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To determine whether Bird's
"Understanding Wine Technology" is

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for you, it is necessary to decipher its positioning. It is an overview of all areas of commercial wine production from a less-technical basis (meaning something like "few chemical formulas, with all jargon explained very clearly).

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 ...

Understanding Wine Technology, 3rd
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Understanding Wine Technology: The Science of Wine ...

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

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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

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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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To determine whether Bird's

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"Understanding Wine Technology" is for you, it is necessary to decipher its positioning. It is an overview of all areas of commercial wine production from a less-technical basis (meaning something like "few chemical formulas, with all jargon explained very clearly).

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5.0 out of 5 stars Understanding Wine Technology: The Science of Wine Explained, New Edition. August 13, 2007. Format: Paperback. I have been in the sales end of the wine business for nearly 20 years, in restaurants and wholesale / supply end. This is a great tool to take your knowledge a step further than just what you learn from tastings.

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5.0 out of 5 stars Understanding Wine Technology: The Science of Wine Explained, New Edition Reviewed in the United States on August 13, 2007 I have been in the sales end of the wine business for nearly 20 years, in restaurants and wholesale / supply

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Understanding Wine ...

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

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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;

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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.

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

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Science Of Wine Explained 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 entire winemaking process from grape growing to packaging and

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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.

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

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Science Of Wine Explained
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

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regarding the origin of wine and wine making processes

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 easily understand wine science processes. This updated edition covers the chemistry of red wine color, origin

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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

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Science and Technology of Fruit Wine Production includes introductory chapters on the production of wine from fruits other than grapes, including their composition, chemistry, role, quality of raw material, medicinal values, quality factors, bioreactor technology, production, optimization, standardization, preservation, and evaluation of different wines, specialty wines, and brandies. Wine and its related products have been consumed since ancient times, not only for stimulatory and healthful properties, but also as an important adjunct to the human diet by increasing satisfaction and contributing to the relaxation necessary for proper digestion and absorption of food. Most wines are produced from grapes

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Science Of Wine Explained

throughout the world, however, fruits other than grapes, including apple, plum, peach, pear, berries, cherries, currants, apricot, and many others can also be profitably utilized in the production of wines. The major problems in wine production, however, arise from the difficulty in extracting the sugar from the pulp of some of the fruits, or finding that the juices obtained lack in the requisite sugar contents, have higher acidity, more anthocyanins, or have poor fermentability. The book demonstrates that the application of enzymes in juice extraction, bioreactor technology, and biological de-acidification (MLF bacteria, or de-acidifying yeast like *Schizosaccharomyces pombe*, and others) in wine production from non-grape fruits needs serious

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Consideration. Focuses on producing non-grape wines, highlighting their flavor, taste, and other quality attributes, including their antioxidant properties Provides a single-volume resource that consolidates the research findings and developed technology employed to make wines from non-grape fruits Explores options for reducing post-harvest losses, which are especially high in developing countries Stimulates research and development efforts in non-grape wines

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,

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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

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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

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

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Science Of Wine Explained 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.

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

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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 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

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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

ALL YOU NEED TO KNOW ABOUT GROWING VINES IN 123 PAGES. This book is a an introduction to the professional world of growing grapes and aimed at the serious student in the wine trade, WSET Diploma student or Master of Wine candidate. It is also

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very useful for those thinking of setting up vineyards as it answers a lot of the basic questions. Has sold over 4,500 copies now and received LOTS of emails saying how helpful it has been. Couldn't have become an MW without your book was the latest endorsement! This book is also being sold on www.lulu.com at a lower price.

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