, making it thicker than plain water. As the sugar is converted by the yeast into alcohol and carbon dioxide, the density (specific gravity) drops. A hydrometer measures specific gravity (s.g. for short), with an s.g. of 1.000 being the calibrated density of distilled water at a specific temperature (usually 59 or 60 degrees F.). Because alcohol is actually less dense than water, the final s.g. of a wine can be less than 1.000, or lighter than water. See Hydrometer.

### **Spicy**

A term used to describe wine that displays aromas and flavors reminiscent of aromatic spices.

### **Spirits**

1. In wine, the distilled alcohol used to make fortified wines.

2. Distilled alcohol

### **Stabilization**

The process of removing unwanted substances before bottling so they won't cause haziness or crystal formation in the finished wine.

**Starter**

A batch of active yeast that is used to begin fermentation.

**Stemmer**

A machine that separates the grapes from their stems, generally combined with a crusher and known as a "stemmer-crusher."

**Stemmy**

1. A term for wines that exhibit dry, woody tannins.
2. Red wines with green or stalky tannins.

**Stems**

1. The woody part of a grape bunch that is high in tannin. Stems are removed before fermentation using a stemmer.
2. Woody part of the grape bunch which are high in tannin. Usually removed and discarded before fermentation.

**Still wines**

Any wine without effervescence.

**Stony**

1. Displaying flavors or aromas that suggest stones or wet stones.
2. Aromas or flavors that suggest the mineral quality of stones.

**Stopper**

A rubber plug or cap used to attach an airlock to a bottle and to plug bottles  
See Bung

**Stuck fermentation**

Premature stop of fermentation, before enough sugar has been converted

**Straining Bags**

Adding flavors to wine is great.... until you have to fetch the oak chips, berries, etc. from the wine. By using these straining bags, you can eliminate the frustration and time spent gathering up the remnants of your added ingredients. They are used much like a tea bag.

**Strength**

Alcohol content of a wine

### **Structural components**

1. A wine's alcohol, acid, tannin and sugar.
2. A wine's alcohol, tannin, acid and sugar if any.

### **Structure**

1. The impression conveyed by a wine's structural components.
2. How a wine's structural components are perceived. Ideally structure should be well-balanced, without anyone component dominant.

### **Stuck fermentation**

Premature stop of fermentation, before enough sugar has been converted

### **Style**

1. The characteristic combination of components - alcohol, acid, tannin and sugar - associated with the wines of a region, a winery or a particular winemaker.
2. Characteristics that form the personality of the wine.

### **Sucrose**

A natural, crystalline disaccharide found in grapes, most fruit and many plants. This is the type of refined sugar obtained from sugar cane, sugar beets and other sources which, when added to a must or juice to make up for deficiencies in natural sugar, must be hydrolyzed (inverted) into Fructose and Sucrose by acids and enzymes in the yeast before it can be used as fuel for fermentation.

### **Sulfer Dioxide**

The compound used to inhibit the growth of unwanted microorganisms and to stop browning in wine.

### **Sulphite**

1. A substance used for sterilisation of wine, must and equipment
2. Technically, a salt or ester of sulfurous acid, but more commonly, sulfur dioxide (SO<sub>2</sub>). Sulfite is the most effective and widely used preservative in winemaking. It preserves by safeguarding musts and wines against premature oxidation and microscopic life forms that could otherwise spoil wine. It preserves a wine's freshness, helps maintain its color, and is essential for aging wines beyond their first year without deterioration. It also inhibits wild yeasts, thereby allowing cultured wine yeasts to dominate the fermentation. Sulfites may be "bound" or "free." Bound SO<sub>2</sub> combines with aldehyde compounds, those most responsible for oxidation in wines. Free SO<sub>2</sub> results from the dissipation of active SO<sub>2</sub> and is the only SO<sub>2</sub> that provides antiseptic and oxidative protection to wines. The most efficient way to add free SO<sub>2</sub> to a must, juice or wine is by adding dissolved potassium metabisulfite to it. The effectiveness of free SO<sub>2</sub> is

dependent on the pH of the media to which it is added.

### **Supple**

1. A term meaning fluid in texture in the mouth, without any sharpness or roughness.
2. Describes a wine that is fluid in texture in the mouth, without roughness or harshness.

### **Sur lie**

A French term meaning, literally, "on the lees." Generally refers to the aging of wines on the deposit of dead yeast that forms after primary fermentation. Sur lie aging imparts a toasty quality and enhances complexity.

