



GLOSSARY OF WINE TERMS

APPENDIX A

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Abfüller: German. A labeling term that indicates a wine produced at a commercial winery that buys grapes from other sources

Acetaldehyde: The most common aldehyde in wine, formed by the oxidation of ethanol

Acetic acid: An acid that may be created in wine by a specific bacteria when the wine is oxidized or exposed to air, generally considered a fault when above the recognition threshold; see also acetobacter

Acetobacter: The type of bacteria that may cause wine spoilage in the presence of oxygen by producing acetic acid; see also acetic acid

Acid: The class of chemical compounds that produce a tart, sharp, or biting character in wine; see also lactic acid; malic acid; tartaric acid; citric acid; total acidity

Acidification: Adding acid to grape must or wine for the purpose of creating a balanced wine

Alcohol: The by-product of yeast and sugar; the intoxicating element of wine; see also ethanol

Aldehyde: Any of several chemical compounds caused by the oxidation of alcohol

American Viticultural Area: An officially recognized wine region (appellation) in the United States

Amtliche Prüfungsnummer: German. AP number; a certificate

number on the label that is unique to that bottling, issued after government approval

Anbaugebiet: German. A specified winegrowing region (plural *Anbaugebiete*)

Ancestral Method: A traditional method of making sparkling wine that calls for bottling an incompletely fermented wine and allowing fermentation to continue in the bottle; also known as *méthode rurale*

Anthocyanin: A type of pigment found in plants that gives grapes and wine a blue, purple, or red coloration

Appellation: A specific name, based on geography, under which a wine grower is authorized to identify and market wine; the area designated by such a name; see also Denomination of Origin; Geographical Indication

Appellation d'origine contrôlée (AOC): French. The highest category of quality wine or wine region in France; a protected designation of origin (PDO)

Appellation d'origine protégée (AOP): French. Term used to designate the highest category of quality wine or wine region in France within the EU's overarching labeling protocol (equal to appellation d'origine contrôlée [AOC]); a protected designation of origin (PDO)

Aroma: A sensory characteristic of a wine detectable by the olfactory senses of the nose; the scent of a wine deriving from a specific grape variety

Ascensence: The resulting state of a wine when acetic acid and ethyl acetate combine; generally considered a wine fault

Aspect: The relationship of the slope of a vineyard to the sun or compass; e.g., a vineyard with a southern aspect slopes downward to the south

Assemblage: French. The process or stage of blending wines

Astringency: A textural, drying sensation felt on the palate resulting from the shrinking, puckering, or contraction of the tissues of the mouth; often related to tannins

Ausbruch: German. A term used to describe a high-quality, botrytis-affected sweet wine produced in the area surrounding the

Austrian town of Rust

Auslese: German. A category of the Prädikat that represents wine made from selected fully ripe bunches of grapes

Autochthonous: Native or indigenous, specifically referring to grapes that are the result of natural crossbreeding or natural mutation in a specific area

Autolysis: The disintegration of dead yeast cells in wine due to the action of their own enzymes

Balthazar: A traditional large bottle for sparkling wine that holds 12 liters, equivalent to 16 standard bottles

Barrique: French. A standard wine barrel of approximately 225-liter (60-gallon) capacity

Base wine: Wine after the initial fermentation, prior to further handling such as blending, fortification, or addition of liqueur de tirage

Bâtonnage: French. Stirring, especially the winemaking practice of stirring up the lees from the bottom of a barrel or tank during aging

Baumé: French. A measure of the sugar level in grapes or juice used in France; represents the potential level of alcohol in the finished wine

Beerenauslese (BA): German. A category of the Prädikat that represents sweet dessert wines made from individually harvested overripe berries possibly also affected by botrytis

Benéficio: Portuguese. The volume of Port a vineyard is allowed to produce in a given year, based on the vineyard ranking and harvest conditions

Bereich: German. A regional or district appellation (plural *Bereiche*)

Bergwein: German. A term used in Austria to denote a wine produced using grapes that are grown on extraordinarily steep mountain slopes with at least a 26% gradient.

Berry set: The transition of fertilized grapevine flowers into grapes (berries); also known as *fruit set*

Bianco: Italian. White

Biodynamic viticulture: A system of grape growing based on metaphysical principles

Blanc: French. White

Blanc de blancs: French. 1. Literally, white from whites; 2. A white wine made entirely from white grapes, usually used to describe sparkling wines

Blanc de noirs: French. 1. Literally, white from blacks; 2. A white wine made entirely from red (black) grapes, usually used to describe sparkling wines

Blanco: Spanish. White

Blush: Pink, typically referring to a rosé wine that is off-dry to sweet

Bodega: Spanish. 1. Winery. 2. Wine cellar. 3. Wine shop or market

Botrytis (*Botrytis cinerea*): Noble rot; a fungus that, under appropriate conditions, draws water out of grapes and thereby concentrates the sugar content (while simultaneously adding distinctive flavor elements)

