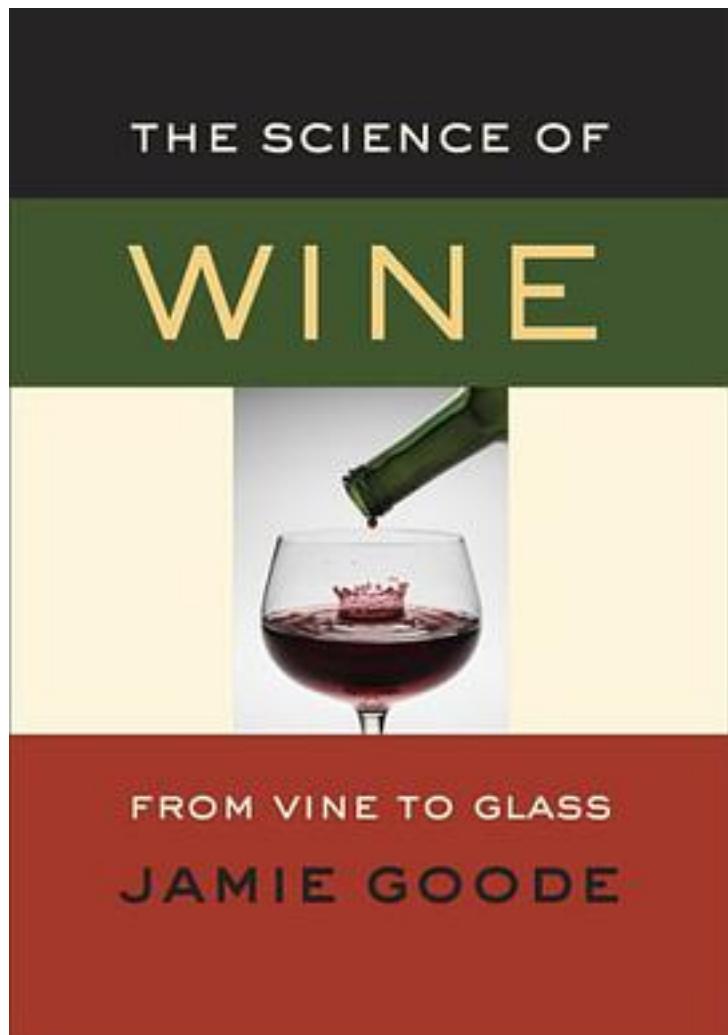


Science of Wine



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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 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 'natural' or manipulation-free wines, the potential effect of climate change on grape growing, the health benefits of wine, and much more. It covers some of the most hotly debated issues including genetically modified grape vines, sulphur dioxide, the future of cork, and wine flavor chemistry. More than 100 illustrations and photographs make even the most complex topics clear, straightforward, and easy to understand. This title is engagingly written for a wide audience of students, winemakers, wine professionals, and general readers interested in the science of wine.

作者介绍:

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