### **Sweet**

The taste of a wine with perceptible residual sugar, and the description of any dessert wine.

### **Sweetness**

1. The impression of sugar in a wine, either from residual sugar or from alcoholic content.
2. The impression of a sugary taste in a wine. Can be due to the presence of residual sugar or other sweet-tasting substances such as alcohol.

### **Syrah**

A distinguished red varietal made famous in the Rhone Valley, now grown in California and Australia, where it is known as Shiraz.

### **Table wine**

Any still, dry wine less than 15% alcohol meant to accompany food.

### **Tannic**

1. A term used to describe wines with a high tannin impression.
2. Describes wines too high in tannin.

### **Tannin**

1. substance found in the skins, seeds and stems of grapes and a principal component of red wine's structure, extracted during fermentation while in contact with the skins and seeds. Oak barrels also impart some tannin to wine.
2. A substance found in grape skins. Since red wines are made using grape skins, many of them are said to be "tannic."
3. A substance found in the skins, stems and seeds of grapes (grape tannins)

and imparted by oak barrels (wood tannins), that, in balance, can lend structure, texture and ageability to red wines.

4. Phenolic compounds naturally occurring in grapes and wine; responsible for astringency and/or bitter flavors in wine.

5. A fine powder used in winemaking to add zest to a wine and also to help aid in the clarification and maturing of the wine.

6. Substances in must that give wine a tart taste. Occurs naturally in stems, skins, and pips of grapes.

7. Tannic acid, essential for good aging qualities and balance, gives most wines their "zest" or "bite." Tannin is found naturally in the stems, skins and pips (seeds) of most red and dark fruit such as grapes, elderberries, sloes, apples, and plums, but also in pear skins, oak leaves, and dark tea leaves. Most grains, roots and flowers used in winemaking lack any or sufficient tannin, so must be supplemented with grape tannin or tannin from another source. Wines containing too much tannin can be ameliorated by adding a little sugar or glycerine, fined with gelatine, or blended with another, softer wine.

### **Tarry**

1. Displaying aromas or flavors that suggest tar.

2. Aromas and flavors that suggest fresh tar.

### **Tart**

1. A term for the flavors and aromas associated with under-ripe fruit, or a term for wine with a high acid impression.

2. A term that can be applied to wines that are too high in acid, or made from under ripe grapes.

### **Tartaric acid**

1. One of the essential organic acids found in wine.

2. The principal acid in wine.

### **Tartrates**

1. Salts of tartaric acid that can form crystals when combined with potassium in unstabilized wine.

2. Harmless crystals of potassium bitartrate that may form in cask or bottle (often on the cork) from the tartaric acid naturally present in wine.

### **Taste**

1. A general term for the total impression a wine gives in the mouth. Also refers to the primary tastes found in wine: sweetness, sourness and bitterness.

2. The impressions formed by wine in the mouth, perceived as bitter, sweet and sour.

### **Tawny**

The brownish or amber color characteristic of wine such as port that has been aged in wood.

### **Terroir**

1. A French word for the particular growing conditions of a vineyard, including soil, drainage, slope, climate, altitude, etc. that give the grapes grown there unique characteristics.

2. French term referring to the growing conditions in the vineyard, including climate, soil, elevation, slope, drainage, topography etc.

### **Tete de cuvee**

The French term for a Champagne producer's best bottling.

### **Texture**

1. A wine's feel or consistency in the mouth.

2. How a wine feels in the mouth.

### **Thin**

A term to describe wines that seem lacking in substance.

### **Tight**

1. A descriptor for wines whose aromas and/or flavors seem to be lacking in expression.

2. Can refer to a certain lean or underdeveloped quality of the wine in its aromas, flavor or structure.

### **Tirage**

The process of bottling a cuvee with the addition of active yeast and sugar in order to induce a second fermentation. The carbonation produced by this second fermentation is trapped in the bottle, producing the effervescence of Champagnes and sparkling wines.

### **Toasted**

An aroma found in Champagne reminiscent of toasted bread.

### **Toasting**

The caramelization of barrel staves. The amount of "toast" can vary, imparting different characteristics to the wine.

### **Topping**

1. A winemaking technique to control oxidation of wines aging in barrels where wine is added periodically to replace wine lost through evaporation.
2. Filling the secondary fermentor to the top, to prevent oxidation
3. The process by which evaporated wine is replaced in the barrel or carboy.

### **Total acid**

The measure of all a wine's acids taken together.

### **Tronçais**

A renowned forest near the French city of Moulins where oak is harvested to make wine barrels.