Bouquet: The complex range of aromas that evolve in a wine following fermentation and aging, particularly bottle aging; see also tertiary aromas

Brettanomyces: Several members of a yeast family that can infect a winery and some or all of the wines; often associated with various scents including a “sweaty” or “horsy” odor

Brix: A measure of the sugar level in grapes or juice

Brut: A sweetness category of sparkling wine with little or no perceptible sugar

Bud break: The initial appearance of green shoots growing out of dormant buds each spring

Butt: Spanish. A type of oak barrel used in the production of Sherry

Cadastro: Portuguese. A vineyard ranking system used in the Douro that assesses twelve factors (including altitude, yield, and locality), awarding or subtracting points to arrive at a total score and classification (from A [high] to F [low])

Cane: A one-year-old grapevine branch that will support new growth in the current year

Canopy: 1. The upper part of a grapevine, including the leaves, fruit, shoots, cordons, and canes; 2. The part of a grapevine above the ground (to include the trunk)

Canopy management: A variety of techniques used to alter the

position or number of shoots, leaves, and grape clusters in a vine's canopy

Canopy microclimate: The environment within and directly surrounding a single vine's canopy (or, at most, a small section of a single row)

Canteiros: Portuguese. Rafters in the warehouses where Madeira is stored and aged

Cap: The floating mass of grape skins and other solids formed during fermentation, typically seen in red wine production

Capsule: The wrapping that covers the neck and cork of a wine bottle

Carbonic maceration: An intracellular fermentation process that may occur in whole, unbroken grapes in the absence of oxygen and without the use of yeast

Chaptalization: Adding sugar to grape juice before fermentation to increase the alcohol content of the finished wine

Charmat: A method used in the making of sparkling wines that involves the use of large pressurized tanks at all stages of production; see also cuve close

Château: French. A wine estate, particularly in Bordeaux (plural *châteaux*)

Chemesthesis: A chemically-based sensory reaction distinct from taste or smell—such as the “heat” from chili peppers or the “coolness” derived from peppermint—that may contribute to the overall perception of a specific flavor

Citric acid: A minor acid found in grapes in very small amounts and sometimes used for acidification (but not considered appropriate for use in most quality wines)

Clairet: A light red style of wine; a specialty of the Bordeaux region of France

Claret: 1. An English term that was historically used to refer to the red wines of Bordeaux; 2. A generic term for dry red wine, most often used to describe a Bordeaux-style red wine

Clarification: The process of removing haze and particulate matter from wine

Classico: Italian. From the historic, central, or traditional part of a

wine region

Climat: French. In Burgundy, a single vineyard site

Clone: 1. A grapevine grown by rooting or grafting a cutting from another vine, which is therefore genetically identical to the original plant; 2. A grape variety that has mutated to be slightly different from its parent

Cloning: The process of producing vines from a single parent by cultivating cuttings of the original

Clos: French. 1. "Walled" or "enclosed." 2. A walled or enclosed vineyard; may be used to describe a vineyard that was historically enclosed even if the walls no longer exist

Cold soak: A period of aqueous (as opposed to alcoholic) extraction prior to fermentation that is accomplished by maintaining a temperature low enough to prevent the start of fermentation

Cold stabilization: The process of removing excess tartaric acid from a wine by chilling the wine to a very low temperature (25°F to 30°F)

Contact process: A winemaking procedure involving the use of bits of potassium bitartrate to initiate the formation—and subsequent removal—of tartrate crystals from the wine before bottling

Continental climate: A climate typical of the interior sections of large landmasses, characterized by hot summers, cold winters, and precipitation throughout the year

Control state: A US state in which the state government performs the role of wine (or liquor) distributor and/or retailer

Cordon: 1. An arm or branch of a grapevine, from which fruit-producing shoots grow; 2. The wire of a trellis on which a vine cordon is trained

Cork taint: A characteristic undesirable aroma sometimes found in wine contaminated by TCA

Corked: 1. Affected by cork taint; 2. Sealed with a cork

Cosecha: Spanish. 1. Harvest; 2. Vintage; see also vendimia

Côte: French. 1. Slope; 2. Coast

Coulure: French. A vine malady where many flowers fail to become fully developed berries, also known as *shatter*

Crémant: French. Literally "creaming"; a term used specifically for

French sparkling wines made by the classic method outside of the Champagne region

Criadera: Spanish. Literally “nursery”; a row or set of barrels in a solera system that contain Sherry

Crianza: Spanish. A term used for Spanish DO and DOCa wines that have gone through minimum periods of barrel and/or bottle aging as defined by an area’s regulating council; see also reserva and gran reserva

Cross, crossing: The offspring produced via the sexual reproduction of different subspecies within the same species, e.g., a variety produced by the cross-fertilization of one vinifera grape variety with another

