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Understanding Wine Technology: The Science of Wine ... The first high-tech book on wine written by a Master of Wine who knows how to taste as well as make wine. Written originally as a tutorial for students of the Diploma exam of the nd the Master of Wine degree (the highest possible achievement in wine appreciation), this is the first book that explains the science and technological mysteries of wine in simple terms.

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Understanding Wine Technology: The Science of Wine ...

Any student who has ever logged credits in a viticulture and enology class knows David Bird's book: it is the most widely assigned wine science primer in the English-speaking world. This completely revised and updated edition to Bird's classic textbook deciphers all the new scientific advances from the last several years, and conveys them in his typically clear and plainspoken style that ...

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Most wine lovers just drink wine and don't have to understand how wine is made, as for driving a car, you don't need to know the technology behind it. But if you are interested in the why and how of certain aspects of wines and wine tasting, this book gives you a valuable insight in the world of wine making.

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Buy Understanding Wine Technology - The Science of Wine Explained 3rd by David Bird (ISBN: 9780953580224) from Amazon's Book Store. Everyday low prices and free delivery on eligible orders.

Understanding Wine Technology - The Science of Wine ...
It's David Bird's Understanding Wine Technology (The Science of Wine Explained), 3rd edition. We read it for Wine 101 (intro to oenology) at the Wine Institute in South Seattle College. Thorough, insightful, and totally understandable for the layman, this book is pretty much revered in the industry (winemakers not sommeliers).

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Science and technology of wine making Winemaking, or vinification, is the process of wine production, from the selection of grapes to the bottling of finished wine. The grapes are usually harvested from the vineyard in the fall or autumn.

The science and technology of wine making
Understanding Wine Technology The Science Of Wine brand new understanding wine technology the science of wine explained 3rd revised edition david bird the production of wine is described in detail from the creation of a vineyard through the production of grapes and their subsequent processing and quality control to the bottling of the finished wine

Any student who has ever logged credits in a viticulture and enology class knows Bird's book. It is the most widely

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assigned wine science primer in the English speaking world. This completely revised and updated edition to Bird's classic textbook deciphers all the new scientific advances that have cropped up in the last several years, and conveys them in his typically clear and plainspoken style that renders even the densest subject matter freshman-friendly. New material includes: expanded section on the production of red, rose, white, sweet, sparkling and fortified wines; information on histamine, flash detente, maceration, whole bunch and whole berry fermentation; expanded chapter on wine faults, including Brettanomyces; new section on HACCP analysis as applied to a winery; and much more

Any student who has ever logged credits in a viticulture and enology class knows David Bird's book: it is the most widely assigned wine science primer in the English-speaking world. This completely revised and updated edition to Bird's classic textbook deciphers all the new scientific advances from the last several years, and conveys them in his typically clear and plainspoken style that renders even the densest subject matter freshman friendly. The new material includes an expanded section on the production of red, rose, white, sweet, sparkling, and fortified wines; information on histamine, flash detente, maceration, and whole bunch and whole berry fermentation; an expanded chapter on wine faults, including Brettanomyces; a new section on HACCP analysis as applied to a winery; and much more.

This book is aimed at the person with no formal scientific training, yet who is interested in the science behind wine and wants to know the mechanism behind the complex transformations that take place. Scientific terminology has been kept to a minimum and an attempt has been made to use everyday words and phrases. This books describes the

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entire winemaking process from grape growing to packaging and shipping. This book has sold over 40,000 copies and is a must have for wine lovers and wine education program students. This fourth edition has been fully revised with up to date information on the latest winemaking techniques and a new chapter on specialty wines including orange wines, natural wines, biodynamic wines, low alcohol wines and more.