### **Trub**

See Lees

### **Tubing Clamp**

Use one of these clamps to control or shut off the flow of wine as it goes through the vinyl tubing. It's a great help, especially for a one-person winemaking operation.

### **Ullage**

The air space in a fermentor between the wine surface and the stopper

### **Underbrush**

Aromas or flavors that suggest dampness, wet leaves or slight decay.

### **Unripe, under-ripe**

Grapes that do not reach optimum ripeness; green.

### **Vanilla**

Vanillin, imparted by aging in new oak barrels - particularly American oak - that has a vanilla-like odor.

### **Varietal**

1. Describes the aromas and/or flavors characteristic of a particular grape variety.
2. Term for grape variety.

### **Varietal character**

1. The characteristics of a particular grape variety, or the characteristics of a wine that come from the grape variety from which it is made.
2. The unmistakable set of sensory characteristics attributable to a grape variety.

**Variety**

Sub-species of *Vitis vinifera* that are distinguished by yield, disease resistance or characteristic aromas or flavors of their grapes and the wine made from them.

**Vegetal**

1. A notable grassy or herbaceous "off" odor reminiscent of flavors such as bell pepper or asparagus; undesirable when excessive.
2. Aromas or flavors that suggest vegetables.

**Vin**

The French term for wine.

**Vin de Pays**

French phrase for country wine. Lower status than AOC.

**Vinegar**

This is what a wine will slowly turn into when it is infected with a vinegar bacteria.

**Vinegary**

The "off" odor of ethyl acetate or acetic acid.

**Vinification**

1. The process of making grape juice into wine.
2. The activity of making grape juice into wine.

**Vinometer**

This instrument measures a wine's alcoholic content.

**Vintage**

1. The year in which a wine's grapes grew and were harvested. The term is often used as a synonym for the grape harvest.
2. The year in which a wine's grapes were harvested; sometimes referring to the grape harvest itself. Vintage designations are only given to Champagnes whose cuvees contain wines made from a single year's harvest. As with Port, a Champagne vintage is only declared in a year of exceptional quality.

**Vintner**

A person who makes or sells wine.

**Vinyl Tubing**

Vinyl tubing is used to transfer wine between vessels (racking) during winemaking, as well as during the bottling process. grapestompers only stocks food-grade vinyl tubing; it is not the same thing as the tubing one might buy at the local hardware store.

**Viticulture**

1. The science or activity of growing grapes.
2. The activity of growing grapes.

**Vitis vinifera**

1. The species to which most of the world's wine grapes belong.
2. Species to which most of the worlds wine grapes belong.

**Weedy**

Aromas or flavors reminiscent of hay or grasses; not necessarily unpleasant unless exaggerated.

**Weight**

1. The impression of volume in the mouth that a wine imparts.
2. Impression of heft and volume of the wine in the mouth.

**Well-balanced**

1. Wines whose components - acid, alcohol, tannin and residual sugar - relate in a balanced way, so none overwhelm the others.
2. Used to describe wines in which all component--alcohol, acid, tannin (if any) and sugar (if any)--relate to each other in such a way that none seems dominant.

**Wine Stabilizer**

Potassium sorbate, also known as "Sorbistat K," which produces sorbic acid when added to wine. When active fermentation has ceased and the wine racked the final time after clearing, 1/2 tsp. added to 1 gallon of wine will prevent future fermentation. Sodium benzoate, sold as "Stabilizing Tablets," and Potassium Sorbate, are other types of fermentation inhibitors. These are primarily used with sweet wines and sparkling wines, but may be added to table wines which exhibit difficulty in maintaining clarity after fining. For sweet wines, the final sugar syrup and stabilizer may be added at the same time. Also see Potassium Sorbate and Sodium Benzoate.

**Wine Thief**

As its name implies, the wine thief enables the winemaker to take a small sample

of wine without disturbing the carboy. Samples of wine are taken to facilitate measurement of things like specific gravity, sugar content, pH, potential alcohol, and the like. To use it, dip the sanitized wine thief into the carboy. Wine will come into the thief from the bottom. When you're ready to withdraw the sample, simply place your thumb over the top to create an airtight seal.

### **Wood tannin**

1. Tannins that are attributable to the barrels in which the wine was aged, rather than from the grapes.
2. Describes tannins attributable to barrel aging, rather than the grapes.

### **Woody**

The "off" odor of wines stored too long in oak barrels.

