
Graduate Certificate in Inflight Catering and Services Management

Wine and Beverage Management for Aviation

Wine and Beverage Management Glossary

Aeration: The process of exposing wine to air to allow it to breathe and develop its flavors. This can be done by decanting a wine or swirling it in a glass.

Acidity: The tartness or sourness in a beverage, particularly in wine. Acidity is crucial in balancing the sweetness and bitterness of a wine.

Alcohol by Volume (ABV): The percentage of alcohol in a beverage, such as wine or spirits. It is a standard measure used to indicate the strength of an alcoholic drink.

Appellation: A legally defined and protected geographical indication used to identify where the grapes for a wine were grown. Examples include Champagne in France and Napa Valley in California.

Barrel Aging: The process of aging wine in oak barrels to impart flavors, aromas, and textures to the wine. Different types of barrels (new vs. used, French vs. American oak) can influence the wine differently.

Bartender: A person who prepares and serves alcoholic and non-alcoholic beverages at a bar or restaurant. Bartenders are skilled in mixing drinks, providing customer service, and maintaining a clean and organized bar area.

Blending: The process of mixing different wines or grape varieties to create a final blend with specific characteristics. Winemakers often blend wines to achieve a desired flavor profile or to balance out different components.

Brix: A unit of measurement used to determine the sugar content in grapes or grape juice. Brix levels are important in winemaking as they indicate the potential alcohol content of the finished wine.

Decanting: The process of pouring wine from its original bottle into a decanter to separate the wine from any sediment and to allow it to aerate. Decanting can enhance the flavors and aromas of the wine.

Distillation: The process of heating a liquid to create vapor and then cooling it back into a liquid state to separate and concentrate its components. Distillation is commonly used in the production of spirits such as whiskey, vodka, and gin.

Enology: The science and study of wine and winemaking. Enologists are experts in the fermentation, aging, and bottling processes of wine production.

Fermentation: The process by which yeast converts sugars into alcohol and carbon dioxide in beverages such as wine, beer, and spirits. Fermentation is a crucial step in the production of alcoholic drinks.

Fortified Wine: A type of wine that has had a distilled spirit, such as brandy, added to it to increase its alcohol content and stability. Examples of fortified wines include Port, Sherry, and Madeira.

Grand Cru: A term used to denote the highest quality vineyards or wines in a region. Grand Cru wines are often prestigious and highly sought after by wine enthusiasts.

Hybrid Grape: A grape variety that is a cross between two or more *Vitis* species. Hybrid grapes are often bred for disease resistance, cold hardiness, or specific flavor characteristics.

Ice Wine: A type of sweet dessert wine made from grapes that have been frozen on the vine. The freezing process concentrates the sugars and flavors in the grapes, resulting in a rich and intense wine.

Lees: The sediment of dead yeast cells, grape skins, and other particles that settle at the bottom of a wine barrel or tank during fermentation and aging. Lees contact can add complexity and richness to a wine.

Malolactic Fermentation: A secondary fermentation process in winemaking where harsh malic acid is converted into softer lactic acid by bacteria. Malolactic fermentation can reduce acidity and add complexity to a wine.

Master Sommelier: The highest level of certification for sommeliers, awarded to individuals who have passed a series of rigorous exams testing their knowledge of wine theory, tasting, and service. Master Sommeliers are considered experts in the field.

Microclimate: The climate conditions of a specific small area, such as a vineyard or wine region, that can differ from the surrounding area. Microclimates can have a significant impact on grape ripening and wine quality.

Must: The crushed grapes or grape juice before fermentation begins. Must contains the skins, seeds, and juice of the grapes and is the starting point for winemaking.

Organic Wine: Wine made from grapes that have been grown without synthetic pesticides, herbicides, or fertilizers. Organic winemaking practices focus on sustainability and environmental stewardship.

Phylloxera: A tiny insect that feeds on grapevine roots and leaves, causing damage and eventually death to the vine. Phylloxera devastated vineyards in Europe in the late 19th century and led to the grafting of European vines onto American rootstocks.

Residual Sugar: The natural sugars left in a wine after fermentation is complete. Residual sugar can contribute to the sweetness and body of a wine and is measured in grams per liter (g/L).

Sommelier: A trained and knowledgeable wine professional who specializes in wine selection, wine and food

pairing, and wine service. Sommeliers work in restaurants, hotels, and wine shops to assist customers in choosing wines.

Sparkling Wine: A type of wine that contains bubbles of carbon dioxide, either naturally through fermentation (Champagne) or artificially through carbonation. Sparkling wines are festive and celebratory beverages.

Terroir: A French term that refers to the unique combination of soil, climate, topography, and other environmental factors that influence the character of a wine. Terroir is often used to describe the sense of place in a wine.

Titrateable Acidity: The measure of total acidity in a wine, expressed as the amount of tartaric acid in grams per liter (g/L). Titrateable acidity is important for balancing the flavors and preserving the freshness of a wine.

Vintage: The year in which the grapes used to make a wine were harvested. Vintage wines are labeled with the specific year to indicate the quality and characteristics of that particular growing season.

Wine Fault: Undesirable characteristics or flaws in a wine that can result from winemaking or storage issues. Common wine faults include oxidation, cork taint, and volatile acidity.

Yeast: Microorganisms that play a crucial role in fermentation by converting sugars into alcohol and carbon dioxide. Different strains of yeast can influence the flavors and aromas of a wine or beer.

Zymology: The scientific study of fermentation processes, including the role of yeast, bacteria, and enzymes in converting sugars into alcohol, acids, and other compounds. Zymology is a fundamental aspect of winemaking and brewing.