

## Wine Tasting A Professional Handbook

# Second Edition WALN GNO 34 **Ronald S. Jackson**

### Wine Tasting: A Professional Handbook

#### Second Edition

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#### **Table of Contents**

	XV	
ACKNOWLEDGMENTSxix		
ABOUT THE	AUTHORxxi	
CHAPTER 1	Introduction	
	Tasting Process	
	Appearance4	
	Clarity	
	Color5	
	Viscosity6	
	Spritz6	
	Tears6	
	Odor6	
	Orthonasal (in-glass) Odor6	
	In-mouth Sensations14	
	Taste and Mouth-feel14	
	Odor—Retronasal16	
	Finish	
	Overall Quality	
	Postscript	
	References	
CHAPTER 2	Visual Perceptions27	
	Color	
	Color Perception and Measurement27	
	Significance in Tasting	
	Origin and Characteristics	
	Red Wines34	
	Rosé Wines40	
	White wines40	
	Clarity	
	Crystals	
	Sediment	

viii Table of Contents

	Proteinaceous Haze	
	Phenolic Haze	
	Casse	43
	Deposits on Bottle Surfaces	
	Microbial Spoilage	
	Viscosity	45
	Spritz	46
	Tears	48
	Suggested Readings	49
	References	49
CHAPTER 3	Olfactory Sensations	55
	Olfactory System	56
	Nasal Passages	
	Olfactory Epithelium, Receptor Neurons, and Cerebral	
	Connections	58
	Odorants and Olfactory Stimulation	65
	Chemical Compounds Involved	68
	Acids	69
	Alcohols	69
	Aldehydes and Ketones	69
	Acetals	70
	Esters	70
	Hydrogen Sulfide and Organosulfur Compounds	71
	Hydrocarbon Derivatives	
	Lactones and Other Oxygen Heterocycles	73
	Terpenes and Oxygenated Derivatives	73
	Phenolics	74
	Pyrazines and Other Nitrogen Heterocyclics	
	Sensations from Trigeminal Nerve	
	Vomeronasal Organ	
	Odor Perception	
	Sources of Variation in Olfactory Perception	
	Odor Assessment in Wine Tasting	
	Off-Odors	
	Acetic Acid (Volatile Acidity)	
	Baked	
	Buttery	
	Corky/Moldy	
	Ethyl Acetate	
	Ethyl Phenols	100

	Fusel101
	Geranium-like101
	Light Struck101
	Mousy
	Oxidation
	Reduced-Sulfur Odors103
	Sulfur Odor104
	Untypical Aging Flavor (untypischen Alterungsnote, UTA) 104
	Vegetative Odors104
	Other Off-Odors105
	Chemical Nature of Varietal Aromas 105
	Suggested Readings 111
	References 112
CHAPTER 4	Taste and Mouth-Feel Sensations
CHAITER 4	Taste
	Sweet, Umami, and Bitter Tastes
	Sour and Salty Tastes (ASIC and ENaC Channels)
	Factors Influencing Taste Perception
	Physicochemical
	Chemical
	Biologic
	Psychologic
	Mouth-Feel
	Astringency
	Burning
	Temperature
	Prickling
	Body (Weight)
	Metallic
	Chemical Compounds Involved
	Sugars
	Alcohols
	Acids
	Phenolics
	Polysaccharides
	Nucleic Acids
	Taste and Mouth-Feel Sensations in Wine Tasting
	Appendix 4.1: Measuring Taste Bud Density
	Suggested Readings
	References
	100

