

APPENDIX TWO: WINE GLOSSARY

Acetic – Wine that has gone sour due to prolonged exposure to oxygen. Acetic acid combines with ethyl acetate to give the vinegary smell and taste that a spoiled wine emits.

Acetic Acid – Colorless, volatile acid found in all wines. Normally present in small quantities and if there is excessive development of it, the wine turns to vinegar. Key ingredient of vinegar.

Acetobacter – Airborne, aerobic microorganism that causes the oxidation of alcohol primarily to acetaldehyde by prolonged exposure of oxygen. Oxygen is essential for its formation: Barrels should be kept full and air spaces in bottles kept to a minimum to inhibit its formation.

Acidity – Quality of tartness or sharpness to the taste due to the presence of pleasant fruit acids. Contributes flavor and freshness to wine when it is in proper balance, and contributes to its controlled aging. The principal acids found in wine are tartaric, citric, malic and lactic.

Aeration – Allowing a wine to breathe in the open air. Swirling wine already present in a glass.

Aftertaste – Flavor that lingers or remains in the throat or on the tongue after wine is swallowed.

Aging – Period of storage in oak barrels or bottles to develop character and palatability.

Alcohol – Colorless, volatile, flammable liquid that is the intoxicating agent in all beverages that are fermented or distilled. Ethyl alcohol is a preservative and the intoxicating constituent of wine.

Alcoholic – Term used to describe a wine that has too much alcohol for its body and weight, making it unbalanced.

American Oak – Often considered higher than European oak in the aromas of vanillin and related compounds. As barrels, used for fermenting and aging wines.

Amontillado – Style of Sherry that has more color and body than finos, with a medium, dry taste and nutty flavor.

Amphora – Ancient vessel often made of ceramic or earthenware, usually with two handles, which was used as a conductor for wine.

Angular – Wines without much delicacy, often referred to as being stiff or hard, with bitter or tart flavors.

Anthocyanins – Phenolic compound of wine that gives it its red color. The purple-red color of a young wine is caused by unstable anthocyanin molecules that, during aging, combine with tannins to give the wine its ruby-red color.

Antioxidants – Phenolic compounds present in grape color and tannin that provide protection to the human body, inhibiting LDL (low-density lipoprotein) cholesterol and stimulating HDL (high-density lipoprotein) cholesterol.

Aperitif – Alcoholic beverage taken before meals to stimulate the appetite.

Appearance – Refers to clarity of a wine. Wines should usually be free of cloudy and suspended particles when evaluated in a glass.

Appellation Contrôlée – French. Wine laws specific to each of the wine-producing regions of France. Laws govern each of the defined areas, the varieties that can be used to produce each wine, minimum alcohol for each wine and maximum yields per hectare.

Appellation d'origine – Created by the French authorities in 1935 to establish areas of production, and wine laws for each area.

Apple – Odor detected in certain wines, like Chardonnay and Riesling. Also a taste detected in some wines due to high levels of malic acid.

Apricots – Odor present in wines affected by *Botrytis cinerea* (*noble rot*) that totally masks the varietal character and substitutes an odor reminiscent of apricots.

Aroma – A particular smell, odor or fragrance of a specific grape used to produce the wine.

Aromatic – Describes wines that have intense aromas – fruits, herbs or other odors either directly from the grape or developed by the wine-making process.

Aromatized Wine – Fortified wine with a wide variety of related aromatic plants or bitter herbs, roots, bark or other plant parts infused into its bouquet. An example of an aromatized wine is vermouth.

Assemblage – French. Blending of various cuvees in the making of Champagne.

Astringency – Tactile, bitter sensation that makes the mouth pucker. Wines with high levels of astringency may be described as coarse, harsh and rough. Also describes wines with too much tannin.

Auslese – German. A *prädikat* wine made from very ripe, selected, late-harvested bunches of grapes. These wines are full, rich and sweet.

Bacchus – Roman God of Wine.

Backbone – Wines that are often full bodied, well structured and balanced by a desirable level of acidity.

Bacterial Spoilage – Bacteria that attacks must or wine during and after fermentation. Often due to formation of mold from improperly cleaned equipment, lack of sterile conditions and faulty sanitation procedures.

