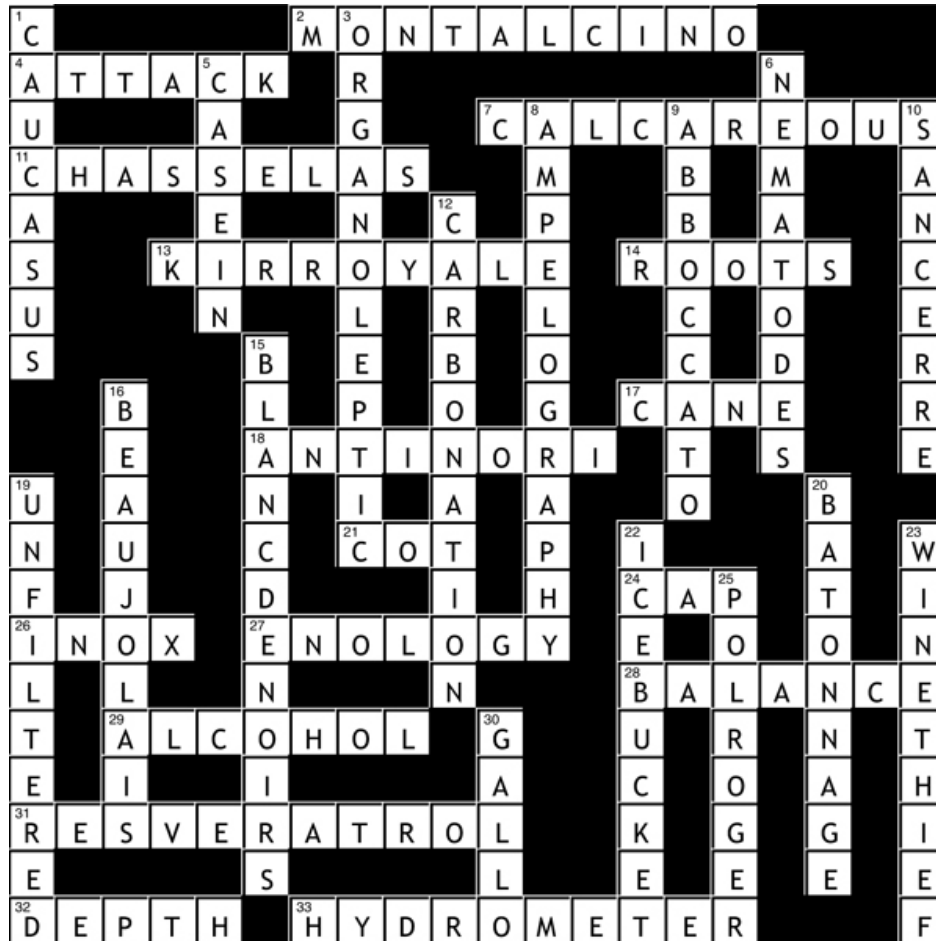


THE WINE PUZZLE

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By Ronald Grasty • www.thewinepuzzle.com



ACROSS

2. Brunello di _____
4. First impression on the palate
7. Rocky, sedimentary soil; calcium carbonate
11. Switzerland's most important grape
13. Champagne and Crème de Cassis (2 words)
14. Deep down, it's where it all begins
17. Arm on the vine
18. Arguably Italy's most famous winemaking family
21. Malbec or Pressac in Bordeaux
24. What gets "punched down" during fermentation
26. Stainless steel
27. The science of viniculture
28. Harmony of wine components
29. What happens to the sugar after fermentation
31. Compound found in the skins, it may have anti-aging qualities
32. Complexity and concentration of flavors
33. Water measurer

DOWN

1. Geographic area that may have given birth to wine
3. Perceived evaluation; sight, smell, taste
5. Milk protein used for fining wines
6. Soil pests
8. Identification of grape varieties from appearance of vine/leaves
9. Italian word for lightly sweet wines
10. French Sauvignon Blanc
12. Method of making sparkling wine by injecting carbon dioxide
15. Sparkling wine made only with red grapes (3 words)
16. Southern Burgundy, which grows Gamay grapes
19. This kind of wine often leaves a small deposit of sediment in the bottle
20. Stirring the lees in the barrel
22. Used to chill wine (2 words)
23. Long tube used for withdrawing samples from barrels (2 words)
25. Winston Churchill's choice of Champagne (2 words)
30. Largest U.S. winery