



Wine Science: Principles and Applications (Food Science and Technology)

By Ronald S. Jackson

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Wine Science, Third Edition, covers the three pillars of wine science – grape culture, wine production, and sensory evaluation. It takes readers on a scientific tour into the world of wine by detailing the latest discoveries in this exciting industry.

From grape anatomy to wine and health, this book includes coverage of material not found in other enology or viticulture texts including details on cork and oak, specialized wine making procedures, and historical origins of procedures. Author Ronald Jackson uniquely breaks down sophisticated techniques, allowing the reader to easily understand wine science processes.

This updated edition covers the chemistry of red wine color, origin of grape varieties, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation. It includes significant additional coverage on brandy and ice wine production as well as new illustrations and color photos.

This book is recommended for grape growers, fermentation technologists; students of enology and viticulture, enologists, and viticulturalists.

NEW to this edition:

- * Extensive revision and additions on: chemistry of red wine color, origin of grape varieties, wine language, significance of color and other biasing factors to wine perception, various meanings and significance of wine oxidation
- * Significant additional coverage on brandy and ice wine production
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Bibliography

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Editorial Review

Amazon.com Review

Product Description

Understand the three pillars of wine science--grape culture, wine production, and sensory evaluation--in the third edition of this bestselling title. Author Ronald Jackson takes readers on a scientific tour into the world of wine by detailing the latest discoveries in this exciting industry. From grape anatomy to wine and health, this book includes coverage of material not found in other enology or viticulture texts--including details on cork and oak, specialized wine making procedures, and historical origins of procedures. Jackson uniquely breaks down sophisticated techniques, allowing the reader to easily understand wine-science processes.

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When the opportunity presented itself to teach a course in wine technology, it was discouraging to find that most texts failed to mention many aspects that personally seemed fascinating. These included topics such as the evolution of grape vines, the origin of cultivars, the essential differences between the multitude of training systems, soil microbiology, cold hardiness, the breeding and origin of wine yeasts, cork structure and function, oak anatomy relative to barrel making, various special wine making techniques (e.g., botrytised, appassimento, and carbonic maceration wines), the logic behind various appellation control laws, and the psychophysiology of wine sensory evaluation. With so many topics missing, I seized on the chance to fill the void. The reception *Wine Science* has received appears to have justified my view that what was lacking did indeed merit coverage. The continued positive response to *Wine Science* has encouraged me to ferret out even more captivating information with each new edition, often finding it in the most unexpected places. Mining the literature has led to discovering titillating knowledge on the historical origins of important techniques or procedures now "traditional." I have chosen to include some historical data as well as it provides a brief break from the rigors of hardcore science. The recent flood of research on the potential benefits of moderate wine consumption validated its inclusion in subsequent editions, along with data on the origin of the multiple forms of wine-induced headaches. I have also been emboldened to insert my own views on some contentious issues, while avoiding the temptation to preach any specific philosophic, regional or cultural bias. Wine production is still as much an art as a science, where individual producers must respond both to their own percepts of quality as well as local and seasonal conditions. Thus, I made the conscious choice to provide only information on which judicious decisions can be made. In a text such as this that is designed for worldwide use, it is even more important to provide discussions on the pros and cons of particular procedural or production options than attempt to give "how to" instructions. To help both clarify basic trends, and supply precise data for those interested in details, most illustrations are from research articles. This also provides specifics as to the original source of the data. Although presenting our current understanding of wine and grape production has been paramount, it is also important to note limitations and gaps in that knowledge. It is a classic truism that the more we know, the more we understand what we still need to know. It is my hope that I've provided the reader with new knowledge, and will inspire further research in this intriguing world.

Review

"[T]he effort to keep any substantial reference work up to date is a never-ending job. I was recently discussing this very topic with Ron Jackson, author of *Wine Science – Principles and Applications*, whose 4th edition is due out in 2014.... Thank goodness he loves his job because *Wine Science* is, as far as I am concerned, the best single volume work on the subject and I urge any sommelier who does not already own a copy to buy one. It offers the same depth of knowledge as the equally excellent two-volume *Handbook of Enology* by Ribereau-Gayon et al, but *Wine Science* covers a wider range of subjects (including wine law, wine assessment, wine and health, and more), the Contents for which lay readers in particular will find more intuitively named and more logically ordered, yet the degree to which he tackles his subject is second to none. If anyone thinks my job is difficult, then Ron's must be close to impossible. "--*Tom Stevenson on Guild of Sommeliers*

"A work of tremendous breadth, covering the science of wine from the inner workings of a vine to the pleasures and benefits of wine. Yet Jackson manages to give each topic enough depth to make his book relevant for students, practitioners, scientists - and wine lovers." - Dr. Markus Keller, Washington State University, Prosser, USA

"In this latest edition of **Wine Science**, Ron Jackson provides a wealth of scientific material on grape growing and wine making. The real strength of this book is that he does so in a highly readable and yet authoritative format. From the origins of grape growing, through to the latest techniques for vinification and wine assessment, Ron Jackson reveals the importance of scientific research to understanding the production of wines of many different types and character." - Dr. Tim Unwin, UNESCO Chair, University of London, UK

"**Wine Science** is my bible...This book should be one of the cornerstones of every serious wine enthusiast's library." - Tom Stevenson, Author of *Sotheby's Wine Encyclopedia*

"The concept that a glass of wine confers not only pleasure and enjoyment, but has a valid science based function as one ingredient of a healthy diet and lifestyle for more adults is dealt with systematically and thoroughly in **Wine Science**." - Helena Conibear, Director of AIM-Alcohol in Moderation, author of *The Wise Drinkers Guide & Alcohol & You*

Ronald Jackson's **Wine Science** 3rd edition, was mentioned in an article about champagne in celebrations on LiveScience.com "However, determining the right amount of sugar required and avoiding bottle explosions took chemists almost a century to perfect, Ronald S. Jackson notes in "**Wine Science**." The original, sweet version became trendy in Paris among the wealthy, while the English preferred their champagne dry, and the English wine-making method became prevalent throughout most of the wine-making world."

About the Author

Ron Jackson received the bachelor's and master's degree from Queen's University and the doctorate from the University of Toronto. His time in Vineland, Ontario, and subsequently at Cornell University redirected his interest in plant disease toward viticulture and enology. As part of his regular teaching duties at Brandon University, he developed the first wine technology course in Canada. For many years he was a technical advisor to the Manitoba Liquor Control Commission, developed sensory tests to assess the tasting skills of members of its Sensory Panel, and was a member of its External Tasting Panel. He is also the author of *Conserve Water, Drink Wine* and several technical reviews. Dr. Jackson has resigned from his position as a professor and the chair of the Botany Department at Brandon University to concentrate on writing. He is allied with the Cool Climate Oenology and Viticulture Institute, Brock University.

Users Review

From reader reviews:

Rose Waldman:

The book Wine Science: Principles and Applications (Food Science and Technology) can give more knowledge and information about everything you want. Why must we leave a very important thing like a book Wine Science: Principles and Applications (Food Science and Technology)? Wide variety you have a different opinion about book. But one aim this book can give many facts for us. It is absolutely suitable. Right now, try to closer together with your book. Knowledge or details that you take for that, you may give for each other; you can share all of these. Book Wine Science: Principles and Applications (Food Science and Technology) has simple shape but you know: it has great and massive function for you. You can seem the enormous world by open up and read a reserve. So it is very wonderful.

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Mary Adams:

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