# ZERO-TWO-WINE-THREE-EIGHT

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The most opinionated wine Newsletter in America

# SUMMER 2022. LEXICON OF THE WINE TERMS AND THEIR IMPLICATION IN THIS NEW ERA Book of Bertil 11.01



l owe it to myself in this summer times to quench your thirst with a light and refresh reading while remaining instructive.

The worst is surely behind us as it seems the pandemic is becoming a reality less and less dangerous, the economy shows rebounds of positivity, and our need for socialization and human contact is at the level of a sickly addiction sense compromised. But now, during this forced confinement many of us (probably a majority) have finally been able to refine or learn new sciences for which we want to amaze or seduce others with our new knowledge.

One of these which has been very fashionable in the last two years is the knowledge of wine. This brought an all-new terminology, and more particularly the transformation of old terms, BC (before Covid) by new ones, AC (after Covid). This new vinous air therefore requires the old ones (born before 1985) to understand these new terms. I therefore am proposing this nice lexicon group BC and AC for each of the following terms to help you understand or appear in the wind during your next wine discussion.

## **Champagne**

**BC:** Any wine corked with a Champagne muzzle with more than 4 bars of pressure (> 65 PSI), dressed in a beautiful skirt and sold in a wide shoulder bottle.

AC: A wine produced only in Champagne, France.

#### **Prosecco**

**BC:** Any cheap wine (under \$12) corked with a Champagne muzzle that goes very well with fruit juices.

AC: Any cheap wine (less than \$12), often Italian, corked with a Champagne muzzle, and which goes very well with fruit juices.

## <u>Pèt-Nat</u>

BC: Wine or Sparkling Cider's "Natural Method" known as "ancestral method" or "rural method." AC: Sparkling wine of less than 2 to 4 bars of pressure (30 to 60 PSI) which must be clogged exclusively by a beer capsule, a very hip label, and if possible, produced with the so-called "Natural" practice and without filtration. Quality and taste are not guaranteed for an average price of \$28 and above.



# <u>Funky</u>

**BC:** For a wine, a word used to politely express the desire not to want to finish the glass by feeling of organoleptic revulsion.

AC: A funky wine is a wine that defies your expectations. It could mean barnyard-y or express deep notes of VA\* (see below) and can be cloudy, soapy, rustic, or surprising, but always delicious.

# Full Body

**BC:** A red or white wine that hides its aromas of grapes by the excessive presence of alcohol, wood, and residual sugar; wine known to be monolithic. Synonym: Super Tuscan or Napa wine. In general, more than 15.5% degree of alcohol by volume.

AC: All wines exceed 12.5% degree of alcohol by volume.



## VA (Volatile Acidity)

**BC:** A wine that will be rejected for consumption because of volatile acid odors such as, vinegar, ethyl acids that are associated with the aromas of nail polish and polish remover. An excess is associated with "unhealthy grapes, poor winery hygiene, oxidative processes or a combination of all of the above".

AC: The irrefutable proof of a quality natural wine. Aromas highly sought after by hip consumers.

# **Sulfites**

BC: You can find sulfites in certain foods and beverages, as well as a variety of medications including some of the medications given to treat asthma and allergic reactions. Sulfites appear in natural ways in some foods and assists the transformation of grape juice into wine. (30 to 80 shares per million). Negative reactions to sulfites account for less than 1% of the population. Potassium bisulfite is a chemical element with the formula HKSO3, which is used as a food additive under reference E228. This compound is synthesized by the reaction between metallic potassium and sulfurous acid. It allows the disinfection and the good hygienic condition of the equipment used in the processing and fabrication of wine. It can be used very excessively to stabilize wines of bad practices. In very small doses, it guarantees consumers a healthy wine without bacterial agents.

AC: The enemy of all headaches and certainly not "natural"!!!

#### <u>Natural</u>

**BC:** A natural "act of God" allowing the transformation of grape juice into wine. Often associated with the rural method.

AC: Wine without sulfite or chemicals, very low in alcohol (10% by volume is a dream), without sugar, must smell funky, sour, soapy, VA; a wine certainly not appreciated or consumed by one's parents.

# **Biodynamic**

**BC:** Agricultural and philosophical practices based on both organic farming and the holistic and metaphasic practice of Rudolph Steiner; a cultural movement created in the early 1900s; does not reject the very minimal use of adding HKSO3.

AC: Natural wine...really natural.

# Skin Contact

**BC:** A wine naturally red in color, due to the contact of the skins of the grapes last the fermentation. Guarantees the presence of tannins.

AC: Orange wine only. No idea that it is the process, but surely from contact of orange colored grape skin.



## Orange Wine BC: What is That?

AC: Orange colored wine that must absolutely smell sour, dish soap, funky, bitter orange peel and more... "Orange is the new Rose"

#### <u>Bonde</u>

**BC:** The name of a winery in the mountains of St. Emilion in Bordeaux. (Côtes de Bonde), but also one of the oldest family of Sweden (The House of Bonde). In French it is a glass stopper used during barrel fermentation to control the process by simple physic intervention. AC: The most interesting and interactive wine shop in Massachusetts. The wine selection focuses on eco-responsible wines (sustainable, organic, biodynamic and natural) with more than 95% of the selection from American wineries. "Author's Wine" is the mantra. It is a mythical place to find the best selections of wine accessories and an institution for quality and fun wine tasting events. All ages and tastes can find their pleasures there.

### \*Memorandum:

My words and opinions in these newsletters are and would always be personal, and I intend to offend.

I always accept that others have the full right and duty to challenge me, to argue, and, if it is necessary, excommunicate me from their beliefs (often dull and hollow) because I would act the same way if it were the other way around



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