Bag in Box – Wine packaged in plastic membranes, closed by an air lock, and then placed in a cardboard box, which acts as a label for the wine and a holder for the plastic bladder.

Baked – A negative smell or flavor in wine – warm, cooked or roasted – often resulting from extremely ripe grapes grown in hot climates.

Balance – Pleasant harmony of the elements and components of a wine. A balanced wine is one whose components of sugar, fruit, tannin, acid, alcohol, wood and extract are evident, but do not mask or dominate each other.

Balthazar – Oversized Champagne bottle, equal to 16 750-ml bottles, or 12.7 quarts / 12 liters.

Barrel Aging – Process of mellowing wine through extraction, as the alcohol dissolves flavor-affecting chemicals present in the wooden barrels. The wine extracts certain aroma and flavor elements present in the wood.

Barrel Fermentation – The must is fermented in wooden barrels rather than temperature-controlled stainless steel containers. During this time, extractables of tannin, color and various odors and flavors are leached into the wine, creating more complexity and depth.

Barrique – French. Small oak barrel.

Basket Press – Grapes are put in a wooden tub with slotted sides where pressure is applied by means of a large screw, which presses the grapes and allows the juice to run out through the slots.

BATF – Bureau of Alcohol, Tobacco and Firearms.

Baumé – French. Terms used to measure the level of unfermented sugar present in the grapes or must. If degrees Baumé are multiplied by 1.8, the result is degrees Brix.

Beads – Describes the chain of tiny bubbles found in sparkling wines, formed by the presence of carbon dioxide.

Beerenauslese – German. Wines made from overripe grapes affected by *Botrytis cinerea*, picked individually and produced in very small quantities.

Bell Pepper – Odor characteristic of bell peppers sometimes detected in Cabernet Sauvignon, Sauvignon Blanc and certain other grape varieties.

Bench Grafts – Grafted grape vines of a desired fruiting species on rootstocks resistant to *phylloxera* or nematodes.

Berries – Fruity characteristic often linked with young red wines, such as Beaujolais.

Berry Set – Successful pollination of grape flowers. The pollinated grape blossoms start to develop, with each flower in the floral cluster transformed into a miniature grape berry about the size of a small BB pellet.

Big – Rich, powerful, full-bodied and intensely flavored wine. Big wines are generally high in alcohol, tannin and extract.

Bin – Where bottles of wine are stored, usually by number (“Bin Number”).

Bitter – A wine that is quite high in tannin may be negatively described as “bitter” by a taster with a low tannin threshold.

Blanc de Blancs – French. White wine made from only white grapes.

Blanc de Noirs – French. White wine made from only black or red grapes.

Blending – Marrying wines to obtain uniform quality and style from year to year.

Blind Tasting – System of evaluating wine without knowledge of the grape, the producer, the country of origin, the vintage year, and so on.

Bloom – When young flowers open and caps fall from the flowers.

Blush – White wine made by limited skin contact with red grapes, extracting a hint of color.

Body – Tactile sensation of weight or fullness on the palate, usually from a combination of alcohol, extracts, glycerin, tannins and other physical components in wine.

Botrytis Cinerea – Mold which develops on grapes. Depending on the grape variety, the time of year and climatic conditions, it can greatly enhance or severely damage the grapes in a vineyard.

Bottle Aging – Aging process which takes place in the bottle at the winery or in private cellars.

Bottle Fermentation – Refers to Champagne and Sparkling wine. Means that the secondary fermentation took place in the bottle or that the transfer method was used.

Bottle Sickness – Stage that can affect a wine just after bottling. During bottling, the aroma, flavor and / or balance of a wine may be temporarily diminished. Also known as bottle shock.

Bottle Variation – Differences detected, bottle by bottle, in the appearance, nose, and taste of the same wine.

Bouquet – Various fragrances noted by smell, created by a wine's development and imparted to the wine from the fermentation and aging process, whether in barrel or in bottle.

Brandy – Spirit made by distilling wines or the fermented mash of fruit, which may be aged in oak barrels.

Breathing – Practice of allowing air to reach wine by uncorking and pouring it. Sheds unpleasant odors and brings out aroma and bouquet.