Cru: French. 1. A vineyard or vineyard site, also translated as “growth” (e.g., premier cru = first growth); 2. A wine-producing village

Cru bourgeois: French. A consortium of top châteaux in the Médoc from among those that were not included in the Bordeaux Classification of 1855

Cru classé: French. “Classified growth”; a château or wine estate listed on one of the official classifications (e.g., the Bordeaux Classification of 1855)

Crusher-destemmer: A machine that breaks open harvested grapes to begin the extraction of juice for fermentation and removes the stems from grape bunches

Cryoextraction: Freezing grapes post-harvest in a commercial freezer; a method of producing very sweet juice for the production of dessert wines

Cultivar: A grape variety produced through selective breeding

Cuve close: French. 1. “Closed vessel”; a pressurized tank; 2. The tank method of sparkling wine production; see also Charmat

Cuvée: French. 1. A blend of many different wines; 2. The first juice to emerge from the press in the production of traditional method sparkling wine

Débourbage: French. Juice settling

Decanting: Moving wine from a bottle into another container (decanter) for the purposes of aeration and/or separating the

wine from sediment

Dégorgement: French. Disgorging

Délestage: French. The French term for “rack and return,” a type of two-step cap management process in which the fermenting juice is drained into a separate holding tank before it is returned to the original tank by spraying it over the now sunken cap; see also rack and return

Denominação de origem controlada (DOC): Portuguese. The highest category of wine or wine region in Portugal; a protected designation of origin (PDO)

Denominación de origen (DO): Spanish. The second highest category of wine or wine region in Spain; a protected designation of origin (PDO); see also vino de pago

Denominación de origen calificada (DOCa): Spanish. The highest category of wine or wine region in Spain; a protected designation of origin (PDO); see also vino de pago

Denomination of origin: 1. The name of an officially recognized quality wine region; 2. The region itself; see also appellation; geographical indication

Denominazione di origine controllata (DOC): Italian. The second highest category of wine or wine region in Italy; a protected designation of origin (PDO)

Denominazione di origine controllata e garantita (DOCG): Italian. The highest category of wine or wine region in Italy; a protected designation of origin (PDO)

Dessert wine: 1. A wine intended for consumption after a meal; 2. Any sweet wine; 3. A legal classification used in the United States for any wine with more than 14% alcohol

Detection threshold: The smallest amount of a stimulus (e.g., sugar on the tongue) necessary to be noticed but not identified

Deutscher: German. Literally, “German”

Deutscher Wein: German. Basic table wine made from 100% German grapes

Disgorging: The process of removing dead yeast cells from bottle-fermented sparkling wine after the second fermentation; see also dégorgement

Distillation: The separation and concentration of the alcohol from a fermented liquid by a series of evaporation and condensation processes

Districtus Austriae Controllatus (DAC): The highest category of quality wine in Austria

Diurnal: Daily, e.g., the diurnal temperature range is the difference between the high and low temperatures in a single day

Dolce: Italian. Sweet

Dosage: The addition of sugar, juice, and/or wine to sparkling wine after disgorging in order to top the bottle off and achieve the desired sweetness level

Doux: French. Sweet

Downy mildew: A serious fungal disease of grapevines; also known as *peronospora*

Dry: Not sweet; lacking perceptible sugar

Dulce: Spanish. Sweet

Edelfäule: German. Botrytis

Einzellage: German. A single, officially designated vineyard (plural *Einzellagen*)

Eiswein: German. Ice wine, a dessert wine produced by crushing frozen grapes and discarding the ice prior to fermentation; see also ice wine

En primeur: French. The system of selling wine as futures

Enology: The science of wine and winemaking

Erste lage: German. "First site," often compared to the use of *premier cru* in Burgundy; a VDP term

Erzeugerabfüllung: German. "Producer-bottled"; the labeling term for wines bottled by cooperatives of growers

Estate: Typically, a winery that owns and makes wine from the vineyards that surround it

Ester: Any of various chemical compounds that result from the joining of an acid and an alcohol

Estufa: Portuguese. 1. "Oven"; a hot warehouse for storing and aging Madeira (plural *estufagem*); 2. A method of producing Madeira

Ethanol: The principal alcohol found in wine

Ethyl acetate: A common ester formed through a reaction of ethanol and acetic acid; associated with the odor of fingernail polish remover

Extended maceration: A winemaking technique that keeps a newly fermented batch of red wine in contact with the skins and seeds after fermentation is complete; prolonged skin contact

Extra dry: A sweetness category of sparkling wine that is off-dry

Feinherb: German. Off-dry

Fermentation: A complex biochemical process by which yeast cells convert sugar to alcohol and other chemical compounds with carbon dioxide and heat as by-products; see also carbonic maceration; malolactic fermentation

Field blend: More than one different grape variety grown together in the same vineyard

Fining: A clarification procedure in which a nonreactive material such as gelatin or bentonite clay is added to wine to attract suspended and electrically charged particles in order to draw them out of the liquid

