

13. Continued aging of the wine allows for the production of esters. What do these chemicals do for the wine?

They carry fruity aromas. They add a distinctive flavor to a wine, especially a red wine!

14. What changes in grapes can be seen from year to year, and what causes these changes?

Sugar content – caused by climate; rainfall, temperature, length of season.

15. What is noble rot?

Wine that is inflicted by the common gray mold “Botrytis”, and used to make wine. Wine from these infected grapes contain more sugar and create more alcoholic wine.

16. How are Lambic beers made?

The wort is fermented in open-air vessels in wooden buildings with whatever yeasts fall out of the air or ride in on the skins of the fruit (crushed cherries or raspberries).

17. During the time of the Pharaohs, what would mothers often include in their children’s lunch to increase its nutritional value?

Beer

18. What is the ‘French Paradox’?

The French diet contains a high amount of fat, however they don’t have the highest rates of coronary heart disease.