Index

A
Abbey ale, 365
Achaïa (Greece), 257
Acidity:
acidification, 54
analysis by taste, 105
and climate, 114
pH range for wine, 7
and ripeness of grape, 33–34
spoiled wine, 411
in wine grapes, 6–7
Aconcagua Valley (Chile), 336
Acqui (Italy), 182
Adelaide (Australia), 311
Adjuncts, for beer, 357
Agave, tequila and mezcal,
396–397
Age of wine, determining from
sensory analysis, 111–113
Aging:
bottle aging, 55–56
bulk aging, 51–54
distilled spirits, 382, 419
time frame for specific wines, 56
Agiorgitiko, characteristics of, 255
Aglianico, characteristics of, 74
Agriculture Biologique (AB), 38
Ahr (Germany), 232
Airén, characteristics of, 205
Alambic brandy, 399
Alba (Italy), 180–181
Albariño/Alvarinho,
characteristics of, 74, 204
Alcohol, formation of, see
Ethanol; Fermentation
Alcohol and Tobacco Tax and
Trade Bureau (TTB), 274
Alcohol content:
affecting factors, 103
analysis by taste, 106
and climate, 114
hot, 106
proof, 380
scent of, 103
on wine label, 103
Alentejo (Portugal), 241–242
Ales, 361–366
production of, 361–362
serving, 416
styles of, 363–366
Algeria, 350
Aligoté, characteristics of,
74, 137–138
Alsace (France), 157–160
terroir, 159–160
wine grapes of, 158–159
wine label, terms used, 158
Althiri, characteristics of, 255
Altitude, and viticulture, 41
Alvarinho, characteristics of,
74, 204, 239
Amarone della Valpolicella, 190
Amber ales, 364
American light lager, 367
American oak, 53
American Viticultural Area
(AVA), 275–276
Amontillado Sherry, 216
Amphorae, 17, 18
Amtliche Prüfungsnummer
(A.P.Nr.), 222
Anbaugebiete, 229–233
Anjou-Saumur (France),
155–156
Attica (Greece), 256
Auslese, 224

Anthocyanins, 96
Aperitif, 400
Appellation d’Origine Contrôlée
(AOC), 123–126
quality classifications, 120,
123–125
on wine label, 125
Apulia/Puglia, 195–196
Arbois (France), 166
Argentina, 339–344
altitude and viticulture, 41
terroir, 342–343
wine grapes of, 341–342
wine label, terms used, 341
wine laws of, 340–341
winemaking, history
of, 21, 340
wine regions of, 343
Armagnac, 398–399
Arneis, characteristics of, 74
Aroma:
and age of wine, 112–113
complexity of, 103
olfactory analysis of, 100–103
and quality of wine, 116–117
types of, 101–102
Assyrtiko, characteristics of, 255, 257
Asti (Italy), 179–180
Asti DOCG, 179–180
Astringency:
analysis by taste, 106
and tannins, 7, 106
Aszú, 253
Attack, flavor profile, 107
Attica (Greece), 256
Australia, 301–313. See also specific regions
terroir, 307
wine grapes of, 305–307
wine label, terms used, 305
wine laws of, 304
winemaking, history of, 22, 27, 302–303
wine production, scope of, 303–304
wine regions of, 307–313
Australian Certified Organic (ACO), 38
Austria, 249–252
wine grapes of, 250
wine laws, 250
winemaking, history of, 249
wine regions of, 250–252

B
Bacchus, 17
Baden (Germany), 232
Baga, characteristics of, 239
Bairrada (Portugal), 241
Balkans, wine production, 261
Bandol (France), 164–165
Banyuls (France), 163
Barbaresco (Italy), 181–182
Barbera, characteristics of, 74, 179
Bardolino (Italy), 196
Barley, beermaking, 355–356
Barleywine, 365–366
Barolo (Italy), 181–182
Barossa Valley (Australia), 310
Basilicata (Italy), 196
Basket press, 48
Battonage, 54
Beaujolais (France), 141–142
classification of, 141–142
Beaujolais Nouveau, 142
Beer, 353–368
ales, 361–366
brewing process, 358–359
glasses for, 416
history of, 354–355, 361
ingredients for, 355–356
keg, number of servings in, 425
lagers, 354, 361–363, 367–368
periodicals on, 451
sales and pricing, 422, 425
serving, 415–417
storage of, 418
Beerenauslese (BA), 224, 225
Belgium, beers of, 364–366
Bench grafted vines, 36
Bereiche, 229, 231–232
Bergerac (France), 165
Bierzo (Spain), 211
Bio Bio Valley (Chile), 336
Biodynamic viticulture, 38–39
Biological aromas, 101–102
Bitter ales, 363
Bladder press, 48
Blanc de Blancs Champagne, 151
Blanc de Noirs Champagne, 151
Blanquette de Limoux (France), 163
Blaufränkisch, characteristics of, 74
Blended scotch, 392–393
Blended whiskey, 391
Blending, 55
Blind tasting, 93–94
Bloom, and fermentation, 4, 7
Blush wine, see Rosé wine
Bock, 368
Body:
   analysis by taste, 104
   and climate, 114
   visual analysis, 97–98
Bonarda, characteristics of, 342
Bordeaux (France), 126–135
dessert wines of, 134
English control of (1150s), 20, 121, 126–127
Entre-Deux-Mers, 133–134
Left Bank regions, 130–132, 135
lost grape of, 332, 334
Right Bank regions, 132–133
terroir; 127, 130, 132
wine classifications of, 134–135
wine grapes of, 129–130
wine production, scope of, 127
Bordeaux mixture, 38
Botrytised wine, production of, 62, 253–254
Bottle aging, 56–57
and color of wine, 95
and distilled spirits, 419
Bottom-fermenting yeast, 357, 362
Bourbon, production of, 390–391
Brandy, 397–400
Alambic, 399
cognac, 397–398
in fortified wine, 60–61
types of, 397–400
Brazil, 349
Breathe, decanting wine, 413–414
Breede River Valley (South Africa), 329
Bright, beermaking, 359
Brightness, visual analysis, 95
Brown ales, 364
Brown Muscat, 77
Brunello di Montalcino, 78, 186
Bual Madeira, 246
Bubbles, see Carbonation
Bulgaria, wine production, 260–261
Bulk aging, 51–54
oak barrels, use of, 52–54
purpose of, 51
reactive versus nonreactive materials for, 51–52
Burgenland (Austria), 251–252
Burgundy (France), 135–142
Beaujolais, 141–142
Chablis, 138–139
Côte Chalonnaise, 141
Côte d’Or, 139
regional hierarchy, 136–137
terroir, 135, 138
wine grapes of, 137
wine production, scope of, 135–136