Flavone (or flavonol): A phenolic compound found in plants that gives grapes a yellow coloration

Flavor: A sensory characteristic of a wine detectable as a combination of taste, aroma, and tactile sensations

Flight: A selection of wines presented together for purposes such as sensory evaluation and comparison

Flor: A film-forming, floating yeast most commonly associated with southwestern Spain; responsible for the character of fino Sherry

Flying winemaker: A winemaker who makes wine in multiple, widely spaced locations, especially in both the Northern and Southern Hemispheres

Fortification: The addition of distilled spirits to a base wine

Fortified wine: Wine to which distilled spirits have been added to raise the final alcohol level, generally to 15% or higher

Foxy: A descriptor commonly used to describe an aroma characteristic of some native North American grape varieties, particularly *Vitis labrusca*

Franchise state: A US state in which state laws grant distributors

exclusive relationships with suppliers' brands, often giving them considerable leverage over wineries and importers

Frizzante: Italian. Slightly sparkling

Fructose: One of the two most prevalent sugars (along with glucose) in grapes

Fruit set: The transition of fertilized grapevine flowers into grapes; also known as *berry set*

Futures: Wine offered for sale prior to bottling

Galet: French. A type of large rounded stone found in the southern Rhône and elsewhere

Generoso: Spanish. Fortified

Geographical indication: 1. The name of an officially recognized wine region; 2. The region itself; see also appellation; denomination of origin; protected geographical indication

Glucose: One of the two most prevalent sugars (along with fructose) in grapes

Grafting: Inserting a cutting from one grapevine into an incision on another so that they will fuse together and grow as one plant

Gran reserva: Spanish. 1. A term used for Spanish DO and DOCa wines that have gone through extended periods of barrel and/or bottle aging as defined by an area's regulating council; 2. A term used for vinos finos in Argentina that have undergone a specified period of aging; see also *crianza* and *reserva*

Grand cru: French. "Great growth"; the highest classification level in Burgundy and Champagne, and a superior appellation in St.-Émilion and Alsace

Grappa: Italian. A spirit distilled from pomace

Grosse lage: German. "Great site," often compared to the use of *grand cru* in Burgundy; a VDP term

Grosses Gewächs: German. A label term used to denote dry wines produced in Erste Lage sites; a VDP term

Grosslage: German. An officially designated group of vineyards/einzellagen (plural *grosslagen*)

Gutsabfüllung: German. Estate-bottled

Gutswein: German. Estate wine; often compared to the use of *Bourgogne régionale* in Burgundy; a VDP term

Gyropalette: A fully automated device to replace hand riddling of sparkling wine bottles

Halbsüss: German. Half-sweet

Halbtrocken: German. Literally, half-dry; the labeling term for a wine that is off-dry

Half-bottle: A wine bottle containing 375 milliliters

Hang time: The period between the earliest possible harvest date for a specific vineyard and the actual harvest date, allowing for additional ripening of the fruit

Hectare: A metric unit of surface area, equal to 2.47 acres

Hybrid: The offspring of sexual reproduction of different but closely related species, e.g., a grape produced by cross-fertilizing vinifera with another grape species such as *labrusca* or *riparia*

Hydrogen sulfide (H₂S): A colorless gas formed by sulfur compounds in the complete absence of oxygen, often has the odor of rotten eggs

Ice wine, icewine: A dessert wine produced by crushing frozen grapes and discarding the ice prior to fermentation; see also Eiswein

Indicazione geografica tipica (IGT): Italian. The higher category of basic wine in Italy, from a protected geographical indication (PGI)

Indigenous (varieties): Native to the area; not imported

Inert: Not readily reactive with other elements or compounds

Inoculation: A winemaking procedure in which an active yeast culture (or other agent) is added to juice, must, or wine in order to initiate fermentation

Integrated Pest Management (IPM): An approach to vineyard pest control that utilizes a variety of different methods in an attempt to solve pest problems while minimizing risk to the environment

International varieties: Grape varieties that have been widely transplanted to winegrowing areas in many parts of the world

Jeroboam: A traditional large bottle for sparkling wine that holds 3 liters, equivalent to four standard bottles

Kabinett: German. A category of the Prädikat that represents wine made from minimally ripe bunches of grapes

Kimmeridgian marl: A type of clay- or limestone-based soil derived from a seabed of the late Jurassic era

Klosterneuburger Mostwaage (KMW): A measure of the sugar level in grapes or juice used in Austria

Kosher: Wine (or other foods) made under strict rabbinical supervision and therefore suitable for consumption by Orthodox Jews

Labrusca (*Vitis labrusca*): A species of wine grape native to North America

Lactic acid: A mild acid that is not found in grapes but is created in wine via malolactic fermentation

Lagar: Portuguese. An open trough, often made of granite or concrete, traditionally used in the Douro for treading grapes and fermentation

