WINE MAKING RECIPE:

WINE FLAVOR CHEMISTRY:

**DRY & ACID:**
- Grape ripeness: sour ↔ sweet
- Fermentation time: sweet ↔ alcohol
- Barrel time: light ↔ bold

**FRUIT, SPICE & COLOR:**
- Skin contact time: sour ↔ tannin
- Fruity ↔ Spicy
- Crisp ↔ Creamy

**HERB & EARTHY:**
- Over-grown/watered
- Crush-pressure: herbaceous ↔ floral

**Pyrazines**
- Acid/Sugar: “rose”, “rose”

**Terpenes**
- “lavendar”, “banana”

**Fruity Esters**
- “strawberry”, “pear”, “apple”, “grape”

**Oak Aromatics**
- “cinnamon”, “coconut”, “vanilla”