



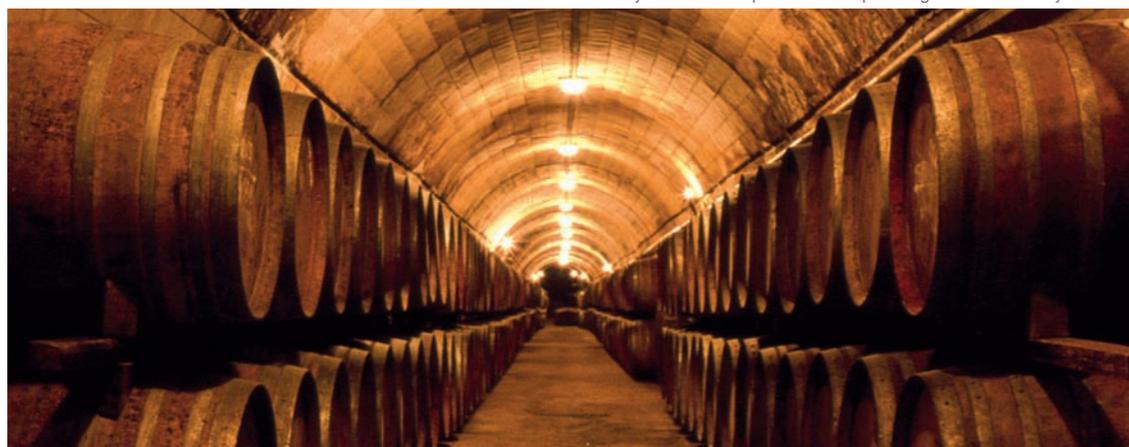
## LISTENING

9. You will now watch a video about wine barrels and then answer the following questions. You will see the video twice.

Questions:

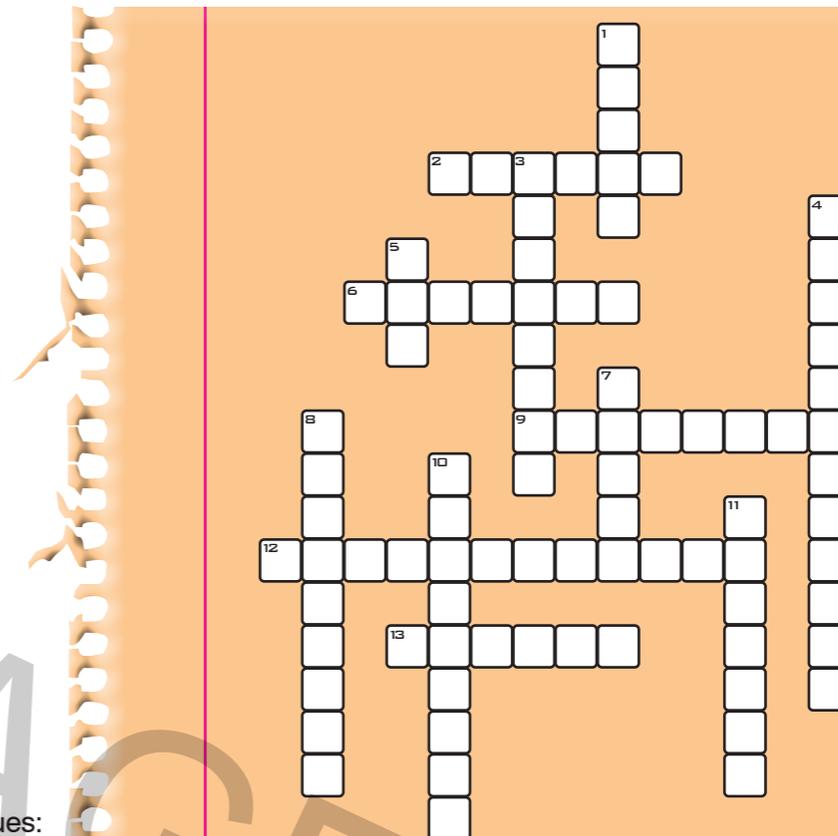
- What does the man say is the difference between American and French oak barrels?  
\_\_\_\_\_
- Who does he say believes in used barrels?  
\_\_\_\_\_
- What happens if used barrels are used?  
\_\_\_\_\_
- What "proof" number does he say the alcohol in the used barrels were?  
\_\_\_\_\_
- What word does he use to describe the action done inside the barrel to get more oak flavor?  
\_\_\_\_\_
- What flavor does he also say comes with the oak flavor?  
\_\_\_\_\_
- What does he say a person might think they are drinking from if a used barrel was used?  
\_\_\_\_\_
- What are the other 2 types of barrels he mentions in the video?  
1) \_\_\_\_\_ 2) \_\_\_\_\_
- What type of barrel makes  
1) Chardonnay? \_\_\_\_\_ 2) ...Chablis? \_\_\_\_\_
- What does he say you can put in your 5 gallon carboy to get an oak flavor?  
\_\_\_\_\_

\*\*Video by John Gizzi and posted at the expert village channel at www.youtube.com



## VOCABULARY

10. Crossword - With a partner(s), use the clues to help you guess the answers to the puzzle.



Crossword Clues:

### Across

- The container you age wine in.
- A process by which grapes are crushed naturally by letting them fall instead of crushing them by force is called \_\_\_\_\_ flow. Often used when making Pinots.
- The process of incorporating air into wine.
- A process in commercial wineries using heat or cold. Begins with the letter "S".
- A glass or plastic container used for fermenting juice or doing secondary fermentations.

### Down

- Any wine that contains perceptible sugar.
- Any sugar left in the wine after fermentation is called \_\_\_\_\_ sugar.
- A chemical process in which sugar is broken down by yeast.
- A wine that has no sugar left after the fermentation process is called \_\_\_\_\_ wine.
- The organism that creates wine out of fruit juice.
- A machine that is used to remove grapes from the stems.
- When wine, juice or must reacts to oxygen.
- The study of wine and winemaking (American English).