Brick – Shade of red-brown often found in well-aged, mature red wines or slightly old red wines.

Bright – When a wine begins to naturally clarify shortly after fermentation has ceased.

Brilliant – Quality of a wine when it is free from any visible suspended solids or haziness.

Brix – Measurement of the sugar content of the grapes. See Baumé.

Browning – Oxidations' effect on the color, odor and taste of a wine which is past its prime, or has been carelessly exposed to a prolonged period of aeration.

Brut Champagne – France. Very dry.

Bud Break – Forcing open of the bud by the increasing pressure of sap in a grapevine.

Buttery – Descriptor of odor and / or taste; creamy.

Cap – Grape skins, stems and seeds which rise to the top of the tank or barrel during fermentation and harden. For maximum flavor extraction and the release of carbon dioxide gases, the cap must be disturbed several times a day.

Capsule – Cover placed over the cork to protect the wine and improve the appearance of the bottle. Can be made of plastic, lead or aluminum.

Carbon Dioxide – Odorless, colorless gas. By-product of wine fermentation. Creates effervescence.

Carbonic Maceration – Intracellular fermentation. Whole uncrushed clusters of grapes are placed into a stainless steel fermenter, the tank is filled with carbon dioxide and sealed. Process causes the malic acid to break down, the lack of oxygen causes skin cells to die and the pigments are transferred to the pulp. Process produces a light-bodied, less-alcoholic, young and fruity wine meant for early consumption. Grape ferments from the inside out. Also called whole-berry fermentation.

Cellar – Storage or aging facility for alcoholic beverages, generally underground.

Cellared & Bottled by – Individual bottle or packer must have aged the wine without changing the classification and type of the wine.

Cellar Master – Key individual with sole authority over the vineyard and winery.

Centrifuge – Machine using centrifugal force to separate particles and sediment from the wine.

Cépage – French. Grape variety.

Chai – French. Aboveground area for storing and aging wines.

Chaptalization – French. A small amount of sugar added to the must, which results in a higher alcohol level for the wine.

Charmat Method – French. Tank method of producing sparkling wines. Least-expensive method for producing reasonable-quality wines.

Charring – Burning the inside of the wooden barrel to be used for aging wine, whisky or other distilled spirits. Adds color to the product and helps to mellow it.

Château Bottled – French. Wine bottled at an estate.

Cherry – Term used to describe the aroma or taste of cherries found in some light-bodied red wines such as Gamay-Beaujolais and Pinot Noir.

Chewy – Rich texture on the palate. Full-bodied, very tannic.

Citric Acid – Generally found in citrus fruits, but grapes also contain a small amount. Too much can cause the wine to become cloudy.

Clarifying – Process of making a wine clear by fining or filtering.

Classification of 1855 – Applies to the wines of the Médoc, Sauternes, and Barsac and Château Haut-Briçon in Graves. Divides vineyards into five categories based on their quality in 1855.

Climat – French. Designation for single vineyard or plot in Burgundy.

Cloudy – Wines containing excess colloidal material or sediment in suspension.

Cold Fermentation – Method generally used for white wines. The juice is fermented at temperatures colder than traditional, which retains much of the fruit, aroma and varietal character of the grape.

Cold Stabilization – Clarification technique that involves lowering the temperature to 25 to 30°F (-4 to -1°C) for one to three weeks.

Color – Distinct hue specific to each wine type.

Complex – Wine that is multidimensional. Contains many elements that are in harmony with each other.

Cooked – Odor and flavor found in wines made from grapes which have been exposed to heat.

Corked / Corky – Musty smell or flavor infused into the wine by a defective cork.

Corkscrew – Device for removing a cork.

Cru – French. Growth. Synonymous with a special vineyard or a vineyard of high quality.

Crush – Harvest.

Crusher / Destemmer – Mechanical device utilized for breaking or cracking of the grape skins.

Dealcoholized Wines – Wine with virtually all of the alcohol removed, made by one of several processes.

Decanting – Aerates the wine and removes sediment by pouring wine from one container to another.