C
Cabernet Franc, characteristics of, 74, 130, 154
Cabernet Sauvignon:
characteristics of, 72–73, 154, 184, 280, 295, 306, 318, 326, 334, 342
cult Cabernets, 281
grapes, selective breeding of, 6
Napa Valley versus Bordeaux, 9
Calahor (France), 165
Calabria (Italy), 196
California, 277–288
Judgment of Paris, 26–27
oak barrels, use of, 51, 280
terroir, 281–282
wine grapes of, 279–281
winemaking, history of, 20, 25–26, 273
wine production, scope of, 277–278
wine regions of, 282–288
Calvados, 400
Campania (Italy), 196
Canada:
ciders of, 377
whiskey of, 391–392
wine laws of, 345
winemaking, history of, 345
wines and wine regions of, 346
Canaio, characteristics of, 185
Canes, 32
Canopy:
defined, 31
management of, 37, 38
Cape Blend, 326
Cape Doctor, 327
Capsule, removing, 407
Carbonation:
sparkling wine, 57, 60
visual analysis, 98
Carbon dioxide, in fermentation process, 3, 14, 50
Carbonic maceration, 142
Carignan, characteristics of, 74, 144
Cariñena (Spain), 211
Carmenère, characteristics of, 74, 130, 332, 334
Carmignano (Italy), 187
Carneros (California), 283, 285
Casablanca Valley (Chile), 336
Catholic Church, winemaking, history of, 19, 20, 120, 171, 220, 249
Cava (Spain), 209–210
Central Coast AVA (California), 287–288
Central Otago (New Zealand), 320
Certified Wine Educator (CWE), 117
Chablis (France), 138
Champagne:
bottle sizes, 152
carbonation, visual analysis, 98
production of, see Sparkling wine production styles of, 151–152
sweetness, degrees of, 151
Champagne (France), 147–152
regions and districts of, 150
terroir, 150
wine grapes of, 149–150
winemaking, history of, 147–149
Chaptalization, 222
Chardonnay, characteristics of, 68–69, 137, 149, 279–280, 290, 295, 305, 317, 327, 334
Charmat method, 59–60, 191
Charta Riseling, 232
Chasselas, characteristics of, 74–75, 167
Châteauneuf-du-Pape (France), 146–147
Chemical aromas, 101–102
Chiemme (Italy), 182
Chenin Blanc, characteristics of, 75, 153–154, 281, 326
Chianti (Italy), 185–186
Chianti Classico, 186
Chiavennasca (Italy), 192
Chile, 331–336
terroir, 336
wine grapes of, 334–335
wine label, terms used, 333–334
wine laws of, 333–334
winemaking, history of, 21, 27, 332–333
wine regions of, 336
China, 350
Chinon (France), 156–157
Cider, 376–377
history of, 376
regions/styles of, 377
Cinsaut/Cinsault, characteristics of, 75, 144
Claret, 126
Clare Valley (Australia), 310
Clarification methods, 55
Clarity, visual analysis, 95
Classification of 1855, 132, 133, 134, 135
Climate:
determining from sensory analysis, 113–115
France, 121–123
Old World versus New World regions, 266–267
and terroir, 40
and vintage, 35
for viticulture, 30–31
Clones, grape vines, 32–33
Cognac, 397–398
age categories of, 398
Colombard, characteristics of, 326
Color:
  and age of wine, 111–113
  factors affecting, 95
  visual analysis, 95–96
Columbus, Christopher, 20, 213
Commandaria, characteristics of, 259
Complexity, and quality of wine, 116
Conditioning:
  beermaking, 359
  methods, 54–55
Congeners, 382, 386
Consejo reguladores, 202
Constantia (South Africa), 324, 328
Coonawarra (Australia), 310
Cooperage, 52
Copper sulfate and lime, 38
Corbières (France), 162
Cordials, see Liqueurs and cordials
Cordons, 32, 36
Cork:
  breakage, 411, 414
  invention of, 20
  removing, 407–409
  sparkling wine, removing, 412–413
  tainted with TCA, 411
Cornalin, 258
Corsica (France), wine grapes of, 167
Cortese, characteristics of, 75
Cortez, Hernando, 21
Corvina, characteristics of, 75, 189
Côteaux du Languedoc (France), 163
Côteaux du Layon (France), 156
Côte Chalonnaise (France), 141
  138–139, 140
Côte de Beaune (France),
  138–139, 140
Côte de Nuits (France), 139, 140
Côte d’Or (France), 139–140
Côte-Rôtie (France), 145
Côtes de Provence (France), 164
Côtes-du-Rhône (France), 146
Côtes du Roussillon (France),
  138–139
Cotnari, 260
Court of Master Sommeliers,
  117, 451
Cream Sherry, 216
Crémant d’Alsace, 160
Crémant de Limoux (France), 163
Crete (Greece), 257
Criolla, characteristics of, 340, 342
Croatia, wine production, 261
Crosses, 32
Crushing grapes, 47–48
Curicó (Chile), 336
Cuvée, 58
Cuvée de prestige, 152
Cyprus, wine production, 259
D
Dão (Portugal), 240–241
Dark Ages, winemaking, history of,
  18–19, 200–201, 249
Decanting wine, 98, 413–414
Dégorgement, 58, 148, 151
Demeter International—Certified Biodynamic, 39
Denominação de Origem Controlada (DOC), 237–238
Denominaciones de Origen (DO), 202–203
Denominaciones de Origen Calificada (DOCa), 202–203
Denominazione di Origine Controllata (DOC), 170,
  172–174
Denominazione di Origine Controllata e Garantita (DOCG), 174–175
Desserts, pairing wine with, 86
  dessert wine:
    production of, 60–62
    Sauternes, 134
Diacetyl, 54–55
Digestif, 400
Dionysus, 16
Disease and pest control:
  Bordeaux mixture, 38
  canopy management, 38
  grafting for, 24, 36, 38
Diseases and pests:
  glassy-winged sharpshooter, 37
  mildew and fungi, 38
  phylloxera, 23–25, 36
Distilled spirits, 379–382
  aging, 382, 419
  distillation process, 380–381
  finishing, 381–382
  glasses for, 417
  history of, 379–380
  liqueurs and cordials, 401
  periodicals on, 451
  proof, 380
  raw materials for, 382
  sales and pricing, 422–423,
    425–426
  serving, 417
  storage of, 418–419
Districtus Austriae Controllatus (DAC), 250
Dolcetto, characteristics of, 75,
  179, 182
Domestication:
  wine grapes, 4–5
  wine grape vines, 29
Dornfelder, characteristics of, 228
Dosage, 59, 151
Douro (Portugal), 240
Draft beer, serving, 417
Dry farming, 39
Dunkel, 367
E
Earthy aroma, 101–102
ECOCERT, 38
Edelfäule, 224
Egri Bikavér, 252–253
Egypt, winemaking, history of, 16, 29

