



Wine Trader

The Book Report *by Maurice Sullivan* ::



Since I know from feedback that there are many winemakers who read this column, I will review what looks like the most important technical book in years: **CONCEPTS IN WINE CHEMISTRY** (\$79.00), by Dr. Yair Margalit. The author is the Israeli chemist who is on the visiting faculty at UC Davis, has a small winery in Israel and consults throughout Europe. He is also author of the best-selling little technical book, **WINERY TECHNOLOGY AND OPERATIONS, A Handbook for Small Wineries** (\$29.95). His Chemistry book is a considerably greater effort, the result of six years research and writing. Like his other book, it is very well organized, following the logical sequence of wine making, starting with chemistry of the grapes and must and finishing in the bottle. Along the way he covers all the elements of fermentation, technical problems that might occur, and moves on to Phenolic Compounds, Aroma and Flavor, Oxidation and Aging, Oak Products, Sulfur Dioxide, Cellar Processes, Wine Faults, Legal Aspects and ends with a fascinating chapter on "Wine Chemistry of Old Times," a sort of history of wine production technology. Not being a chemist myself, I checked out the accuracy of the science in this book with a friend who is the retired department head of Chemistry from U.C. The science gets "straight A's". I believe that this book will be very useful as a reference for anyone serious in the wine business (like M.W. candidates). There is a very

thorough index and substantial documentation of references for the scholar. Hardbound, 448 pages. **HIGHLY RECOMMENDED.**