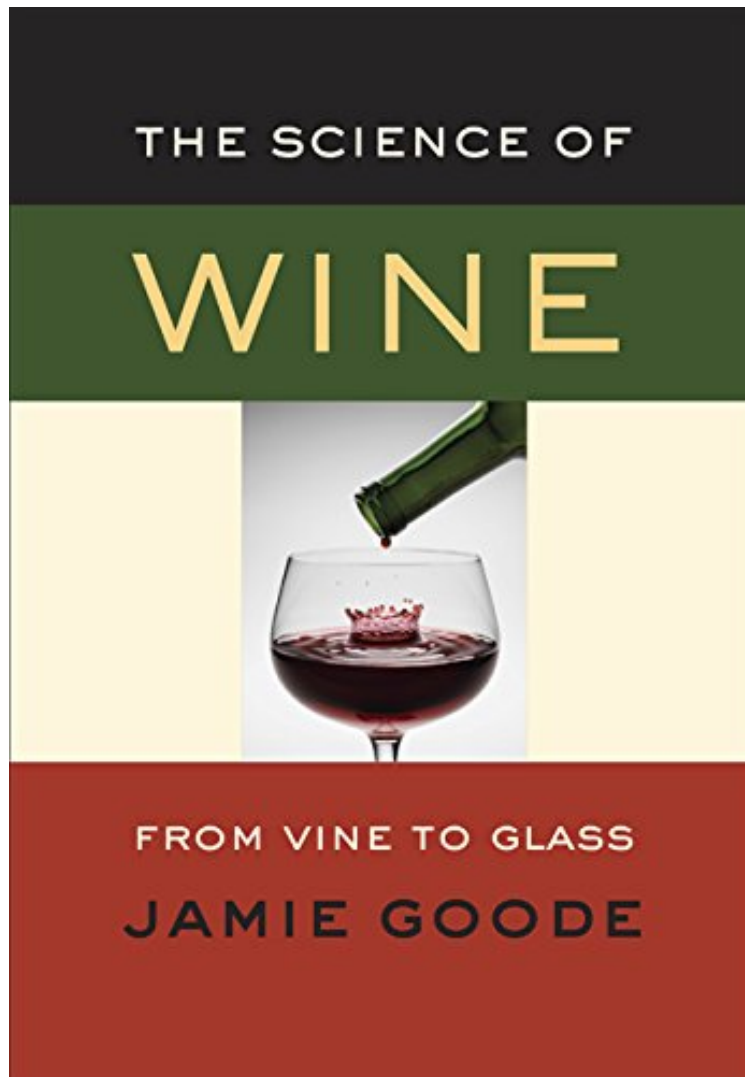


The Science of Wine: From Vine to Glass

Jamie Goode

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Jamie Goode : The Science of Wine: From Vine to Glass before purchasing it in order to gage whether or not it would be worth my time, and all praised The Science of Wine: From Vine to Glass:

64 of 66 people found the following review helpful. Out to PasteurBy BevetropoI'm not much of a scientist. In fact, my career as a doctor ended abruptly in the first week of college when I discovered that a required chemistry course also required my attendance three days a week at 8:00 AM. So I approached this book with trepidation on several levels. Would it be pitched too heavily in science-speak for me to understand? Was it really more of a textbook than consumer's guide? Was it a soulless sucker punch for the reductionist school of winemaking so hideously embodied in companies like Enologix that use modern "science" to manufacture high-scoring Parker wines? Truth be told, I would