Lees: Sediment found in wine during and after fermentation, consisting primarily of dead yeast cells and grape solids

Legs: Streaks produced by viscous droplets of liquid that run slowly down the interior of a glass of wine after swirling; see also tears

Lieblich: German. Half-sweet

Liquoroso: Italian. Fortified

Liqueur de tirage: French. A mixture of yeast and sugar added to a base wine to initiate a second fermentation and create a sparkling wine

Maceration: The soaking of grape skins and other solids in grape juice or newly made wine in order to extract color, tannin, and other phenolics from the skins and into the liquid; may occur before, during, and/or after fermentation

Macroclimate: The climatic conditions of the overall region, roughly synonymous with climate

Maderization: The process a wine undergoes when subjected to heat and oxidation; see also maderized

Maderized: Term used for a wine that has taken on the cooked character of Madeira or that has otherwise been subject to heat and oxidation; see also maderization

Magnum: A wine bottle with double the capacity of a standard bottle, i.e., 1.5 liters, especially when referring to sparkling wine

Malic acid: A moderately strong acid that is found in abundance in unripe grapes but that decreases as the grapes ripen; the primary input to malolactic fermentation

Malolactic fermentation: A biochemical process by which lactic acid bacteria convert malic acid to lactic acid, thereby reducing a wine's acidity and altering the flavor profile; often referred to as malolactic conversion

Marc: French. 1. Grape pomace; 2. A spirit distilled from pomace; 3. In Champagne, a traditional measure of grape quantity equivalent to about 4,000 kilograms

Marginal climate: A climate type that has such cool temperatures or such a short growing season that grapes are at times just barely able to achieve an acceptable degree of ripeness

Maritime climate: A climate typical of coastal sections of large landmasses, characterized by warm summers and cool winters, with considerable precipitation and humidity throughout the year

Martinotti method: An Italian term for the Charmat (bulk) method of sparkling wine production; named in honor of Federico Martinotti (1860-1924)

Mediterranean climate: A climate typical of the southwestern quadrants of large landmasses in the temperate zone, characterized by hot, dry summers and mild, rainy winters

Mercaptan: A sulfurous compound that is very malodorous and generally ruins a wine if it develops, often described as smelling of onions, garlic, or cabbage

Mesoclimate: The climate of a relatively small area, such as a vineyard

Methuselah: A traditional large bottle for sparkling wine that holds 6 liters, equivalent to eight standard bottles

Mevushal (wine): Kosher wine that has been flash-pasteurized and is therefore permanently kosher

Microclimate: The climate of a small, very specific area, such as a section of a vineyard row or a single vine

Micro-oxygenation: A controversial procedure that involves the

introduction of minuscule amounts of oxygen into a tank of young wine, intended to simulate the natural conditions in a wooden barrel

Millerandage: Abnormal fruit set, a vine condition that results in grape bunches that have a high proportion of small seedless berries mixed in with the normal, larger, seed-bearing grapes.

Millésime: French. Vintage-dated

Mistelle: French. A sweet fortified wine made by adding grape spirits to grape must that may or may not have begun fermentation; a specific type of vin de liqueur

Mousse: French. 1. Literally, foam; 2. The bubbles in sparkling wine; 3. The foam that develops on top of vigorously fermenting wine

Muselet: A wire cage used to secure the cork in a bottle of sparkling wine

Must: Unfermented grape juice, may also include skins, seeds, and stems

Must weight: The density or specific gravity of unfermented grape juice, which roughly equates to the juice's sugar content and therefore the potential alcohol in the finished wine; measures of must weight include the widely used Brix scale, as well as Baumé, sometimes used in France, Oechsle in Germany, and KMW in Austria

Mutage: A winemaking process of stopping (or "muting") fermentation, usually by the addition of distilled spirits; may also involve the use of sulfur dioxide

Mutation: A genetic change; a natural but random alteration to the DNA of a grapevine that results in traits unlike those of the plant's parents or clone source

Nebuchadnezzar: A traditional large bottle for sparkling wine that holds 15 liters, equivalent to twenty standard bottles

Negociant/négociant: An intermediary who buys grapes or finished wine for resale and who may also ferment, age, blend, and/or bottle the wine

Noble rot: A term used in France and elsewhere to refer to the beneficial form of botrytis; see also pourriture noble

Node: A protuberance (thickened section) of a cane that will develop into a bud, leaves, shoots, tendrils, and/or flowers

Oechsle: German. A measure of the sugar level in grapes or must used in Germany

Oenophile: Literally, wine lover

Off-dry: Having a small amount of perceptible sugar

Off-odor: An unpleasant or atypical aroma in a wine

Off-premise: Away from the place of business; specifically, the segment of the wine industry that sells wine for consumption elsewhere, such as wine shops and supermarkets; cf. on-premise

