

Wine

Pre-Reading

A. Warm-Up Questions

1. Do you live in a wine-producing country?
2. Do you think that red wine and white wine are produced in the same way?
3. When do you think people first started to make wine?
4. Which countries do you think are the largest wine producers?
5. Do you know what kind of climate is the best for wine production?

B. Vocabulary Preview

Match the words on the left with the correct meanings on the right.

- | | |
|-----------------------|---|
| _____ 1. yeast | a) ground, upper layer of earth |
| _____ 2. crush | b) to sink to the bottom |
| _____ 3. fermentation | c) moderate, not very hot and not very cold |
| _____ 4. wild | d) a period of 100 years |
| _____ 5. settle | e) a substance used in fermenting and in making bread rise |
| _____ 6. filter | f) growing in natural conditions, not cultivated by farmers |
| _____ 7. century | g) weather conditions |
| _____ 8. age | h) to press into small pieces |
| _____ 9. ancient | i) very old, belonging to times long ago |
| _____ 10. climate | j) to remove, separate, or hold back certain substances |
| _____ 11. soil | k) the process of turning sugar into alcohol |
| _____ 12. temperate | l) to become mature or ready for use |



Reading

1. Wine is an alcoholic drink that is most often made from the juice of grapes.
2. Wine grapes are placed in large containers and then **crushed** or pressed to remove their juice. When making white wine, the grape skins are taken out of the juice. For red wine, the skins are left in. The juice is then fermented. **Fermentation** takes place when **yeast** turns the natural sugars found in grapes into alcohol. The skins of red grapes have yeast on them, so yeast does not have to be added to make red wine, but it is added to make white wine. Fermentation takes 10 to 30 days.
3. After the grape juice has fermented, any material that has **settled** to the bottom of the container, including most of the yeast, is **filtered** out or removed. Then the wine is put into large wooden containers and left to **age**. White wines do not need to be left very long, while red wines are usually left for two to three years before they are bottled. Once they are bottled, some red wines are aged up to 20 years before they are drunk.
4. **Wild** grapes were discovered about 6,000 years ago by people living in what is now Iran and Iraq. They picked these grapes and learned how to make them into wine. Their knowledge and the seeds of these wild grapes were passed down over the **centuries**, likely by traders, to other people, including the **ancient** