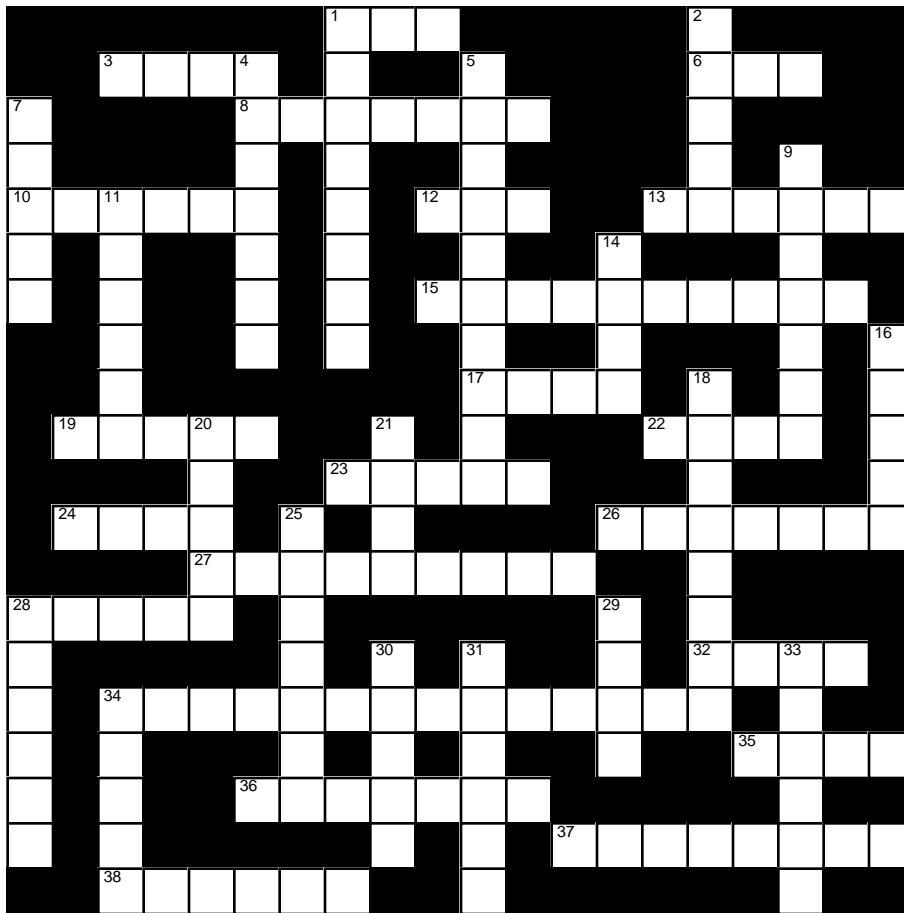


THE WINE PUZZLE

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Across

1. French word for dry
3. French term for cellar
6. Wood that imparts aromas, flavors and structure
8. New in French
10. An oak container
12. Large wood barrel in French
13. In Spanish, where wine is stored
15. Juice in contact with skins
17. Stainless steel
19. Rings on a barrel
22. Dry Champagne
23. Port blended from several vintages
24. Only slight contact of juice with skins
26. Moving to a clean barrel; off the lees
27. Bubbles
28. Oaking in small pieces
32. Spanish for dry
34. Bottled in French (3 words)
35. Federal permit to produce and store wine commercially
36. In Spain you get this name after 3 years of aging
37. Fermentation tank material, not oak or stainless steel
38. Milk protein used for fining wines

Down

1. Italian for sparkling
2. Italian for "the juice of pressed grapes"
4. The science of viticulture
5. Aging
7. Identifies the wine on the bottle
9. Sediment that settles in bottle as wine ages
11. Leaving wine in a barrel out in the sun; a style of wine
14. Amount of sugar
16. Process of maturing wines to improve them
18. One of two main sugars found in grapes; the sweeter of the two
20. It squeezes out the juice
21. Large oak container
25. Harmony of wine components
28. A place to store wines
29. Wine speak for malolactic fermentation
30. Little or no wood aging in Spain
31. Straight pieces of wood
33. Craftsman who makes or repairs barrels
34. Lemony acid