Oidium: Powdery mildew

Olfactory epithelium: A patch of specialized cells located inside the nasal cavity; a sensory receptor for smell

On-premise: At the place of business; specifically, the segment of the wine industry that sells wine for consumption on-site, such as restaurants and wine bars; cf. off-premise

Organic viticulture: A practice of grape growing based on the avoidance of non-natural, manufactured chemicals such as pesticides and fertilizers

Organoleptic: Those properties of wine (or food) that are perceived by the senses; often used in relation to the sensory evaluation of wine, e.g., the organoleptic evaluation of wine

Ortswein: German. "Classified site wine"; often compared to the *village* wine classification of Burgundy; a VDP term

Oxidation: Chemical changes that take place in the presence of oxygen

Oxidized: A wine that has undergone oxidation; such a wine may show discoloration as well as a stale, flat aroma and flavor

Peronospora: Downy mildew

Pétillant: French. Slightly sparkling

Pétillant Naturel: French. 1. Literally, sparkling natural/naturally sparkling; 2. Unofficial term used to describe certain lightly sparkling wines produced using some version of the ancestral method; often abbreviated as "Pét-Nat"

pH: A measure of the strength of an acid or of an acidic solution such as wine; cf. total acidity

Phenolics: A class of complex carbohydrate molecules often responsible for certain organoleptic properties and other aspects of wine; also known as polyphenolics or polyphenols

Phenolic maturity: The point at which a grape reaches its ideal level of phenolic compounds such as tannins, anthocyanins, flavones, and other compounds that enhance the color, flavor, and aromas of the resulting wine

Photosynthesis: A biochemical process by which green plants convert carbon dioxide and water into simple sugar and oxygen

Phylloxera (*Daktulosphaira vitifoliae*): An insect (root louse) that sucks sap from grapevines, reducing their productivity and eventually killing them; one of the most serious pests in viticulture

Physical maturity: The point at which a grape attains its optimal level of sugar ripeness

Piccolo: Italian. 1. Literally, small; 2. A wine bottle holding 187.5 milliliters; see also split

Pierce's disease: One of the most serious vine diseases threatening vineyards today, caused by bacteria spread by the glassy-winged sharpshooter and other insects

Pigéage: French. The form of cap management known as "punching down"

Pipe: Portuguese. An oak barrel used in the production of Port

Polymerize: To join together two molecules, e.g., phenolics, to create a larger one

Polyphenolics: Long-chain phenolic molecules

Pomace: The residue left after grapes are pressed, consisting of skins, seeds, stems, and other solids

Pourriture noble: French. "Noble rot"; botrytis

Powdery mildew: A serious fungal disease of grapevines; also known as oidium

Prädikat: German. One of the subdivisions used to categorize Prädikatswein based on sugar level at harvest (plural *Prädikate*)

Prädikatswein: German. The highest category of wine in Germany, from a protected designation of origin (PDO); also used in Austria

Premier cru: French. "First growth"; the highest classification level

in Bordeaux and the second highest classification level in Burgundy and Champagne

Press: 1. To squeeze grapes in order to extract the juice from the solids; 2. The machine used to press grapes, must, or finished wine

Primary aromas: Those aromas in a wine considered to be derived from the grape itself; see also secondary aromas, tertiary aromas

Protected designation of origin (PDO): The legal category of officially recognized quality wine regions used throughout the European Union

Protected geographical indication (PGI): The legal category of officially recognized wine regions below the quality wine level used throughout the European Union

Pruning: The removal of unwanted canes, shoots, and leaves from grapevines

Pumping over: A method of cap management that involves drawing liquid from the bottom of a tank of fermenting juice and pouring it over the top of the floating solids to wet and break up the cap

Punching down: A method of cap management that involves physically pushing the floating solids down into the tank of fermenting juice

Pupitre: French. A wooden rack traditionally used to hold bottles of sparkling wine during the process of riddling

Qualitätswein: German. The second highest category of wine in Germany (PDO)

Quality wine: Wine with superior characteristics; a legal category of wine with specific requirements used throughout the European Union

Quality Wine Produced in a Specified Region (QWPSR):

Formerly, the general legal category of officially recognized quality wine regions in the European Union; has now been replaced by "protected designation of origin (PDO)"

Quinta: Portuguese. Wine estate

Rack and return: a type of two-step cap management process in which the fermenting juice is drained into a separate holding tank

before it is returned to the original tank by spraying it over the now sunken cap; see also délestage

Racking: A clarification process that involves moving wine from one vessel (tank, barrel) to another in order to separate the wine from sediment

Rebêche: French. In Champagne production, juice from the flesh nearest to the pips or skins that is extracted by more powerful pressing after the taille; may be used for still wines, vinegars, or distillation

Recioto: Italian. A style of sweet wine made from dried grapes

Recognition threshold: The smallest amount of a stimulus (e.g., sugar on the tongue) necessary to be noticed and identified