probably have never gone near it but for a favorable blurb in a recent issue of Decanter magazine. Well as Johnny Carson might have said, "Wrong, brettanomyces breath". This is in fact an astoundingly wonderful book for anyone with a passion for wine. It's too detailed and complex for beginners or people who don't really care about some of the factors that affect the taste and quality of wine. But it's also a remarkably humane pitch for the application of the scientific method to wine growing and wine making without in any way denigrating the mystery or romance that enshrouds the subject. Maybe a better quote would come from Joe Friday: it's "just the facts, Ma'am," wherever the facts that underlie the magic of wine can be ascertained. The chapters in *The Science of Wine* systematically address the major factors and issues that contribute to the quality of wine from the vineyard to the winery. Each one is structured like a consumer-friendly, mini-version of an article in a refereed scientific journal. The author starts out with a description of what he will talk about, states his hypothesis, and then examines the evidence before ending with a conclusion. After a while I picked up the rhythm and realized it reminded me of the hundreds of clinical study write-ups I read while working in the marketing department of a pharmaceutical company. What's really cool about this book is the way it tackles so many controversial subjects head-on, assessing the available evidence on the way to proving its points. It seems at times like the author has read and interviewed everyone who has written a scientific paper on wine anywhere in the world (especially Australia) in the last 10 years, and he quotes these authorities extensively. Here are a few of the critical topics he systematically examines and a quick summary of his findings (close your eyes now if you don't want to know the answers): Brett-it's everywhere-you can run but you can't hide Terroir-sorry, no one's ever proven you can taste the soil in the wine, so stop thinking the minerals come from the Kimmeridgean limestone Sulfites-they don't cause headaches, try drinking less Global warming-the Rhone will be making Algerian wines and Burgundy will have 15% alcohol before much longer Tasting-humans can't discern more than about 4 flavors at a time (don't tell Parker or the Spectator) Terroir-oops, since it isn't the soil, you're probably tasting reduced sulfur compounds Actual rate of cork taint: about 5% Best closure on the planet right now: screwcap Average effective lifespan of a synthetic cork closure: 2 years Biodynamics-no proof yet Just to prove I'm not a complete spoil sport, here are some of the other subjects you'll get to learn about (this time without the answers): Impact of oak Micro-oxygenation Wine and health Precision viticulture Regulated deficit irrigation Pruning and trellising systems and more! I suppose the major weakness of the book isn't what's covered, but what's still undiscovered. If you come to it hoping for the definitive answer to every question you've ever had about wine, you'll be disappointed. A lot of what we'd like to believe is the truth about wine has yet to be definitively proven, so many chapters end with the promise of future revelations instead of a real resolution. That certainly leaves room for a revised edition in 5 years! And truthfully, a few chapters have passages that are written in impenetrable scientific jargon that most of the book assiduously avoids. Finally, while it's a pretty book from an art director's viewpoint, the layout often presents massive amounts of block type on a page and the many sidebars, while illuminating, are as visually distracting as they are helpful. All that being said, this book is well nigh indispensable for a wine lover. If you meet this criterion, and you know who you are, you need to get your own copy. Me personally? I feel like I need to start re-reading it right now to figure out how to scientifically approach the lovely bottle of A-F Gros Echezeaux I'm drinking tonight.

1 of 1 people found the following review helpful. True, honest and thorough
By Andras Babucs
A really good book for wine tasters, bringing all kinds of knowledge that is hard to encounter at wine tastings. Going through the most important topics problems of modern winemaking technology, giving a scientific review of brettanomyces, the chemical composition of wine, wine terroir, etc...
A short handbook reference manual on what we scientifically know about wine. Factual and fascinating. Really loved it, can look up any single chapter any time.

0 of 0 people found the following review helpful. I loved this book
By Rande Knapmiller
Well written, easy to understand. A refreshing view on wine from a scientists view. The pictures are tinted blue, but you can still see them fine.

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 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 "natural" or manipulation-free wines, the potential effect of climate change on grape growing, the health benefits of wine, and much more. * Covers some of the most hotly debated issues including genetically modified grape vines, sulphur dioxide, the future of cork, and wine flavor chemistry * More than 100 illustrations and photographs make even the most complex topics clear, straightforward, and easy to understand * Engagingly written for a wide audience of students, winemakers, wine professionals, and general readers interested in the science of wine

From Publishers Weekly
If you drink wine, but feel uncomfortable using words like phylloxera, brettanomyces or anthocyanins in daily conversation, then this book is a godsend. Light on pages but not for lightweights, Goode

combines hard science with a casual conversational style, and though whole paragraphs might discuss specific technical issues, Goode returns to layman language, asking a few simple questions if the discussion becomes complex. "Why then is oak so good for barrel construction?" he asks after a paragraph about oak genus nomenclature. "At what level does TCA the chemical causing cork taint become a problem?" he asks after a detailed description of chromatography-mass spectrometry. Illustrations could be better integrated with the text, and many of the distant views of vineyards are decorative rather than illustrative, but most of Goode's charts and insets help make the science digestible. Both the chemical composition of wine and the physiological effects of drinking wine, including a fascinating discussion of what actually happens in the brain as seen through MRI scans, are discussed in detail. The wide array of topics and Goode's reader-friendly tone make this a book that'll appeal to science students as much as wine aficionados and professionals. Copyright copy; Reed Business Information, a division of Reed Elsevier Inc. All rights reserved. From the Inside Flap "The Science of Wine does an outstanding job of integrating 'hard' science about wine with the emotional aspects that make wine appealing."—Patrick J. Mahaney, former senior Vice President for wine quality at Robert Mondavi Winery "Jamie Goode is a rarity in the wine world: a trained scientist who can explain complicated subjects without dumbing them down or coming over like a pointy head. It also helps that he's a terrific writer with a real passion for his subject."—Tim Atkin MW, The Observer