Einzellagen, 229, 230–232

Eiswein, 62, 225

Emilia-Romagna (Italy), 192

England:
- beers of, 363, 364–365
- ciders of, 377
- gin, 387–388
- wine production, 258–259

Enotria, 17

Entre-Deux-Mers (France), 133–134

Epirus (Greece), 256

Essencia, 254

Esters, 362

Ethanol:
- analysis by taste, 106
- and fermentation process, 2–3, 50

F

Fall, grapevine during, 34

Federspiel, 250

Fermentation, 49–51
- barrels for, 50–51
- beer, 354, 357, 359, 361–363
- carbonic maceration, 142
- chaptalization, 222
- and cultured yeast, 50
- and fortified wine, 243
- malolactic, 54–55
- natural, and wine grapes, 4, 7, 14, 50
- parallel, 373
- Pasteur, contributions of, 22–23, 354
- process of, 2–3, 49–50
- recioto process, 191
- saké, 372–373
- secondary, problem of, 411
- sparkling wine, 58–60, 148
- temperature for, 50
- Fetească Albă, 260
- Fetească Regală, 260
- Filtering wine, 55
- Fine Champagne, 398
- Fining/fining agents, 55
- Finish:
  - analysis by taste, 107
  - and quality of wine, 117
- Fino-style Sherries, 215–216
- Flavor:
  - analysis by taste, 105–107
  - complexity of, 107
  - profile, analysis by taste, 106–107
  - and quality of wine, 116–117
- Flor, 215
- Floral aroma, 101–102
- Food/wine pairing:
  - guidelines, 83–89
  - and Italian wine, 172
- Foot treading, 48
- Force carbonation, 60
- Fortified wine. See also individual wines
- history of, 19–20
- of Portugal, 242–246
- production of, 60–61, 243–245
- of Spain, 212–216
- France, 119–167. See also specific regions
- Alsace, 157–160

Appellation d’Origine Contrôlée (AOC) laws, 120, 123–126
- Bordeaux, 127–135
- Burgundy, 135–142
- Champagne, 147–152
- ciders of, 376, 377
- climate zones of, 122–123
- Corsica, 167
- dominance in winemaking, 22, 119, 121
- Judgment of Paris, 26–27
- Jura, 165–166
- Languedoc-Roussillon, 161–163
- Loire Valley, 153–157
- phylloxera epidemic, 23–25, 121
- Provence, 163–165
- Rhône Valley, 142–147
- rose, excellence of, 49
- Savoie, 166–167
- style of winemaking, 123
- Sud Ouest (Southwest), 165–166
- wine label, terms used, 126–127
- winemaking, history of, 20, 22–24, 26–27, 120–121, 126–127, 134, 142, 147
- Franken (Germany), 232
- French oak, 53
- Friuli-Venezia Giulia (Italy), 193
- Frizzante, 57
- Fruit aroma, 101–102
- Fruit-forward style, 267
- Fumé Blanc, 280
- Fungi, treatment of, 38
- Furmint, characteristics of, 75

G

Gamay, characteristics of, 75, 137, 141, 154
- Garnacha, characteristics of, 204
- Gattinara (Italy), 182
- Gavi (Italy), 181–182
- Geographic Indications (GI), 304
- Germany, 219–233
  - anbaugebiete, divisions of, 229–230
  - beers of, 364, 368
  - Eiswein, 62, 225
  - QMP styles, 223–225
  - style of winemaking, 220–221
- terroir, 228–229
- wine grapes of, 227–228
- wine label, terms used, 221, 226
Germany (continued)
  wine laws, 221–223
  winemaking, history of, 220–221
  wine quality classifications, 221–225
  wine regions of, 230–233
Gewürztraminer, characteristics of, 75, 159, 227
Gigondas (France), 147
Gin, production of, 386–388
Gisborne (New Zealand), 318–319
Glassy-winged sharpshooter, 37
Grafting:
  for disease/pest control, 24, 36, 38
  process of, 36
Grand cru (great growth), 137–140, 142, 150, 160
Grande Champagne, 398
Grapes, see Wine grapes
Grappa, 399
Graves (France), 132, 134
Great Depression, 25–26
  hand versus mechanical, 46–47
  ripeness, determining, 46
  and France, 20, 22–24, 26–27
  Greeks, 16–17, 29
  first wines, Neolithic Era, 13–15
  and France, 20, 22–24, 26–27
  Egyptians, 16, 29
  Judgment of Paris, 26–27
  Middle Ages and Renaissance, 19–20
  phylloxera epidemic, 23–25
  Romans, 17–18, 29
  science applied to, 22–23
  South America, 21
  hops, beermaking, 356
  horizontal tastings, 94
Hungary, 252–254
  Tokaji Aszú, 253–254
  wine grapes of, 252
  wine laws, 252
  winemaking, history of, 252
  wine regions of, 253
Hunter Valley (Australia), 313
Hybrids:
  types of wines, 32
  wine grape vines, 32

