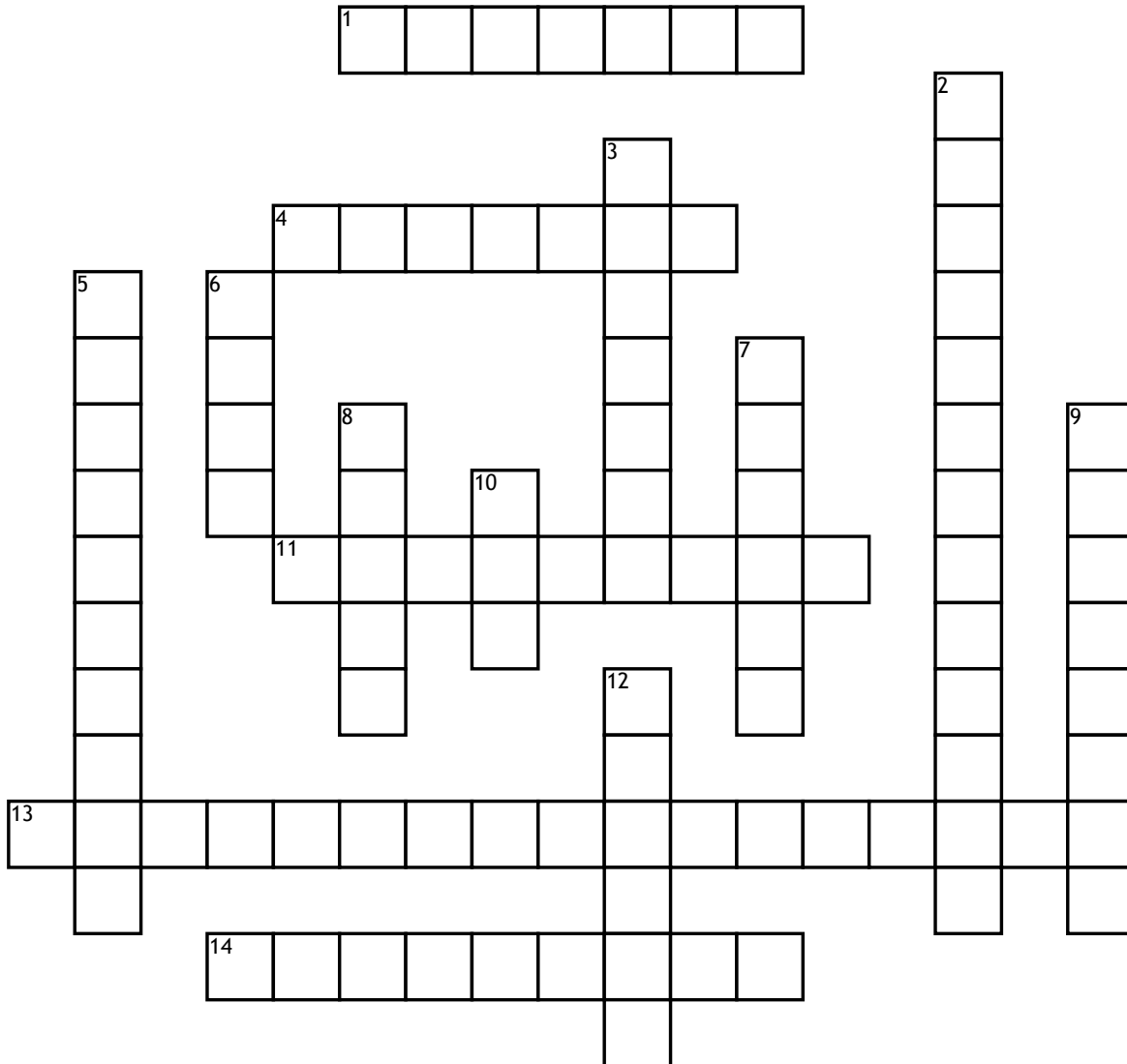


Name: \_\_\_\_\_

Date: \_\_\_\_\_

# Wine 101



## Across

1. The level of sourness in wine
4. This provides a warming sensation in the throat
11. This method used before drinking the wine exposes the wine to more oxygen, improving the flavor
13. Very popular full-bodied red wine with bold tannins flavors black cherry or black currant
14. This is created from leftover grape sugars after fermentation

## Down

2. Wine style created by using a secondary fermentation that creates bubbles
3. When swirling, the wine components vaporize and combine with oxygen they create this
5. A common dry full-bodied white wine with flavors of cinnamon and/or butterscotch
6. Indication of a higher alcohol level

7. An antioxidant in wine that gives a drying sensation in the mouth
8. Wine made from several grape varieties is called this
9. \_\_\_\_\_ the wine in your mouth helps you evaluate the feel and flavors
10. Aromas of chocolate indicate that the wine was likely aged in this type of barrel
12. Most wines are made from this fruit