Reduction: The chemical opposite of oxidation in which oxygen is scavenged from various molecules

Refractometer: A device that measures the refraction of light through a liquid, used to measure the sugar level of grape juice in Brix

Rehoboam: A traditional large bottle for sparkling wine that holds 4.5 liters, equivalent to six standard bottles

Remontage: French. The form of cap management known as “pumping over”

Remuage: French. Riddling

Reserva: Spanish. 1. A term used for Spanish DO and DOCa wines that have gone through moderate periods of barrel and/or bottle aging as defined by an area’s regulating council; 2. A term used for vinos finos in Argentina that have undergone a specified period of aging; 3. A somewhat undefined term when used in Spanish-speaking wine areas such as Chile; see also crianza and gran reserva

Reserve: 1. Wine with superior characteristics compared to a winery’s other wines; may or may not be legally defined; 2. To hold back for future use

Residual sugar: Sugar that remains in a wine after fermentation, usually measured in grams per liter (g/L) or percent

Respiration: The biological process of breaking down chemicals such as sugar in order to release stored energy

Resveratrol: A phenolic compound found in grapes that is believed to have beneficial health effects for humans

Riddling: Shaking and repositioning bottles of sparkling wine in order to move dead yeast cells to the neck of the bottle for disgorging; see also remuage

Ripasso: Italian. A style of wine made from combining the pomace left over from the production of Amarone or recioto with a batch of freshly fermented wine

Rootstock: The portion of a grafted grapevine that is rooted in the soil; cf. scion

Rosado: Spanish. Rosé

Rosato: Italian. Rosé

Rosé: French. Pink-hued wine made from red grapes that have had limited contact with the grape skins

Rosso: Italian. Red

Rot: German. Red

Rouge: French. Red

***Saccharomyces cerevisiae*:** The species of yeast most widely used in winemaking

Saignée: French. Literally, bled; a process used for the production of rosé wine in which a portion of the juice is run off from a batch of macerating or fermenting must; may also result in the production of deeply hued red wines

Salmanazar: A traditional large bottle for sparkling wine that holds 9 liters, equivalent to twelve standard bottles

Schaumwein: German. Aerated sparkling wine produced via carbonation

Schilfwein: German. A term used in Austria to denote a wine produced from grapes dried post-harvest; may refer to grapes dried on mats of reeds (*Schilf*); see also Strohwein

Scion: The portion of a grafted grapevine that produces shoots, leaves, and fruit; cf. rootstock

Sec: French. 1. Dry; 2. A sweetness category of sparkling wine that is moderately sweet

Secco: Italian. Dry

Seco: Spanish. Dry

Secondary aromas: Those aromas in a wine considered to be derived from the winemaking process; see also primary aromas, tertiary aromas

Sekt: German. Sparkling wine typically produced using the tank method

Sélection de grains nobles: French. A wine made from selected grapes affected by botrytis

Solera: Spanish. 1. A system of aging and fractional blending of wines traditionally used for Sherry; 2. The lowest (oldest) set of barrels in a solera system

Sparkling wine: Wine that contains dissolved carbon dioxide under pressure so that it produces bubbles spontaneously when its bottle is opened

Spätlese: German. A category of the Prädikat that represents wine made from ripe bunches of grapes

Species: A grouping of grapevines that are genetically similar, have broad characteristics in common, and can produce viable offspring through sexual reproduction; see also *labrusca*; subspecies; variety; *vinifera*

Split: A wine bottle containing 187.5 milliliters; see also piccolo

Spumante: Italian. Fully sparkling

Spur: The shortened stub of a grapevine cane created via pruning

Still: 1. Not sparkling; 2. A piece of equipment used for distillation

Stomata: Openings on the underside of a vine's leaves

Strohwein: German. A term used in Austria to denote a wine produced from grapes dried post-harvest; may refer to grapes dried on mats of straw (*Stroh*); see also *Schilfwein*

Stuck fermentation: A situation in which the fermentation of wine stops on its own before the desired level of alcohol is produced

Subspecies: A grouping of grapevines within a species that have considerable genetic and qualitative similarity; more or less synonymous with variety

Succinic acid: An acid that is a minor component in grapes and a by-product of normal alcoholic fermentation

Sulfite: A category of sulfur-containing chemical compounds

Sulfur dioxide: The most common form of sulfur in wine; a

preservative

Sur lie: French. "On the lees," referring to wine that has had extended time in contact with dead yeast cells

Sur pointe: French. An upside-down vertical positioning of a bottle, sometimes used in the riddling stage of sparkling wine

Süss: German. Sweet

Süssreserve: German. Grape juice held in reserve to be added to wine as a sweetening agent after fermentation

Sustainability: A philosophy of agriculture that focuses on maintaining the viability of the land, the crops, agricultural businesses, and the agricultural workforce