H
Hand harvesting, 46–47
Hang time, 34
Haraszyth, Agostan, 25
Harvest, 45–47
  hand versus mechanical, 46–47
  ripeness, determining, 46
Haut-Médoc (France), 131–132
Hawke's Bay (New Zealand), 319
Head of vine, 32
Health benefits, red wine, 96
Hefeweizen, 364
Hermitage (France), 145
Hessische Bergstrasse (Germany), 232
  See also specific countries
  California, 20, 25–26
  colonial America, 21–22
  Dark Ages, 18–19
  Egyptians, 16, 29
  first wines, Neolithic Era, 13–15
  and France, 20, 22–24, 26–27
  Greeks, 16–17, 29
  Judgment of Paris, 26–27
  Middle Ages and Renaissance, 19–20
  phylloxera epidemic, 23–25
  Romans, 17–18, 29
  science applied to, 22–23
  South America, 21
  hops, beermaking, 356
  horizontal tastings, 94

I
Ice ciders, 377
Ice wine, production of, 62, 225
Imperial stout, 365
India Pale Ale (IPA), 363
Indicação de Proveniência Regulamentada (IPR), 237–238
Indicazione Geografica Tipica (IGT), 173–174, 187
Industry tastings, 94
Infusion process, 401
Institut Nationale des Appellations d'Origine (INAO), 125
International grape varieties:
  red, 69–73
  white, 65–68
Intoxication, and ethanol, 3
Irish dry stout, 365
Israel, wine grapes of, 350
Italy, 169–197. See also specific regions
  Abruzzo, 193–194
  Apulia/Puglia, 195–196
  Basilicata, 196
  Calabria, 196
  Campania, 196
  Denominazione di Origine Controllata (DOC), 170, 172–175
  Emilia-Romagna, 192
  Friuli-Venezia Giulia, 193
  Latium, 194
  Liguria, 192
  Lombardy, 192
  Marche/The Marches, 194
  Molise, 194–195
  Piedmont, 177–182
  Sardinia, 197
  Sicily, 197
  terroir, 172
  Trentino-Alto Adige, 193
  Tuscany, 182–188
Umbria, 195
Valle d’Aosta, 193
Veneto, 188–191
wine label, terms used, 174
wine production, scope of, 171–172
Itata Valley (Chile), 336

J
Japan, sake, 371–374
Jefferson, Thomas, 273–274
Jerez (Spain):
  Sherry production, 212–216
terroir, 213
  wine grapes of, 214–215
Judgment of Paris, 26–27
Juniper berries, 387
Jura (France), 166
vin jaune, 166
wine grapes of, 166

K
Kabinett, 224–225
Kadarka, characteristics of, 252
Klein Karoo (South Africa), 329
Koji, 372–373
KWV (Kooperatieve Wijnbouwers Vereniging), 328

L
Label:
  terms used on, see specific countries
  vintage on, 35
Lactic acid, malolactic fermentation, 54–55
Lagers:
  production of, 361–363
  serving, 416
  styles of, 367–368
La Mancha (Spain), 212
Lambrusco, 366
Lambrusco, characteristics of, 76
Landwein (land wine), 223, 232
Langhe/Langhe (Italy), 194
Langhorne Creek (Australia), 311
Languedoc-Roussillon (France), 161–163
  terroir, 161
  vin de pays, 162–163
  vin doux naturels, 163
  wine production, scope of, 161
  wine regions of, 162–163
La Rioja (Argentina), 343
Late-bottled vintage (LBV) Port, 244
Late harvest wine, production of, 61–62
Latium (Italy), 194
Laws, wine, see specific countries
Lebanon, wine grapes of, 350
Led tasting, 93
Lees, 54
Legs, visual analysis, 97
Lemberger (Germany), 232
Liebfraumilch, 221–222
Light lager, 367
Light struck, avoiding, 415
Liguria (Italy), 192
Limestone Coast (Australia), 310
Liqueur de tirage, 58
Liqueur d’expédition, 59, 151
Liqueurs and cordials, 400–401
  flavoring methods, 401
  types of, 401
Loire Valley (France), 153–157
  Anjou-Saumur, 155–156
  Pays Nantais, 155
  Pouilly-Fumé, 157
  Sancerre, 157
  terroir, 154–155
  Touraine, 156–157
  wine grapes of, 153–154
Lombardy (Italy), 192
London dry gin, 387

M
Macabeo, 79
Macedonia (Greece), 255–256
Maceration, 401
Mâcon, 141
Madeira:
  production of, 245–246
  styles of, 245–246
Maderize, 245, 411
Madiran (France), 165
Mai Po Valley (Chile), 336
Málaga (Spain), 216
Malbec, characteristics of, 76
  130, 341
Malmsey Madeira, 246
Malolactic fermentation, purpose of, 54–55
Malted barley, beermaking, 355–356
Malvasia, characteristics of, 76
Mandilaria, characteristics of, 255
Manzanilla Sherry, 216
Marc, 399
Marche/The Marches, 194
Margaret River (Australia), 308–309
Margaux (France), 131–132
Marlborough (New Zealand), 320
Marsala (Italy), 197
Marsanne, characteristics of, 76
  144
Mârzens, 367
Mashing, beermaking, 358
Master of Wine (MW), 117
Maule Valley (Chile), 336
Mavrodaphne/Mavrodafni, characteristics of, 76
Mavron, characteristics of, 259
Mavrud, 261
McLaren Vale (Australia), 310
Mead, 374–375
Mechanical harvesting, 47
Médoc (France), 130–131, 134
Index

Melnik, 261
Mélo de Bourgogne, characteristics of, 76, 154
Mendoza (Argentina), 343
Meritage, 280
Merlot, characteristics of, 71–72, 129–130, 185, 280, 295, 307, 318, 327, 335
Mesopotamia, winemaking, history of, 4, 13–16
Méthode champenoise, 57–59, 148
Metodo classico, 192
Mexico:
  winemaking, history of, 21, 346–347
  wines and wine regions of, 347
Mezcal, 397
Microbrewery, 355
Middle Ages and Renaissance, winemaking, history of, 19–20, 121, 182–183, 206, 220, 249
Middle East, 349–350
Midpalate flavors, 107
Mildew, treatment of, 38
Milk stout, 365
Mineral aroma, 101–102
Mirroring, 84
Mittelrhein (Germany), 232
Molise (Italy), 194–195
Monastrell, characteristics of, 205
Mondavi, Robert, 280
Montepulciano (Italy), 187
Montilla-Moriles (Spain), 216
Morellino di Scansano (Italy), 187
Morocco, 350
Moscatel, characteristics of, 215
Moscatone, characteristics of, 178–179
Moscato d'Asti DOCG, 179–180
Moschiferro, characteristics of, 255
Mosel (Germany), 230–231
Mother vine, 36
Mourvèdre, characteristics of, 76, 144, 205, 307
Müller-Thurgau, characteristics of, 77, 227–228
Munson, Thomas, 24
Muscadelle, characteristics of, 77, 130
Muscadet (France), 155
Muscadine grape, 30
Muscat, characteristics of, 77, 159, 306, 326
Muscat Blanc à Petits Grains, 77
Muscat Canelli, 77
Must, 47
Mutation, 32
Mythology, wine deities, 16, 17

