

CONTENTS

PREFACE	xvii
1 INTRODUCTION	3
Overview of Wine Analysis—Gordon H. Burns, Director, ETS Laboratories, St. Helena, CA	3
Reasons for Analysis	3
Common Analytical Components	3
Current Analytical Techniques	5
Future Analytical Techniques	7
A Technical Revolution in Winemaking—Lisa Van der Water, Director, the Wine Lab, Napa, CA, and Pacific Rim Enology Services, Blenheim, New Zealand	9
Relating pH and SO ₂	9
Grapes Are Important	10
Attention on Yeasts	10
Spoilage Microbes	12
Looking to the Future	13
Wine and Health—It Is More Than Alcohol—Carlos J. Muller, Director, Enology Program, California State University, Fresno, CA	14
Antioxidants	15

Coexistence (Synergism) of Alcohol and Wine Antioxidants	19
Salicylic Acid	26
Conclusion	28
2 APPLICATION OF SENSORY EVALUATION IN WINE MAKING	30
Susan E. Duncan, Assistant Professor, Department of Food Science and Technology, Virginia Polytechnic Institute and State University, Blacksburg, VA	30
Overview of Sensory Evaluation	30
Standardization of Sensory Evaluation	31
Sensory Panelists	34
Methods of Sensory Evaluation	39
Principal Component Analysis	46
Summary	48
3 GRAPE MATURITY AND QUALITY	53
Wine Quality	53
Maturity Sampling	58
Fruit Quality Evaluation	62
Pesticides	68
Sensory Considerations as an Indicator of Grape Maturity and Quality	68
Soluble Solids in Winemaking	70
Laboratory Measurements of Soluble Solids	72
Analysis	75
4 HYDROGEN ION (pH), AND FIXED ACIDS	76
Organic Acid Content of Wine	76
Interaction of Hydrogen and Potassium Ions and Titratable Acidity	77
Hydrogen Ion Concentration and Buffers	80
Sample Preparation and Reporting TA Results	82
Adjustments in Titratable Acidity and pH	83
Legal Considerations	87
Sensory Considerations	88
Analysis	88
5 CARBOHYDRATES	89
Reducing Sugars (Hexoses)	89
Pentoses	92
Sucrose	92
Polysaccharides (and Associated Instabilities)	92
Mut� Production	94
Soluble Solids vs. Reducing Sugar Values	94
Analysis of Reducing Sugars	94
Invert Sugar Analysis	96
Analysis	96
6 ALCOHOL AND EXTRACT	97
Yeast Metabolism	97
Ester Formation	106

Methanol	107
Ethanol Production	108
Determination of Alcohol Content	109
Extract	113
Analysis	114
7 PHENOLIC COMPOUNDS AND WINE COLOR	115
Representative Grape and Wine Phenols	115
Grape Growing and Processing Considerations	127
Factors Contributing to Wine Color and Color Stability	134
Oxidation	138
Oak Barrel Components	142
Evaluation of Color by Spectrophotometry	146
Analysis	151
8 NITROGEN COMPOUNDS	152
Nitrogen Compounds of Grapes and Wines	152
Effect of Vineyard Practices on Nitrogen Compounds	154
Wine Proteins	157
Prefermentation Processing Considerations	158
Fermentation and Post-fermentation Processing Considerations	158
Effect of Protein on Wine Stability	163
Processing Considerations and Protein Stability	164
Methods for Evaluation of Protein Stability	165
Determination of Total Protein and Nitrogen-Containing Compounds	166
Analysis	167
9 SULFUR-CONTAINING COMPOUNDS	168
Sulfate (SO_4^{-2})	168
Sulfite (SO_3^{-})	170
Hydrogen Sulfide (H_2S)	170
Organic Sulfur-Containing Compounds	173
Vineyard Management	175
Hydrogen Sulfide and Mercaptans in Wine	175
Analysis	177
10 SULFUR DIOXIDE AND ASCORBIC ACID	178
Sulfur Dioxide as an Inhibitor of Browning Reactions	179
Compounds That Bind with Sulfur Dioxide	180
Distribution of Sulfite Species in Solution	182
Bound and Free Sulfur Dioxide	183
Sulfur Dioxide in Wine Production	185
Sources of Sulfur Dioxide	187
Analysis of Free and Total Sulfur Dioxide	189
Ascorbic Acid	190
Analysis	191

11	VOLATILE ACIDITY	192
	Microbiological Formation of Acetic Acid	192
	Acetate Esters	196
	Sensory Considerations	197
	Reduction of Volatile Acidity	197
	Analytical Methods for Volatile Acidity	198
	Analysis	198
12	METALS, CATIONS, AND ANIONS	199
	Copper	200
	Iron and Phosphorus	202
	Aluminum	203
	Lead	204
	Metal Removal	206
	Fluoride	207
	Analysis of Metals	208
	Analysis	208
13	SORBIC ACID, BENZOIC ACID, AND DIMETHYLDICARBONATE	209
	Sorbic Acid	209
	Benzoic Acid	212
	Dimethyldicarbonate	213
	Analytical Determination of Sorbic and Benzoic Acids and Dimethyldicarbonate	214
	Analysis	215
14	OXYGEN, CARBON DIOXIDE, AND NITROGEN	216
	Redox Potentials in Wine Systems	216
	Oxygen	218
	Acetaldehyde	221
	Carbon Dioxide and Nitrogen	222
	Use of Gases	224
	Measurement of Carbon Dioxide	227
	Analysis	227
15	TARTRATES AND INSTABILITIES	228
	Potassium	228
	Calcium	230
	Bitartrate Stability	230
	Methodology for Estimating Cold Stability	234
	Correction of Bitartrate Instability	236
	Calcium Tartrate Stability	240
	Analysis	241
16	FINING AND FINING AGENTS	242
	Principles of Fining	242
	Fining and Wine Stability	244
	Summary of Important Considerations in Fining	245
	Bentonite	245
	Polysaccharides	250

Carbons	251
Silica Dioxide	252
Protein Fining Agents	253
Yeast Fining	260
Polyvinylpolypyrrolidone	260
Tannin	261
Metal Removal	262
Riddling Aids	262
Utilization of Enzymes in Juice and Wine Production—Katherine G. Haight, Research Associate, Viticulture and Enology Research Center, Fresno, CA	264
Glucanases	264
Pectinases	265
Macerating Enzymes	266
Ultrafiltration	269
Future Developments	269
Summary	270
Procedures	271
17 WINERY SANITATION	272
Water Quality	273
Preliminary Cleaning	273
Cleaners (Detergents)	274
Sanitizers	275
Cleaning and Sanitation Monitoring	278
Analysis	279
18 MICROBIOLOGY OF WINEMAKING	280
Molds	280
Yeasts	281
Wine Bacteria	290
Lactic Acid Bacteria	292
Controlling Microbial Growth in Wine (A Summary)	298
Procedures	302
19 CORK	303
Cork Microbiology	304
Identity and Properties of Odor-Active Metabolites	304
Preparation of Cork for Shipment	307
Analysis	309
20 LABORATORY PROCEDURES	310
APPENDIX I. TABLES OF CONSTANTS, CONVERSION FACTORS	517
APPENDIX II. LABORATORY SAFETY	536
BIBLIOGRAPHY	541
INDEX	609