

GLOSSARY

ACETIC	Vinegar. OK in very small amounts. When it exceeds .07 percent, look for sour vinegary smell and taste.	COLD FERMENTATION	Reduce temperature to 32 F to dissolve tartrates (2 to 3 weeks).
ACIDIC	Total acid (fixed = volatile) Fixed = tartaric, mallic, citric – all from the grape. Volatile = (acetic) = formed by bacteria in presence of air.	DEPTH	Flavor of mouth-filling intensity.
ANGULAR	Hard, tart-edged.	ELEGANT	Graceful, balanced.
AROMA	How the wine smells. Fresh? Tired?	FINED	Cleansing process using gelatin, egg whites or bentonite (powdered clay).
ASTRINGENT	Rough, harsh, puckery feel – usually from tannins. This sensation should dissipate with age.	FINISH	Tactile and flavor impressions after swallowing.
AUSTERE	Young, hard, high-acid wines lacking balance.	FRUITY	Distinctive aroma and taste of fruit.
BALANCE	Harmonious. No characteristic dominates, (i.e. fruit, oak, tannin, acid). An out-of-balance wine will be harsh, flabby, flat, etc.	GLYCERINE	Fermentation by-product typical of late harvest and high-alcohol wines. Provides a slippery, smooth tactile impression and a sweet taste on tip of the tongue.
BODY	Fullness on the palate.	GRAPEFRUITY	A taste appearing most commonly in cold weather climate wines.
BRX	Measurement of sugar content of grapes at harvest, usually 20-25.	HOT	Refers to high-alcohol wines.
		MADERIZED	Brownish color, slightly sweet – oxidized.

MALOLACTIC FERMENTATION	Secondary fermentation, where malic acid is converted to softer lactic acid and carbon dioxide. Reduces total acidity.	ROUND	Nicely finished wine lacking unpleasant domination by any of its characteristics (see balance).
MATCH STICK	Like burnt matches — sulfur dioxide.	TANNIN	Puckery substance from skin, seeds, stems and aging barrels. A preservative for aging which should be in balance with depth and aging potential.
MUSTY	Dank, moldy, mildewy smells from bad cork, bad storage, improperly cleaned tanks or barrels.	THIN	Lacking in body.
OAK	Vanilla aroma or taste from the oak itself or toasty oak from the charring process of making the barrels.	TIGHT	Closed in.
OXIDIZED	Maderized — exposed to air for too long.	VARIETAL	75 percent of the varietal is necessary for the wines to be called by that varietal on the label.
PH	Chemical measure of hydrogen ions in solution— affects color, taste, texture, balance and long term stability. Normal range is 2.9 — 3.5.		
PHYLOXERA	Tiny aphids or root lice.		
PONDEROUS	Full in body, low in acid.		
PUCKERY	Highly tannic wine that dries out the mouth.		
RICH	Full, pleasant-flavored wines.		
ROTTEN EGG	Smell of hydrogen sulfide.		