N
Nahe (Germany), 232
Náoussa, 257
Napa Valley (California), 282–283
Navarra (Spain), 211
Neat, 417
Nebbiolo, characteristics of, 77, 179
Négociant-éleveurs, 135–136
Nemá (Greece), 256–257
Neolithic Era, first wines, 13–15
Neuchâtel (Switzerland), 258
Neuquén, 343
New South Wales (Australia), 313
New World wine:
  characteristics of, 267
  climate, 266–267
  countries of, 266
  defined, 265
  determining from sensory analysis, 114–115
  wine laws of, 268
  winemaking techniques, 267–268
New York State, wine regions of, 297
New Zealand, 315–320
terroir, 318
  wine grapes of, 316–318
  wine label, terms used, 317
  wine laws of, 316
  winemaking, history of, 22, 27, 316
  wine regions of, 318–320
Niagara Peninsula (Canada), 346
Niederösterreich (Austria), 251
Noble rot, 62
Nonreactive materials, for bulk aging, 51
Non-vintage Champagne, 151
Non-vintage wines, 35
North Coast AVA (California), 282–286
North Island (New Zealand), 316, 318–319
Nose, defined, 100

O
Oak barrels, 52–54
  and color of wine, 95
  fermentation in, 50–51
  flavors, affecting factors, 53–54
  flavors from, 52–53, 280–281
  reasons for use, 52
Oechsle, 222
Okanagan Valley (Canada), 346
Oktoberfest beer, 367–368
Old ale, 365
Old vines, and quality, 39–40
Old World wine:
  characteristics of, 267
  climate, 266–267
  countries of, 266
  defined, 265
  determining from sensory analysis, 114–115
  wine laws of, 268
  winemaking techniques, 267–268
Oloroso-style sherries, 216
Onomasia Proeléfseos Anotéras Piótitos (OPAP), 255
Onomasia Proeléfseos Eleghoméni (OPE), 255
Oregon, 288–292
saké production, 374
terroir, 291–292
wine grapes of, 290
winemaking, history of, 273, 288–289
wine regions of, 292
Organic viticulture, 38–39
Osiris, 16
Overberg (South Africa), 329
Oxidation:
avoiding, 47
and barrel aging, 53
and color of wine, 95–96, 411
Oyster stout, 365

P
Paarl (South Africa), 328
Pais, characteristics of, 332, 335
Pale ale, 363
Palomino, characteristics of, 77, 214
Parallel fermentation, 373
Parker, Robert Jr., 116
Pasteur, Louis, 22–23, 354
Pasteurization, history of, 22–23
Pauillac (France), 132
Pays Nantais (France), 155
Pedro Ximénez, characteristics of, 214–215
Pedro Ximénez Sherry, 216
Peloponnese (Greece), 256–257
Penédes (Spain), 211
Percolation, 401
Pérignon, Dom, 150
Perry, 377
Peru, 349
Pessac-Léognan, 132
Pétillant, 57
Petit Arvine, 258
Petite Champagne, 398
Petite Sirah, characteristics of, 77, 281
Petit Verdot, characteristics of, 77, 130
Pfalz (Germany), 231
Phylloxera epidemic, 23–25, 36, 121, 171, 183, 201, 206, 249, 272, 278, 303
grafting as solution to, 24
resistant vine, Greek, 257
Piedmont (Italy), 177–182
Alba, 180–181
Asti, 179–180
Barolo and Barbaresco, 181–182
Gavi, 181–182
smaller wine regions, 182
terroir, 179
wine grapes of, 178–179
Pigmentation, visual analysis, 96–97
Pilsner, 367
Pinotage:
characteristics of, 78, 326
grapes, selective breeding of, 6
Pinot Blanc, characteristics of, 78
Pinot Grigio della Venezia, 191
Pinot Gris/Pinot Grigio, characteristics of, 67–68, 159, 188–189, 290
Pinot Meunier, characteristics of, 78, 150
Pinot Noir:
characteristics of, 69–70, 116, 137, 149, 159, 281, 290, 318
grapes, selective breeding of, 6
taste variations, 9
Pisco, 349
Plavac Mali, 261
Pomerol (France), 133
Pompeii wine bars, 18
Port, 242–245
bottle-aged, 244
history of, 236, 242
styles of, 244–245
wood-aged, 243–244
Porter ale, 364
Portugal, 235–246
Denominação de Origem Controlada (DOC) laws, 237–238
Madeira production, 245–246
Port production, 242–245
terroir, 239–240
wine grapes of, 238–239
wine label, terms used, 238
winemaking, history of, 236–237
wine regions of, 241–242
Pouilly-Fuissé, 141, 157
Pouilly-Fumé, 141, 157
Pouilly-sur-Loire (France), 157
Pradikätswein, 250
Premier cru (first growth), 131–132, 136–140, 150
Premier grand cru (first great growth), 134, 137
Pressing, see Processing grapes
Prestige Cuvée, 152
Priorato (Spain), 210–211
Processing grapes, 47–49
for red wine, 49
for rose or blush wine, 49
for white wine, 48
Progressive wine lists, 428
Prohibition, 25, 273, 278, 355, 389–390
Proof, 380
Prosecco, characteristics of, 78, 189
Provence (France), 163–165
wine grapes and regions of, 164
Prugnolo, 78
Pruning, time for, 37
Pupitres, 59
Puttonyos, 254

Q
Qualitätswein, 250
Qualitätswein bestimmter Anbaugebiete (QbA), 222–223
Qualitätswein mit Prädikat (QmP), 222–225
Quality of wine:
aspects of, 116–117
high, France as producer, 121
legal control of, see specific countries