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Wine Science, Third Edition, covers the three pillars of wine science – grape culture, wine production, and sensory evaluation. It takes readers on a scientific tour into the world of wine by detailing the latest discoveries in this exciting industry. From grape anatomy to wine and health, this book includes coverage of material not found in other enology or viticulture texts including details on cork and oak, specialized wine making procedures, and historical origins of procedures. Author Ronald Jackson uniquely breaks down sophisticated techniques, allowing the reader to

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easily understand wine science processes. This updated edition covers the chemistry of red wine color, origin of grape varieties, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation. It includes significant additional coverage on brandy and ice wine production as well as new illustrations and color photos. This book is recommended for grape growers, fermentation technologists; students of enology and viticulture, enologists, and viticulturalists. NEW to this edition: * Extensive revision and additions on: chemistry of red wine color, origin of grape varieties, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation * Significant additional coverage on brandy and ice wine production * New illustrations and color photos

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

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The second edition of Wine Science: Principles, Practice, Perception updates the reader with current processes and methods of wine science, including an analysis of the advantages and disadvantages of various new grape cultivar clones, wine yeast strains, and malolactic bacteria. It also addresses current research in wine consumption as related to health. The many added beautiful color photographs, graphs, and charts help to make the sophisticated techniques described easily understandable. This book is an essential part of a any library. Key Features * Univerally appealing to non-technologists and technologists alike * Includes section on Wine and Health which covers the effects of wine consumption on cardiovascular diseases, headaches, and age-related macular degeneration * Covers sophisticated techniques in a clear, easily understood manner * Presents a balance between the objective science of wine chemistry and the subjective study of wine appreciation * Provides updated information involving advantages/disadvantages of various grape cultivar clones, wine yeast strains, and malolactic bacteria * Chapter on recent historical findings regarding the origin of wine and wine making processes

Red Wine Technology is a solutions-based approach on the challenges associated with red wine production. It focuses on the technology and biotechnology of red wines, and is ideal for anyone who needs a quick reference on novel ways to increase and improve overall red wine production and innovation. The book provides emerging trends in modern enology, including molecular tools for wine quality and analysis. It includes sections on new ways of maceration extraction, alternative microorganisms for alcoholic fermentation, and malolactic fermentation. Recent studies

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and technological advancements to improve grape maturity and production are also presented, along with tactics to control PH level. This book is an essential resource for wine producers, researchers, practitioners, technologists and students. Winner of the OIV Award 2019 (Category: Enology), International Organization of Vine and Wine Provides innovative technologies to improve maceration and color/tannin extraction, which influences color stability due to the formation of pyranoanthocyanins and polymeric pigments Contains deep evaluations of barrel ageing as well as new alternatives such as microoxygenation, chips, and biological ageing on lees Explores emerging biotechnologies for red wine fermentation including the use of non-Saccharomyces yeasts and yeast-bacteria coinoculations, which have effects in wine aroma and sensory quality, and also control spoilage microorganisms

Following up on his bestselling Winery Technology and Operations, physical chemist and winemaker Yair Margalit comes out with the successive, Concepts in Wine Technology, fully updated and revised to meet the advances of modern winemaking. Among the extended topics are fermentation, skin contact, acid balance, phenolics, bottling, the use of oak and quality control. He begins in the vineyard discussing proper maturation, soil and climate, bunch health, vineyard disease states, and grape varieties. Next he tackles the preharvest with a careful look at vineyard management and preparing the winery for harvest. Dr. Margalit then outlines the entire process of harvesting, from destemming, crushing, and skin contact as it applies to both red and white grapes to pressing, must correction, and temperature control. Fermentation is examined fully and includes a lengthy look at the factors affecting malo-lactic fermentation and its pros and cons. There is a chapter on

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cellar operations that deals with racking, stabilization, fining, filtration, blending, and maintaining winery hardware, followed by sections on barreling and bottling. The final chapter pulls together the more general aspects of wine technology, covering sulphur-dioxides, different forms of wine spoilage and ways to ward them off, legal regulations and, one of the most important and enigmatic compounds in wine, phenolics.

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