Dosage – French. Addition of a mixture of sugar syrup, grape concentrate and / or brandy to Champagne or sparkling wines before recorking. Corrects the sweetness in the final product.

Earthy – Describes scents or odors reminiscent of soil or the earth in which the grapes are grown.

Eiswein – German. Specific classification of wine made from grapes that are picked and harvested frozen. Produces a sweeter and more concentrated wine.

Elegant – Wine with distinguished richness, grace and refinement.

Enologist – Technician of the grapevine and of wine.

Enology – Science or study of wine and wine making.

Estate Bottled – May be used by a bottling winery on a wine label only if the wine is labeled with a viticultural area appellation of origin and the bottle winery; (1) is located in the labeled viticultural area; (2) grew all of the grapes used to make the wine on land owned or controlled by the winery with the boundaries of the labeled viticultural area; and (3) crushed the grapes, fermented the resulting must and finished, aged, and bottled the wine in a continuous process.

Esters – Organic, volatile compounds that contribute fruity aromas to wines and distilled spirits.

Ethanol / Ethyl Alcohol – Principal alcohol found in all alcoholic beverages.

Eucalyptus – Odor of an evergreen species occasionally found in some California Cabernet Sauvignon or Pinot Noir wines.

Fat – Heavy, intense wine that has a higher-than-average glycerin level.

Fermentation – Conversion of sugar in the grapes into ethyl alcohol or ethanol. Yeast is needed to begin the process. Fermentation stops when the sugars are depleted or when the alcohol level reaches about 14 percent and kills the yeast.

Filtering – Mechanical process by which wine is forced through a porous filtering medium.

Fining – Process of clarifying a cloudy or hazy wine to brilliance by removing suspended particles.

Finish – Tactile and flavor impressions left in the mouth after the wine is swallowed.

Flavonoids – Flavoring compounds / phenols found in the skins of grapes.

Flinty – Taste of wine whose bouquet is similar to two flints being rubbed together or struck with steel.

Flûte – Elongated wine bottle used in Alsace, France and in Germany. Also used for wines from other countries made in German or Alsace style.

Flute – Elongated V-shaped glass used for serving Champagne and sparkling wine.

Free-run Juice – Initial juice released by the grapes by the sheer weight or pressure of the mass, before the press is used.

Fresh – Describes younger white or lighter red wines displaying a youthful, lively fruity aroma and clean, acidic taste.

Full-Bodied – Describes mouth-filling capacity of a beverage. Usually refers to beverages with high extracts and levels of glycerin.

Grand Cru – French. A vineyard designated as a “Great Growth”; the best vineyards in Burgundy, also Alsace and Loire. Champagne vineyard rated at 100 percent, assuring highest price for the grapes.

Grand Cru Classé – French. A great growth that is a legal grade of quality in areas of Bordeaux. The Médoc, for example, established five levels of Grand Cru Classé in 1855.

Grape – Juicy, round, smooth-skinned, edible fruit, generally green or red-purple, sometimes black, grown in clusters on a woody vine.

Grappa – Italian. Distillate made from the stems, pulp, skins and seeds of grapes. A pommace brandy.

Green – Immature, underdeveloped wine that usually displays an austere, somewhat sour taste. Also, term for unripe grapes.

Herbaceous – Describes the odor or taste of herbs. Grassy or vegetal smell may be contributed by hops or the varietal character of certain grapes.

Hot – Highly alcoholic wines with heavy odors. Burning qualities noticed in the smell and back of the throat when swallowing.

Hybrids – Cross between two grape species, *Vitis labrusca* and *Vitis vinifera*.

Impériale – Oversized bottle equivalent in capacity to eight 750-ml bottles or 202.8 fluid ounces.

Jeroboam – Oversized bottle with the capacity of four standard 750-ml bottles of 101.4 fluid ounces.

Lactic Acid – Organic acid that appears during the malolactic fermentation of the wine when malic acids change into this smooth acid and carbon dioxide.

Late Harvest – Denotes wines made from very ripe grapes that have been picked or harvested later than usual. They are often shriveled, resembling raisins, and often make sweeter wines, due to their increased sugar levels. Dry late harvest wines are usually high in alcohol.