R
Racking, 55
Rain, damage from, 34
Rapel Valley (Chile), 336
Reactive materials, oak barrels, use of, 52–54
Recioto, 191
Red grape varietals. See also individual varietals
Agiorgitiko, 255
Aglianico, 74
Baga, 239
Barbera, 74, 179
Blaufürröisch, 74
Bonarda, 342
Cabernet Franc, 74, 130, 154
Cabernet Sauvignon, 72–73, 154, 184, 280, 295, 318, 327, 334, 342
Canaiolo, 185
Carignan, 74, 144
Carmenère, 74, 130, 332, 334
Cinsaut/Cinsaut, 75, 144
climate best for, 123
Commandaria, 259
Corvina, 75, 189
Criolla, 340, 342
determining from sensory analysis, 115–116
Dolcetto, 75, 182
Dornfelder, 228
Gamay, 75, 138, 154
Grenache/Garnacha, 76, 143, 204, 305
international, 69–73
Lambrusco, 76
Malbec, 76, 130, 341
Mandilaria, 255
Mavrodaphne/Mavrophi, 76
Mavron, 259
Merlot, 71–72, 129–130, 185, 280, 295, 305, 318, 327, 335
Mourvèdre, 76, 144, 205, 305
Nebbiolo, 77, 179
Pais, 332, 335
Petite Sirah, 77, 281
Petit Verdot, 77, 130
Pinotage, 78, 327
Pinot Meunier, 78, 150
Pinot Noir, 69–70, 137, 149, 159, 281, 290, 318
Plavc Mali, 261
Sangiovese, 78, 183–184
Saperavi, 259
Spätburgunder, 228
Syrah/Shiraz, 70–71, 143, 281, 295, 305, 327, 335, 342
Tannat, 79
Tempranillo, 79, 204
Touriga Nacional, 79, 239
Xinomavro, 79
Zinfandel, 79, 261, 281
Zweigelt, 250
Red wine:
color, affecting factors, 96
color and age of, 112
grapes for, see Red grape varietals
health benefits, 96
must, processing of, 49
Refrigeration, of open wine, 424
Reinheitsgebot, 364
Remuage, 58–59, 148
Renaissance, see Middle Ages and Renaissance
Residual sugar, 105, 254
Retsina, 254
Rheingau (Germany), 231–232
Rheinhessen (Germany), 231
Rhoditis, characteristics of, 255
Rhône Valley (France), 142–147
Northern regions of, 144–145
Southern regions of, 146–147
terroir, 144
wine grapes of, 143–144
Rías Baixas (Spain), 210
Ribera del Duero (Spain), 208–209
Ribera del Guadiana (Spain), 212
Riddling, 58, 58–59
Riesling:
characteristics of, 65–66, 159, 227, 290, 295, 307
German production of, 227, 230–232
Rioja (Spain), 206–208
aging designations, 208
terroir, 207
wine grapes of, 208
zones of production, 207
Rio Negro (Argentina), 343
Ripeness of grapes:
effects on wine, 33–34, 123
harvest, 45–47
Riverbank grape, 30
Riverland (Australia), 310–311
Rkatsiteli, characteristics of, 260
Rogue Valley AVA (Oregon), 292
Romania, wine production, 260
Rome, ancient, winemaking: history of, 17–18, 29, 120, 171, 177–178, 182, 188, 200, 206, 220, 236
Rootstock, defined, 32
Rosé Champagne, 151–152
Rosé wine:
best, French production, 49
must, processing of, 49
Roussanne, characteristics of, 78, 144
Ruby Port, 244
Rueda (Spain), 211
Ruero (Italy), 182
Rum:
production of, 395
styles of, 395
Russia, wine production, 259–260