#### **x** Table of Contents

CHAPTER 5	Quantitative (Technical) Wine Assessment	177
	Selection and Training of Tasters	182
	Basis Requirements	
	Identification of Potential Wine Panelists	
	Testing and Training	187
	Basic Selection Tests	190
	Taste Recognition	190
	Taste Acuity	190
	Relative Sensitivity (Sweetness)	192
	Threshold Assessment	193
	Odor Recognition Tests	195
	Fragrance (Aroma and Bouquet)	195
	Off-Odors: Basic Test	195
	Off-Odors in Different Wines	
	Discrimination Tests	197
	Varietal Dilution	
	Varietal Differentiation	
	Short-Term Wine Memory	
	Taster Training	
	Assessing Taster and Panel Accuracy	
	Score Variability	
	Summary	
	Pre-Tasting Organization	
	Tasting Area	
	Number of Samples	
	Replicates	
	Temperature	
	Cork Removal	
	Decanting and Pouring	
	Sample Volume	
	Dispensers	
	Representative Samples	
	Glasses	
	Number of Tasters	
	Tasting Design	
	Information Provided	
	Preparing Samples	
	Sources of Perceptive Error	
	Timing	
	Wine Terminology	
	Wine Evaluation	

	Score Sheets233
	Statistical Analysis242
	Simple Tests244
	Multivariate Techniques247
	Pertinence of Tasting Results250
	Sensory Analysis 250
	Discrimination Testing251
	Scaling Tests
	Descriptive Sensory Analysis256
	Time-Intensity (TI) Analysis
	CHARM Analysis271
	Finger Span Cross Modality (FSCM) Matching
	Chemical Measures of Wine Quality 272
	Standard Chemical Analyses272
	Electronic Noses274
	Occupational Hazards of Wine Tasting 278
	Suggested Readings
	References
<b>CHAPTER 6</b>	Qualitative Wine Assessment
	Tasting Room
	Information Provided
	Sample Preparation
	Decanting and Breathing
	Temperature
	Glasses
	Sample Number and Volume
	Cork Removal
	Palate Cleansing
	Language
	Wine Score Sheets 317
	Sensory Training Exercises
	Staff Training for Medium to Small Wineries
	Tasting Situations
	Wine Competitions
	Consumer Preference Tastings
	Trade Tastings
	In-store Tastings
	Wine Appreciation Courses
	Wine Tasting Societies
	Home Tastings

	Appendices	337
	Suggested Readings	344
	References	345
CHAPTER 7	Styles and Types of Wine	349
	Still Table Wines	
	White Cultivars	
	Red Cultivars	
	Production Procedures	
	Prior to Fermentation	
	During Fermentation	
	After Fermentation	
	White Wine Styles	
	Red Wine Styles	
	Rosé Wine Styles	
	Sparkling Wines	372
	Fortified Wines (Dessert and Appetizer Wines)	377
	Sherry	379
	Port	
	Madeira	
	Vermouth	
	Brandy	384
	Suggested Readings	385
	References	385
CHAPTER 8	Nature and Origins of Wine Quality	387
	Sources of Quality	390
	Vineyard Influences	391
	Macroclimate	
	Microclimate	
	Species, Variety, and Clone	
	Rootstock	
	Yield	
	Training	
	Nutrition and Irrigation	401
	Disease	
	Maturity	
	Winery	
	Winemaker	
	Prefermentation Processes	404
	Fermentation	406

	Fermentor	406
	Yeasts	407
	Lactic Acid Bacteria	407
	Postfermentation Influences	
	Adjustments	410
	Blending	410
	Processing	411
	Oak	411
	Bottle Closure	413
	Aging	414
	Aging Potential	
	Chemistry	
	Suggested Readings	422
	References	
CHAPTER 9	Wine and Food Combination	427
CHAITER J	Introduction	
	Wine Selection	
	Historical Origins of Food and Wine Combination	
	Concept of Flavor Principles	
	Food and Wine Pairing	
	Uses in Food Preparation	
	Basic Roles	
	Involvement in Food Preparation	
	Types of Occasions	
	Wine Presentation	
	Presentation Sequence	
	Cellaring	
	Glasses	
	Serving Temperature	
	Breathing	
	Wine Preservation after Opening	
	Label Removal	
	Final Note	
	Suggested Readings	
	References	
GLOSSARY	*	465