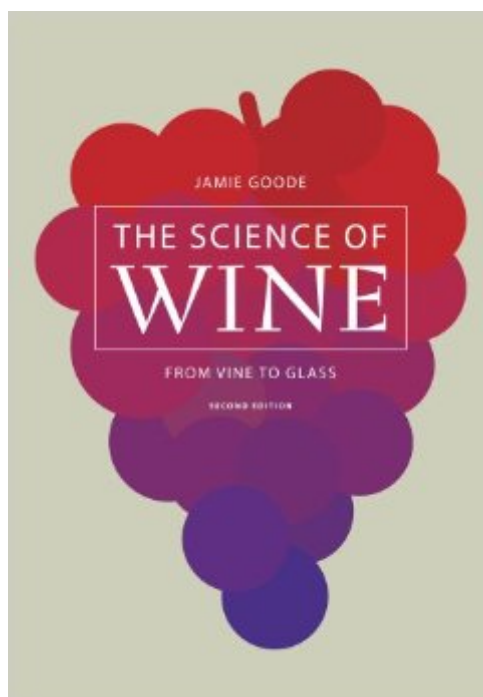


The book was found

# The Science Of Wine: From Vine To Glass



## Synopsis

Praise for the First Edition &#147;Winemaking these days is a complicated process that cannot always be understood intuitively. Fortunately Jamie Goodeâ€™s The Science of Wine: From Vine to Glass explains some of the terms that critics toss around. . . . Mr. Goode manages to make then lively and provocative.â€•&#151;Eric Asimov, New York Times A thoroughly revised and updated Second Edition of this essential and groundbreaking reference gives a comprehensive overview of one of the most fascinating, important, and controversial trends in the world of wine: the scientific and technological innovations that are now influencing how grapes are grown and how wine is made. Jamie Goode, a widely respected authority on wine science, details the key scientific developments relating to viticulture and enology, explains the practical application of science to techniques that are used around the world, and explores how these issues are affecting the quality, flavor, and perception of wine. The only complete and accessibly written resource available on the subject, The Science of Wine: From Vine to Glass engagingly discusses a wide range of topics including terroir, biodynamics, the production of &#147;naturalâ€• or manipulation-free wines, the potential effect of climate change on grape growing, the health benefits of wine, and much more. A must-have reference for a wide audience of students, winemakers, wine professionals, and general readers interested in the science of wine. The Second Edition features:

- \* A fresh new design with 100 color illustrations throughout
- \* Discussions of some of the most hotly debated issues including genetically modified grapevines, sulphur dioxide, the future of cork, and wine flavor chemistry
- \* New chapters on soils and vines, the science of grape varieties, oxygen management and wine quality, red wine production techniques, and the role of language to describe the subtleties of taste

## Book Information

Hardcover: 216 pages

Publisher: University of California Press; 2 edition (April 1, 2014)

Language: English

ISBN-10: 0520276892

ISBN-13: 978-0520276895

Product Dimensions: 7.4 x 0.8 x 9.8 inches

Shipping Weight: 1.8 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 starsÂ€• See all reviewsÂ€• (13 customer reviews)

Best Sellers Rank: #47,490 in Books (See Top 100 in Books) #45 inÂ€• Books > Science & Math > Earth Sciences > Geology #47 inÂ€• Books > Cookbooks, Food & Wine > Beverages & Wine > Wine

& Spirits > Wine #85 inÂ Books > Cookbooks, Food & Wine > Beverages & Wine > Homebrewing, Distilling & Wine Making

## Customer Reviews

Admittedly, I had high expectations. I had heard many good things about this book and in many ways it is excellent. Unfortunately, in many ways it is schizophrenic and, though well-written, not carefully written. That was disappointing considering the book is intended as somewhat of an introduction to a general audience. What I liked about the book is Goode's ability to present issues in wine making that would be very interesting to a general audience. His explanation of biodynamics is excellent, as were his explorations of corks, grafting and wine and the brain. But here are some unfortunate problems with *The Science of Wine* that prevent it from being a great book. The opening chapters on the natural history and viticulture of grape vines are good. But when Goode leaves the vineyard and begins explaining the wine making process, I would advise -- if you are not familiar with the winemaking process -- that you read an actual introduction to it before proceeding. He jumps from the vineyard to the winery with a chapter on "whole-cluster ferments and carbonic maceration" and accelerates quickly making points out of left field, such as "In carbonic maceration there is therefore a fall in acidity levels that can be quite significant, with titratable acidity (TA) declining as much as 3.5 g/liter and pH increasing by up to 0.6 units." Goode neither provides a background that gives the reader any context to what this means nor defines the terms. It's a statement that requires illumination -- which is the hard work required of a non-fiction writer. There are numerous examples of this in the book.

[Download to continue reading...](#)

WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1)  
Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Wine Making: Beginner Wine Making! The Ultimate Guide to Making Delicious Wine at Home (Home Brew, Wine Making, Red Wine, White Wine, Wine Tasting, Cocktails, ... Vodka recipes, Jello Shots Beer Brewing) Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) Wine: The Best Guide To Wine Tasting, Wine Pairing And Wine Selecting To Find Your Personal Palate And Tips On Choosing The Perfect Wine For Every Occasion. How To Make Wine: 20 Tasty Homemade Wine Recipes Made Of Fruits And Vegetables From Your Garden!: (Dandelion Wine, Plum Wine, Wine Bottle Crafts) The Science of Wine: From

Vine to Glass Wine Guide: Learn everything you need to know about wine tasting & wine selecting - Includes tips and tricks (Wine Making and Tasting Books Book 1) Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching Wine Making: 14 Amazing Recipes for Beginners - The Ultimate Guide to Making Delicious and Organic Wine at Home! (Home Brew, Wine Making, Wine Recipes) Wine Pairing: 7 Wine Secrets You Wish You Knew: How to Translate a Restaurants Wine List (France, Australia, California, New Zealand, Napa, Red, Champagne, ... you need to know about wine Book 1) Beginner's Guide to Wine: Wine History, Grapes and Types, Pairing with Food and Other Wine Secrets Revealed (Wine Guide & Spirits) Wine, the Vine and the Cellar The Wild Vine: A Forgotten Grape and the Untold Story of American Wine Wine Grapes: A Complete Guide to 1,368 Vine Varieties, Including Their Origins and Flavours So You Think You Know Washington State Wine? (2016-17): Demystifying the Economics of Wine (Washington Wine Series) The Wine Lover's Cookbook: Great Recipes for the Perfect Glass of Wine ART GLASS - Breaking Glass To Make Money: A Beginners Guide To Making Money With Art Glass - Copper Foil And Lead Work Explained The Taste of Wine: The Art and Science of Wine Appreciation Vine of the Soul: Medicine Men, Their Plants & Rituals

[Dmca](#)