

Simply Quizzical

1. Dry red wines usually undergo two fermentations starting with an alcoholic fermentation. What is the second fermentation called?

- a. Brandy fermentation
- b. Malolactic fermentation**
- c. Champagne fermentation
- d. Nouveau fermentation

2. Tannin is a natural constituent of wine. It is not found in:

- a. grape seeds
- b. oak barrels
- c. tea leaves
- d. apple juice**

3. A big wine

- a. comes in a bottle bigger than 750 ml
- b. has more flavor and alcohol than others**

4. Anthocyanins are pigments that provide color to the wine

- a. True**
- b. False

5. What is the winemaking step called that is intended to keep all of the grape skins wet in order to increase extraction of the flavors from the skins:

- a. Champenoise
- b. Delestage
- c. Pump over**
- d. Nouveau

6. The nose of a wine is

- a. One's first impressions of the wine
- b. The smell of wine in the glass**
- c. The age of the wine
- d. The wine's color

The Extraordinary CROSSWORD

Across

- 2 tannins from barrels that aid in the role of aging red wines
- 6 a person's appreciation of taste and flavor
- 9 when microorganisms convert sugars to ethyl alcohol and carbon dioxide
- 11 provide the best seal for bottled wines
- 13 the smell of the wine in the glass
- 15 a wine of more flavor and alcohol
- 16 our new big red wine
- 17 amount of time required to clean bottling machines prior to bottling
- 18 bitter material that helps in preserving wines
- 19 shape of the Tassel Ridge Winery bottling line

Down

- 1 inert gas used during bottling
- 3 process of stirring the wine skins
- 4 method of closing the wine case
- 5 to inject or place something that will grow or reproduce
- 7 cloudiness or haziness of a fluid
- 8 a wine container
- 10 substance that may cause a spoilage organism in wine
- 11 French for "Steak with a green peppercorn sauce"
- 12 fermentation process that converts tart malic acid to softer lactic acid
- 14 another name for plastic corks