Leathery – Odor occasionally found in red wines rich in tannins similar to rawhide.

Lees – Dead yeast cells, pulp, skins, seeds and other solids that settle to the bottom of a barrel or tank during and after fermentation.

Legs – Trails or streaks of a transparent liquid apparent on the inner walls of a wine or brandy glass that run downward after it has been swirled. Substantial legs indicate high levels of glycerin and relatively high alcohol.

Light – Pleasant, refreshing wine, lacking in body, color or alcohol.

Luscious – Soft, sweet, fat and fruity.

Maderized – Wine that is past its prime. Excessive heat and poor storage cause the wine to oxidize and turn a brownish tinge.

Magnum – Bottle of wine equivalent in capacity to 50.8 fluid ounces or two 750-ml bottles.

Maître de Chais – French. Employee in charge of the cellar. Responsible for the vinification and aging of all wines.

Malic Acid – Principal acid of apples and second major acid in grapes. Tart, astringent taste. Decreases in grapes as they become fully ripe.

Malolactic Fermentation – Bacterial fermentation, converting malic acid to lactic acid while releasing carbon dioxide. Has four major effects on wine: (1) changes a harsh acid to a smooth acid, making the wine softer and more pleasant to drink; (2) lowers overall acidity; (3) increases biological stability in the wine by assuring that a malolactic fermentation will not take place in the bottle; and (4) increases the sensory quality, complexity, and flavor of the wine.

Mature – Stage in the aging of wines when they have developed all of their characteristic qualities in harmony.

Mechanical Harvester – Large machine that mechanically removes grapes from clusters by gently shaking the vines. Once picked, the machine helps to sort leaves from grapes and stems.

Meniscus – Curved upper surface of a column of liquid. The “rim” of the wine in a wine glass.

Mercaptans – Chemical compounds in wine which cause the wine to smell “skunky”. Mercaptans are formed when, after fermentation, yeast reacts with sulphur. Mercaptans and their foul odors can be easily removed by racking the wine promptly and completely.

Meritage – Wines made in the United States predominately from a blend of two or more of the traditional Bordeaux grape varieties. Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot, and Malbec, for red wine; Sauvignon Blanc and Sémillon for white.

Méthode Champenoise – French. Fermented wine is bottled with yeast cells and sugar to induce a secondary fermentation. When fermentation is complete, the wine is aged and the yeast sediment is removed.

Methuselah / Methusalem – Oversized bottle. Equivalent to eight 750-ml bottles of 6.3 quarts / six liters.

Microclimate – Climate of a small distinct area that has either slightly or greatly varying degrees of difference from the general climate of the larger area.

Mildew – Fungal disease that attacks grapevines in rainy or damp season. Must be treated or it will cause crippling damage to tissue and the fruit.

Mint – Describes odor or taste of fresh green mint.

Mise en Bouteilles au Château – Bordeaux, France. Estate bottled.

Mise en Bouteilles au Domaine – Burgundy, France. Estate bottled.

Mouldy – The indication, usually by smell, of bacterial spoilage in a wine.

Must – Unfermented juice or any mixture of juice, pulp, skins, and seeds from fruit, berries or grapes. The must is fermented to make wine.

Musty – Describes odor of flavor in wine similar to a moldy smell.

Natural – North American designation for bone-dry sparkling wines.

Noble Rot – *Botrytis cinerea*. Gray, hairy mold present in most vineyards. Affected berries look like cracked raisins, but do not resemble them in taste. Needs humid climate to grow. Affected grapes are handpicked to produce a very sweet, expensive wine.

Nonvintage – Term applied to sparkling wines whose cuvées contain wine from previous vintages. Also applies to blended, still jug wines.

Nose – Aroma and bouquet.

Nutty – Describes odor and flavor of Madeira, Marsala, Sherry, or other fortified wines.

Oak – Species of hardwood trees used for aging wine.

Oak Chips – Pieces of oak often used when aging inexpensive wines in stainless steel vats, to provide the essence that oak barrels impart to the wine.

Oaky – Odor or taste of wines aged in oak casks.

Oenology – Science or study of wine and wine making.

Off – Wines that display undesirable attributes.