S
Saale-Unstrut (Germany), 232–233
Saccharomyces cerevisiae, 3, 361
Saccharomyces uvarum, 362
Sachsen (Germany), 232–233
Saignée, 49
Saint-Émilion (France), 133, 134
Saint-Estèphe (France), 132
Saint-Julien (France), 132
Saké, 371–374
classification of, 373–374
history of, 350, 371–372
production of, 372–373
serving/storing, 374
Sale of beverages, components of, 421–426
Salta (Argentina), 343
Sancerre (France), 157
Sangiovese, characteristics of, 78, 183–184
San Juan (Argentina), 343
Santorini (Greece), 257
Saperavi, characteristics of, 259
Sardinia, 197
Sauvignon Blanc:
taste variations, 9
Savatiano, characteristics of, 255
Savennières (France), 156
Savoie (France), wine grapes of, 166–167
Scheurebe, characteristics of, 78, 228
Schwarzbier, 367
Schwarzelbling (Germany), 232
Scotch, 392–394
blended, 392–393
single-malt, 393–394
Screw caps, 316
Sediment:
and age of wine, 112
vintage wine, 413–414
visual analysis, 98–99
Sekt, 221
Sélection de Grains Nobles, 160
Selective breeding of varietals, 5–6
Self-pollination, 29
Sémillon:
characteristics of, 78, 129, 306
Mâconnais, 141
Sensory analysis, see Wine analysis; Wine tasting
Sercial Madeira, 245
Setubal (Portugal), 241
Sherry:
production of, 212–216
styles of, 215–216
Shoots, 31, 36
Sicily, 197
Sierra Foothills AVA (California), 286–287
Slivovitz, 400
Silvaner, characteristics of, 228
Single-malt scotch, 393–394
Slovenia, wine production, 261
Smaragd, 250
Smell, wine analysis by, 99–103
Soave (Italy), 190
Sofiya (Bulgaria), 260
Soil, and terroir, 41
Solera system, 214–215
Sommelier, professional certifications for, 117, 451
Sonoma County (California), 284–286
Sour mash process, 390
South Africa, 323–329
terroir, 327
wine grapes of, 325–327
wine label, terms used, 325
wine laws of, 325
winemaking, history of, 324–325
wine regions of, 327–329
South America. See also specific countries
winemaking, history of, 21
South Australia GI, 309–312
Southern Oregon AVA (Oregon), 292
South Island (New Zealand), 316, 320
Spain, 199–218
Denominaciones de Origen (DO), 202–203
fortified wines of, 216
Sherry production, 212–216
wine grapes of, 204–205
wine label, terms used, 203
winemaking, history of, 19, 27, 200–202, 206, 213
wine regions of, 205–213
Sparkling wine:
carbonation, 98
visual analysis, 98
and Napa Valley, 283
serving, 412–413
Sparkling wine production, 57–60
bottle, pressure within, 59
Charmat method, 59–60, 191
force carbonation, 60
méthode champenoise, 57–59, 148
metodo classico, 192
sweetness, degrees of, 59
transfer method, 60
types of wines, see specific wines
Spätburgunder, characteristics of, 228
Spätlese, 61, 224
Spice, aroma of, 101–102
Spicy food, pairing wine with, 85–87
Spirits:
brandy, 397–400
defined, 379
distillation, see Distilled spirits
liqueurs and cordials, 400–401
rum, 395
tequila, 396–397
vodka and gin, 385–388
whiskey, 388–394
Spitting, wine tasting, 92, 104
Spring, grapevine during, 33
Spurrier, Steven, 26
Spurrier Tasting, 26–27
Stainless-steel vessels, fermentation and aging in, 50–51
Steiermark (Austria), 252
Steinfeder, 250
Stellenbosch (South Africa), 327–328
Stelvin closure, 316
Still, for distilled spirits, 379–382
Storage:
of beer, 418
of distilled spirits, 418–419
of open wine, 424
of sake, 374
of wine, 414–415
Stout, 364–365
Stress, types and effects of, 39–40
Strong ale, 365
Sud Ouest (Southwestern France), wine grapes and regions of, 165–166
Sugar:
and alcohol content, 103
-based spirits, 394–396
and color of wine, 95
in dessert wine, 61
in fermentation process, 2–3, 50
to mask acidity, 114
residual, 105, 254
and ripeness of grape, 34
in sparkling wine, 59
in wine grapes, 6
Sulfites:
label warning, 47, 277
purpose of, 47
Summer, grapevine during, 33–34
Summer grape, 30
Super Tuscan wines, 186–187
Sur lie aging, 18, 54, 280
Süssreserve, 61, 222–223
Sustainable viticulture, 38
Swan River Valley (Australia), 308–309
Sweetness:
analysis by taste, 104
levels of, 105
Sweet wine production, 60–62
botrytised wines, 62, 253–254
fortified wines, 60–61
ice wines, 62
late harvest wines, 61–62
sweetened wines, 61
Switzerland, wine production, 257–258
Syrah/Shiraz, characteristics of, 78, 159
Syrah/Shiraz:
Australian “cult,” 306
characteristics of, 70–71, 143, 281, 295, 305–306, 326, 335, 342
T
Table wine production, 45–57
bottle aging, 56–57
bulk aging, 51–54
conditioning and clarification, 54–55
fermentation, 49–51
harvest, 45–47
processing grapes, 47–49
sulfites, adding, 47
Tafelwein (table wine), 222–223, 250
Tannat, characteristics of, 79
Tannat (Uruguay), 349
Tannins:
and age of wine, 112–113
analysis by taste, 106
and astringency, 7, 106
content, and varietals, 116
and ripeness of grape, 34
Tanzer, Steve, 116
Tarragona (Spain), 211
Tasmania, 313
Tasting, 91–108
Tavel (France), 147
Tawny Port, 244
Tempranillo, characteristics of, 79, 204
Tennessee whiskey, 391
Tequila, production of, 396–397

Terroir, 40–42. See also specific countries and AOC laws, 42 and aroma of wine, 101 defined, 9, 40 -driven style, 267 influences on, 40–42 Napa Valley versus Bordeaux, 9 Roman winemaking, 18 and taste of grapes, 9 Thessaly (Greece), 256 Ticino (Switzerland), 258 Tinta Roriz, 79 Tinto de Toro, 79 Tinto Fino, 79 Tokaji Aszu, 253–254 Top-fermenting yeast, 357, 361 Toro (Spain), 211 Torrontés, characteristics of, 79, 342 Touraine (France), 157 Touriga Nacional, characteristics of, 79, 239 Training vines, trellising, 36–37 Transfer method, 60 Trappist ale, 365 Trebbiano, characteristics of, 79 Trellising, process of, 36–37 Trentino-Alto Adige (Italy), 193 Trichloroanisole (TCA), 411 Trockenbeerenauslese (TBA), 224–225 Trollinger (Germany), 232 Turkey, 350 Tuscany (Italy), 182–188 Brunello di Montalcino, 186 Chianti, 185–186 smaller wine regions, 187 super Tuscan style, 186–187 terroir, 185 wine grapes of, 182–185

U


V

Vacqueyras (France), 147 Valais (Switzerland), 258 Valdepeñas (Spain), 212 Valle d’Aosta (Italy), 193 Valle de Guadalupe (Mexico), 347 Valpolicella (Italy), 190 Varietals. See also Red grape varietals; White grape varietals creating, methods for, 32–33 defined, 3, 32 determining from sensory analysis, 115–116 number of, global, 32 selective breeding of, 6 taste variations, 8, 9 types of wines, 32