Table wine: 1. A wine intended for consumption during a meal; 2. Any nonsparkling, unfortified, and relatively dry wine; 3. In the United States, any wine with 14% alcohol or less; 4. The former general legal category for wines with minimal restrictions on production in the European Union, now simply referred to as "wine"

Taille: French. In Champagne production, fractions of juice from specific pressings

Tannic: Containing high levels of tannin

Tannin: A phenolic compound found in grapes that gives wine a somewhat bitter taste and a distinctive mouth-drying feel

Tartaric acid: The most common acid in grapes and wine

Tartrate: A crystalline compound that is formed when wine contains more tartaric acid than it can retain in a dissolved state, particularly when the wine is chilled

Taste: A sensory characteristic of a wine detectable by the taste buds of the tongue and mouth

TCA: 2,4,6-trichloroanisole, the primary chemical responsible for cork taint

Tears: Streaks produced by viscous droplets of liquid that run slowly down the interior of a glass of wine after swirling; see also legs

Teinturier: A red wine grape with dark (red/blue/purple) flesh in addition to dark skin

Terroir: French. The all-inclusive physical environment of a vineyard

Tertiary aromas: The complex range of aromas that evolve in a

wine following fermentation and aging, particularly bottle aging; also known as bouquet; see also primary aromas; secondary aromas

Tête de cuvée: French. The finest sparkling wine made by a given winery

Tinto: Spanish. Red; red wine

Tirage: French. Bottling

Tonne: A metric ton, equal to 1,000 kilograms or about 2,200 pounds (compared to a standard English ton of 2,000 pounds)

Total acidity: A measure of the quantity of all the acids in a wine, usually in grams per liter (g/L); cf. pH

Training system: A method of positioning and shaping grapevines to improve the quality of the fruit and/or the ease of harvesting

Transfer method: A method of sparkling wine production that follows the traditional method through the second fermentation and lees aging, then begins the clarification stage with the wine emptied into a pressurized tank

Translocation: The movement of sugar and other compounds from one part of a plant to another, especially from leaves to fruit

Transpiration: The evaporation of water through openings on the underside of plants' leaves (stomata)

Transversage: A method of sparkling wine production—often considered a variation of the traditional method—that may be used to fill very small or very large format bottles using wine previously held in traditionally-sized bottles

Trellis: A physical structure to support grapevines as part of a training system

Trocken: German. Dry

Trockenbeerenauslese (TBA): German. A category of the Prädikat that represents very sweet dessert wines made from individually harvested, extremely overripe berries that are often affected by botrytis

Turbid: Cloudy, having sediment or foreign particles

Umami: One of the generally accepted five basic taste components; represents the taste sensation of certain amino acids

Vanillin: A phenolic compound found in oak that gives barrel-aged

wines a vanilla aroma or flavor

Varietal: Relating to a grape variety

Varietal wine: A wine made primarily with a single grape variety and named for a single grape variety

Variety: A named type of grapevine with recognizable characteristics; more or less synonymous with *subspecies*

Vendange: French. The grape harvest

Vendange tardive: French. "Late harvest"; wine made from overripe grapes

Vendemmia: Italian. The grape harvest

Vendimia: Spanish. 1. Harvest; 2. Vintage; see also cosecha

Veraison: A biochemical change in grapes when color (other than green) first appears in the grapes, sugar and other flavor components are stored in the grapes, and the berries begin to enlarge and soften

Verband Deutscher Prädikatsweingüter (VDP): German. The organization of Germany's leading wine estates

Vin de France: French. Basic wine ("table wine") made from 100% French grapes

Vin de liqueur: French. Sweet fortified wine

Vin de pays: French. "Country wine"; the higher category of basic wine in France, from a protected geographical indication (PGI)

Vin doux naturel: French. A sweet fortified wine made by adding grape spirits to partially fermented grape must

Vinho regional: Portuguese. "Regional wine"; the higher category of basic wine in Portugal, from a protected geographical indication (PGI)

Vinifera (*Vitis vinifera*): The species of wine grape native to the Middle East and Europe that is used to produce most quality wine

Vinification: The process of winemaking

Vino de calidad con indicación geográfica (VCIG): Spanish. One of the subcategories of quality wine used in Spain; a protected designation of origin (PDO)

Vino de la tierra (VdIT): Spanish. "Country wine"; the higher category of basic wine in Spain, from a protected geographical indication (PGI)

Vino de pago: Spanish. "Estate wine"; a PDO-level wine category granted to individual wine estates of distinction

Vintage: 1. The year in which grapes were harvested; 2. A style of wine, generally used in reference to sparkling or fortified wine

Viticulture: The science and practice of grape growing, sometimes known as *winegrowing*

Volatile: Prone to evaporation

Weiss: German. White

Weissherbst: German. A single-variety rosé of Qualitätswein quality or higher

Yeast: Single-celled organisms responsible for the primary alcoholic fermentation of wine; see also *Saccharomyces cerevisiae*