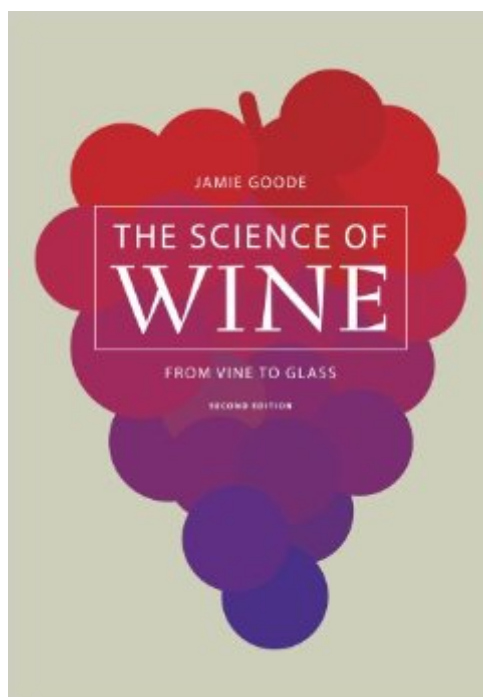


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The Science Of Wine: From Vine To Glass



Synopsis

Praise for the First Edition “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€•—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 “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

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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.

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