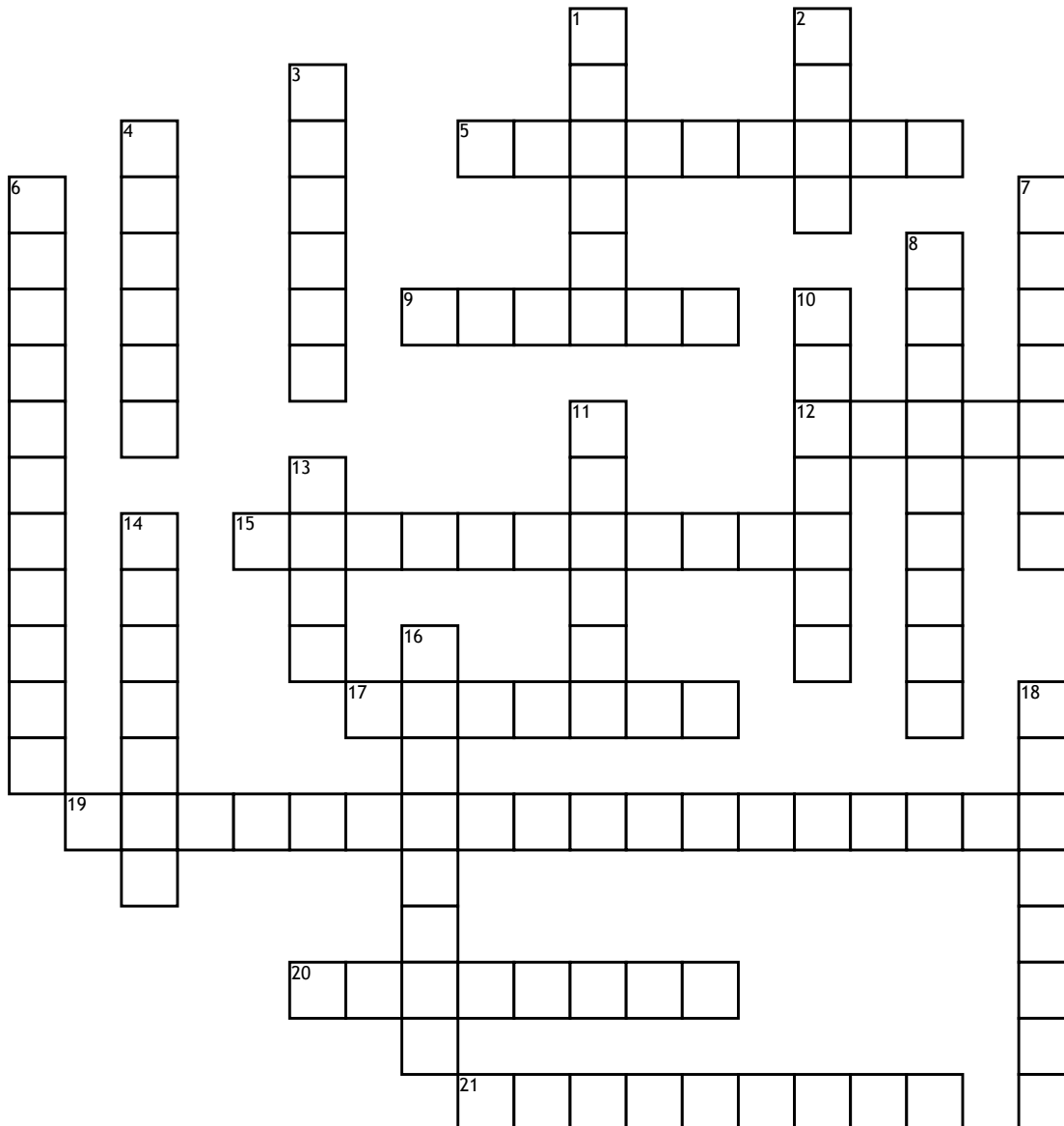


Wine Down!



Across

5. Wines for which committed buyers will pay large sums of money because of their desirability and rarity.

9. A system of fractional blending used in the production of Sherry where younger wines are added to top up the barrels of older wines as they age in the cellar.

12. British English slang for an inexpensive bottle of wine.

15. Spiritual/practical philosophy which includes understanding the ecological, the energetic, and the spiritual in nature.

17. Special characteristics expressed in a wine that result from the interaction of geography, geology, climate, and the plant's genetics.

19. Whole, uncrushed grapes are fermented in a sealed vat containing a layer of carbon dioxide. This results in fruity, soft and distinct red wines. These wines have little tannin and are immediately drinkable. This is the method used throughout France's Beaujolais region.

20. French term for a "vineyard"

21. The interaction between air and wine after a wine has been opened.

Down

1. The space between the wine and the top of a wine bottle.

2. The indentation found in the base of a wine bottle.

3. The sparkling effervescence of a wine.

4. Portuguese term for a wine estate.

6. Spanish aging designation that for red wine stipulates that it has been aged for a total of 5 years after harvest with at least 18 months in oak.

7. German for "dry".

8. A wine merchant who assembles the produce of smaller growers and winemakers and sells the result under its own name.

10. The addition of Amarone flavor to Valpolicella wine by allowing the Valpolicella to pass over the drained must of an Amarone on its way to secondary fermentation.

11. The straw-covered flask historically associated with Chianti.

13. An alcoholic beverage made from the fermentation of unmodified grape juice.

14. French cask capable of holding 100 cases of twelve standard 750ml bottles of wine.

16. Originally created in California, these blended wines can be summed up as the "American Bordeaux".

18. The study of aspects of wine and winemaking.