Vatted scotch whiskey, 393 Vaud (Switzerland), 258 Vega Sicilia (Spain), 208 Vendange Tardive, 61, 160 Veneto (Italy), 188–191 Soave, 190 sparkling wine, 190–191 terroir, 189–190 Valpolicella, 190 wine grapes of, 188–189 wine production, scope of, 188 Veraison, process of, 33–34 Verdelho/Verdejo: characteristics of, 79, 205 Madeira, 245 Vernaccia, characteristics of, 185 Vertical tastings, 94 Victoria (Australia), 311–312 Vielle Vignes, 34, 40 Vienna (Austria), 252 Vienna lager, 367 Vin Delimité de Qualité Supérieure (VDQS), 124 Vin de pays (country wine), 124, 162–163, 167 Vin de table (table wine), 123–124 Vin doux naturel (naturally sweetened), 147, 163, 167 Vine de paille, 166 Vines, wine grape, see Wine grape vine Vinho de mesa (table wine), 238 Vinho regional (regional wine), 238 Vinho Verde (Portugal), 241 Viniculture:
defined, 45 Guyot, contributions of, 22 and taste of grapes, 9–10 wine production, see Sparkling wine production; Sweet wine production; Table wine production
Vin jaune, 166
Vino da tavola (table wine), 173, 186–187, 195–197
Vino de Calidad con Indicación Geográfica, 202
Vino de la tierra (country wine), 202
Vino de mesa (table wine), 202
Vino de pago (estate bottled), 203
Vino dulce (sweet wine), 214
Vin Santo, 187–188
Vintage:
charts, 35
labeling of, 35
Vintage Champagne, 151
Vintage Port, 244
Vintage wine, serving, 413–414
Vinters Quality Alliance (VQA), 345
Viognier, characteristics of, 79, 143–144, 281, 307
Viscosity:
analysis by taste, 104
visual analysis, 97–98
Visual analysis of wine, 94–99
Viticulture:
and altitude, 41
canopy management, 37
climate best for, 30–31
crosses/hybrids/clones/mutants, 32–33
disease and pest control, 37–38
grafting, 24, 36
organic/sustainable/biodynamic, 38–39
selective breeding, 5–6
stress on vines, methods, 39–40
terroir, 40–42
trellising vines, 36–37
vine in, see Wine grape vine
Vitis aestivalis, 30
Vitis labrusca, 23, 30
Vitis riparia, 30
Vitis rotundifolia, 30
Vitis vinifera, see Wine grapes
Vitis vinifera vine, see Wine grape vine
Viura, characteristics of, 79, 205
Vodka, production of, 385–386
Vouvray (France), 156
W
Wairarapa/Wellington
(New Zealand), 319
Wales, wine production, 258–259
Walker Bay (South Africa), 329
Washington, 292–297
terroir, 295–296
wine grapes of, 295
winemaking, history of, 273, 292–293
wine regions of, 296–297
Water, bodies of, and viticulture, 42
Welschriesling, characteristics of, 250
Western Australia GI, 308–309
Wheat beer, 364
Whiskey/Whisky, 388–394
American, 389
Canadian, 391–392
history of, 388–389
Scottish, 392–394
White grape varietals. See also individual varietals
Airén, 205
Albariño/Alvarinho, 74, 204, 239
Aligoté, 74, 137–138
Althiri, 255
Arneis, 74
Assyrtiko, 255, 257
Chardonnay, 68–69, 137, 149, 279–280, 290, 295, 305, 317, 327, 334
Chasselas, 74–75
Chenin Blanc, 75, 153–154, 281, 326
cclimate best for, 123
Colombard, 326
Cortese, 75, 179
determining from sensory analysis, 115
Fetească Regală/Fetească Albă, 260
Furmint, 75
Gewürztraminer, 75, 159, 227
Grenache Blanc, 144
Grüner Veltliner, 76, 250
international, 65–68
Kadarka, 252
Malvasia, 76
Marsanne, 76, 144
Melon de Bourgogne, 76, 154
Moscato, 178–179
Moschofilero, 255
Müller-Thurgau, 77, 227–228
Muscadelle, 77, 130
Muscat, 77, 159, 306, 326
Palomino, 77, 214
Pinot Blanc, 78
Pinot Gris/Pinot Grigio, 67–68, 159, 188–189, 290
Prosecco, 78, 189
Rhoditis, 255
Riesling, 65–66, 159, 227, 290, 295, 305
Rkatsiteli, 260
Roussanne, 78, 144
Savatiano, 255
Scheurebe, 78, 228
Sémillon, 78, 129, 306
Sylvaner, 78, 159
Torrontés, 79, 342
Trebbiano, 79
Verdelho/Verdejo, 79, 205
Vernaccia, 185
Viognier, 79, 143–144, 281, 305
Viura, 79, 205
Welschriesling, 250
White wine: buttery, making of, 10, 54–55
color, affecting factors, 95–96
color and age of, 112
grapes for, see White grape varietals
malolactic fermentation, 54–55
must, processing of, 48
White Zinfandel, 281
Willamette Valley AVA (Oregon), 292
Wine: analysis of, see Wine analysis;
Wine tasting defined, 1–2
fermentation, 2–3, 49–50
and food pairing, 83–89
grapes, use of, see Wine grapes
history of, see History of winemaking
periodicals on, 451
pronunciation guide, 435–447
sales and pricing, 422–425, 427
serving, see Wine service storage of, 414–415
taste, complexity of, 8–10
Wine analysis, 94–107
age of wine, determining, 111–113
climate grown, determining, 113–115
for Old World versus New World wine, 114–115
olfactory analysis, 99–103
quality level, aspects of, 116–117
as sensory analysis, 92
sommelier, certifications for, 117
with taste, 103–107
varietal, determining, 115–116
visual analysis, 94–99
Wine critics, scoring wines, 116
Wine grapes, 4–8. See also Varietals
bloom (powdery residue), 4, 7, 14
characteristics for wine production, 6–7
domestication of, 4–5
history of, see History of winemaking
natural fermentation of, 4, 7, 14
number in bottle of wine, 6
ripening, process of, 33–34
taste, affecting factors, 8–9
use for wine, reasons for, 4
Wine grape vines, 29–35
age and wine production, 34
agriculture of, see Viticulture
anatomy of, 31–32
domestication of, 29
old vines, meaning of, 40
seasonal cycle for, 33–34
species, pros/cons of, 30
species used for winemaking, 30
and taste of grapes, 9
varietals, creating, 32–33
vintage, 35
world’s oldest, 35
Wine laws. See also specific countries
Old World versus New World, 268
Wine lists, 426–428
balanced, 427
formats for, 427–428
pricing, 427
Winemaking, see Viniculture
Wine of Origin (WO), 325
Wine service, 405–414
capsule and cork, removing, 407–409
common problems, 410, 414
decanting wine, 98, 413–414
pouring, 409–411
presenting bottle, 406–407
sample for host, 410
for sparkling wines, 412–413
temperature of wine, 406
Wine tasting, 91–95
blind tasting, 93–94
elements to analyze, 104–107
industry tasting, 94
led tasting, 93
multiple wines, 92–93
spitting, 92, 104
tasting guidelines, 104
vertical and horizontal, 94
Winter, grapevine
during, 33
Wood. See also Oak
barrels
aroma of wine, 101–102
wood-aged port, 243–244
Worcester (South Africa),
329
Württemberg (Germany), 232

X
Xinómavro, characteristics of, 79

Y
Yarra Valley (Australia), 312
Yeast:
in beer, 357
in fermentation process, 2–3, 50
top and bottom fermenting,
357, 361–362
wild, on grapes, 4, 7, 17, 50

Z
Zinfandel:
characteristics of, 79, 281
origins of, 261
Zweigelt, characteristics of, 250