### **XÈrÈs**

The French term for both the Jerez sherry region of Spain and sherry itself. An official seal with the words "Jerez-XÈrÈs-Sherry" appears on all bottles of authentic Spanish sherry.

### **Yeasts**

1. One-cell microorganisms that transform grape juice into wine.
2. The one-celled micro-organism that turns sugar into alcohol and carbon dioxide
3. One-celled organisms responsible for turning grape juice into wine.
4. is what makes alcohol. It eats the sugars that are in the juice and turns it into carbonated gas and alcohol.
5. A unicellular fungi, principally of the genus *Saccharomyces*, capable of fermenting carbohydrates. Before adding yeast to a liquor or must to initiate active fermentation, it should be "started." After mixing the primary ingredients, but before adding crushed Campden tablet or other sterilizing compound to the must, set aside one cup of the liquor or juice into which the yeast nutrient (or energizer) is dissolved. Add 1/2 to one tsp. yeast, stir gently, and allow to sit, covered with a clean towel or cloth, in a warm place. Allow the culture to "bloom" (grow) a total of 24 hours since adding Campden to the must. Then add this cup of yeast culture to the must, stir and cover, and allow the yeast to "do its thing."

### **Yeast Energizer**

An extraordinary nutrient, energizer is useful when making wines of high alcoholic content (over 14%) and to restart fermentation when the secondary fermentation seems "stuck." Yeast energizer contains many ingredients not found in normal nutrient, such as Riboflavin and Thiamine. The energizer is best

used by dissolving 1/2 tsp. in 1/2 to 1 cup of the must or wine before adding. If the fermentation is truly "stuck" and not simply run out, the energizer may be dissolved in 1/4 cup must or wine and 1/2 cup warm (75 degrees F.) water and a pinch of fresh wine yeast added and allowed to bloom under cover over a 12-hour period. An additional 1/4 cup of wine or yeast is then added and the yeast given another 12 hours to multiply before the enriched solution is added to the fermentation bottle.

### **Yeast Nutrient**

Food for the yeast, containing nitrogenous matter, yeast-tolerant acid, vitamins, and certain minerals. While sugar is the main food of the yeast, nutrients are the "growth hormones," so to speak.

### **Yeast Starter**

A media in which a wine yeast is activated and encouraged to multiply to a high density so that when added to a must it will have a better chance of populating it successfully. There are several ways to make a starter. To make a really vigorous starter for inoculating a must initially or restarting a stuck fermentation, in a quart jar dissolve 1 teaspoon of sugar and 1/8 teaspoon of yeast nutrient in 1 cup of warm water (less than 104° F.). To this, add 1/4 cup of the juice from the must to be fermented. Sprinkle 1 packet of active dry yeast on the surface of the liquid. Do not stir. Cover the jar with a paper towel or napkin held in place with a rubber band. Wait for the yeast to become active. This could become obvious in as little as 15 minutes or could take as long as 2-4 hours. If no evidence of activation in 4 hours, the yeast was too old or dead from exposure to temperature extremes (usually heat, but possibly extreme cold). In such a case, sprinkle another packet of yeast into same jar and recover. When yeast (first or second sachet) is evidently active, add another 1/4 cup of juice from the must and recover. Wait until vigorous activity returns (usually 30-90 minutes) and add another 1/4 cup of juice. When again vigorously active, add yet another 1/4 cup of juice. Wait 1-2 hours and gently pour half the liquid over the surface of the must. Do not stir. The idea is for the starter to remain on or close to the surface where there is plenty of air for the yeast to "breathe." Cover the primary fermentation vessel with a sanitized cloth or sheet of plastic. After 2-4 hours, the surface of the must should have small bubbles rising from fermentation or a healthy layer of yeast culture. Stir shallowly and recover the primary. Wait another 2-4 hours and fermentation should be more vigorous. Add the remainder of the starter and stir deeply. Recover primary. If the starter does not produce a vigorous fermentation in the primary, add another 1/4 cup of juice to the reserved half of the starter media. Wait 2 hour and add yet another 1/4 cup of juice. This starter is now 2 parts juice and 1 part water. When this is fermenting vigorously, add half of it to the must as before and try again.

### **Yeasty**

The odor of the yeast used to ferment the wine.

A bready smell, sometimes detected in wines that have undergone secondary fermentation, such as Champagne; very appealing if not excessive.

**Young**

A fresh, fruity, un-oxidized and possibly slightly yeasty aroma.

**Zinfandel**

A distinguished and versatile red grape variety grown in California used to create red table wines, sparkling wines, blush wines and even port.