Organic Wines – Wines made from organically grown grapes, vinified naturally with absolutely minimum addition of sulfites.

Organically Grown – Wines made from grapes grown without potentially harmful chemical sprays, but traditionally vinified with the judicious addition of sulfites.

Oxidation – Chemical change in wine due to exposure to oxygen during any phase of production, aging or storage.

Palate – Sense of taste in the mouth.

Peppery – Describes smell or taste, usually in full-bodied red wines, reminiscent of black pepper, herbs or spices.

Perfume – Refers to floral smells encountered in the aroma and bouquet of some white wines.

pH – A measure of the relative acidity of grape musts and finished wines.

Phenols – Antioxidant compounds that occur naturally in wine grapes. Often referred to in wine terms as tannins. (Phenolic, adj.)

Phylloxera Vastatrix – Aphid-like insect; a plant louse. Lives on grapevines and burrows through the plant, eating its roots.

Pierce's Disease – Virus found in coastal California vineyards. Leaves yellow along the veins, edges burn, the vine puts out dwarf shoots, fruit wilts and vines die in one to five years.

Pinot – Name of grape family – Blanc, Gris, Noir.

Pomace – Skins, stems, and seeds remaining after the grapes have been pressed. A very compact mass often referred to as "cake".

Primary Fermentation – First stage of fermentation in which the yeast begins to metabolize the sugar, converting it into alcohol and carbon dioxide.

Prohibition – Eighteenth Amendment to the U.S. Constitution that repealed the right to manufacture, sell, transport, import and export alcoholic beverages in, to or from the United States. Passed in 1919, repealed in 1933.

Pumping Over – During fermentation the cap of skins must be redistributed with the juice, in order to release carbon dioxide. The wine is pumped from the bottom of the tank over the cap several times a day.

Racking – Moving wine from one barrel or tank to another in order to remove solids and to aerate the wine.

Recently Disgorged – After extra aging on its lees, a bottle of sparkling wine or Champagne undergoes disgorging (see Disgorgement) shortly before release, often resulting in richer, fuller flavors.

Reserva – Spanish. Portuguese. Wines from an exceptional harvest that are aged longer in order to develop fuller character and more delicacy of the bouquet.

Reserve – Often found on U.S. wine labels, this term has no specific legal or ethical meaning.

Residual Sugar (RS) – Natural grape sugar intentionally left in the wine after fermentation to make a sweeter wine.

Rich – Describes wine mouth feel, bouquet and flavors.

Rim – The outer edge of wine in a glass. Color of rim helps determine age of the wine. Sometimes called the meniscus.

Ripe – Describes wines that have reached their full term of aging or have achieved desired bouquet and flavor.

Robe – French. Term that refers to color and other visual aspects of a wine.

Rosé – Wine made from red grapes that have limited contact with the skin. Wine made from a combination of both red and white wines.

Rot – Decomposition of wine due to bacteria.

Rough – Describes young, immature wines that are unbalanced and very astringent, often due to high levels of tannin.

Salmanazar – Large bottle with the capacity of 9.5 quarts / 12 750-ml bottles, generally used for Champagne.

Secondary Fermentation – Addition of sugar and yeast to already-fermented wine. Technique used to create sparkling wine.

Serving Temperature – Best temperature for serving wine.

Sherry – Spanish. Fortified wine produced in Jerez, Spain. Produced using the solera system. Traditionally contains 17-22 percent alcohol.

Shoot – Living growth from a grapevine. Bears leaves and tendrils and possibly fruit.

Single vineyard – Special designated area within a specific vineyard site or commune, where the grapes produce wines with more unique characteristics.

Skin – Outer covering of grape. Grape color and yeasts are found on the skin.

Skin Contact – Refers to grape skin contact with the fermenting grape juice. Lends color, flavor, complexity and longevity to the wine. Most often an important part of red wine production.

Smoky – Describes odor present in bouquet of wines fermented in charred oak barrels.

Soft – Describes the mouth feel of wine. Smooth, without harshness.

Soil – Different types of grapes need different types of soil. All grape varieties need ample amounts of water and nutrients in the earth to produce quality fruit.

