

# Simply Quizzical

**1. What is the organism that causes juice to ferment?**

- a. Oxygen
- b. Yeast**
- c. Bacteria
- d. Mold

**2. Fizzy wines can be sweet or dry?**

- a. True**
- b. False

**3. A fermentation consumes sugar and produces**

- a. Ethanol
- b. Heat
- c. CO2
- d. All of the above**

**4. Fizzy wines will work well with**

- a. Desserts
- b. Appetizers
- c. Meals
- d. All of the above**

**5. The bubbles in fizzy wines are caused by entrapped Oxygen**

- a. True
- b. False**

**6. How much yeast is used to inoculate 1,000 gallons of juice?**

- a. 10 pounds
- b. 3 ounces
- c. 2 pounds**
- d. 20 pounds

# The Extraordinary

## C R O S S W O R D

Across

- 2 Wine was made by \_\_\_\_\_6,000 years ago.
- 7 Most wine yeasts belong to the genus \_\_\_\_\_which means sugar loving.
- 11 The number of yeast cells will \_\_\_\_\_ by a factor of 32 during the log phase.
- 12 During the \_\_\_\_\_ phase, the yeast cells acclimatize themselves to the juice.

Down

- 1 At \_\_\_\_\_, there are about 4,000,000 yeast cells per milliliter of liquid.
- 3 During the log phase, numbers of yeast cells grow \_\_\_\_\_.
- 4 During the 20th Century, \_\_\_\_\_ different strains of Saccharomyces cereisiae were identified.
- 5 The species S. cerevisiae is the \_\_\_\_\_ yeast used in wine .
- 6 In 1857, Louis \_\_\_\_\_ proved that yeast cells cause fermentation.
- 8 \_\_\_\_\_are single-celled microorganisms that are part of the fungi kingdom.
- 9 In order to survive and grow in number, yeast cells need\_\_\_\_, Nitrogen, Minerals, Vitamins, and microprotectors.
- 10 We typically use about \_\_\_\_\_ pounds of yeast per 1,000 gallons of must or juice.