Sommelier – French. Individual in charge of the wine, wine service, the wine list and the wine cellar in the restaurant.

Spicy – Describes odor and / or taste which resembles spices and herbs.

Steely – Describes taste found in white wines that resemble minerals.

Stem – Part of the glass found between the bowl and the base.

Structure – Describes interaction of components of wine and the level of complexity they create on the palate.

Stuck Fermentation – When fermentation stops before all the sugar has been converted to alcohol. Caused by death of yeast cells.

Sulfur Dioxide – Used by wine makers as an antioxidizing agent. Excessive amounts will create an unpleasant odor in the wine.

Sur Lie – French. Wine fermented and aged on its lees. See Autolysis.

Sweet – Describes a wine that retains some natural sugars after fermentation has ceased.

Table Wine – Still reads, whites and rosés containing between 7 and 14 percent alcohol.

Tannic Acid – Acid that can be added to wine or must to retard the aging process.

Tannins – Phenolic polymers that lend density and richness to wine. Organic compound found in the seeds, stems and skins of grapes. Creates astringent character in wine and is an important preservative for the proper aging of selected red wine.

Tart – Astringent, citric flavor of fruit acid that refreshes the mouth.

Tartaric Acid – Natural acid found in grapes. When the wine is chilled or cool-fermented, it can crystallize out as cream of tartan.

Tartrates – Crystals formed from the combination of tartaric acid and potassium in wine.

Taste – Overall flavor impression left on the palate by wine.

Tastevin – French. Small, saucer-like silver cup used by a sommelier to examine and taste wine before serving. Ornamented with dimples to refract light in young wines.

Tawny Port – Portuguese. Tawny color in this fortified wine is derived from long aging – a minimum of seven years – in barrels.

Tenuta – Italian. Estate.

Terrior – French. Taste of the earth in wine.

Thin – Describes lack of body in wine.

Toasty – Describes odor and taste similar to that of something baked or grilled. Can be created from wine being aged in wood barrels, autolysis or oxidation in whites.

Total Acidity – Measurement, by volume, of acid in must or wine.

Trellising System – Support structures for grapevines in a given training system, such as *guyot*, *gobelet* or *pergola* systems.

Tulip Glass – Proper glassware for Champagne and sparkling wines. Shaped like a tulip with an eight- to 10-ounce / 237-295 ml capacity. See *Flute*.

Vanilla – Scent of vanilla bean detected in wines that have been aged in new oak barrels.

Varietal – Wine made completely or predominately from a single grape. Most New World wines feature varietal labels- the name of the wine is the name of the grape (e.g. Chardonnay).

Vendage – French. Year that grapes were harvested. *Vintage*.

Vendage Tardive – French. In Alsace, sweet, late-harvest wines.

Veraison – French. Point in growing season when grapes begin turning to true color.

Vermouth – A fortified wine flavored with herbs and spices (aromatized), much of it made in Italy and France.

Vigneron – French. One who tends the grapevines. The grower or wine maker.

Vin de Table – French. Table wine under AOC wine laws.

Vinegar – Wine product high in acetic acid. Not for drinking purposes.

Vineyard – Land used to grow grapevines.

Viniculture – Theory, art and science of making wine.

Vinifera – European grape variety. Premium grapes for making wine.

Vinification – Process of converting grapes into wine.

Vintage – The year the grapes were harvested.

Vintage Port – Portuguese. Ports produced in years determined by shippers to be the best quality.

Vintner – Grower, blender and seller of grapes and wines.

Viscous – Describes full-bodied, “fat” tasting wines, usually full bodied reds or sweet dessert wines.

Viticulture – Theory, science and study of the production of grapes.

Volatile Acidity – Describes odor and taste found in wines with high level of acetic, butyric, formic and propionic acids.

Wild Yeast – Yeasts indigenous to certain vineyards.

Wine – Alcoholic beverage produce from fermenting fruit juice (generally grapes).

Wine Maker – Individual in charge of producing wine in a winery.

Winery – Building where grape juice is fermented into wine.

Woody – Describes odor and taste of some wines aged in wood barrels for an extended period of time.

Yeasty – Describes odor in wine as that of freshly made bread.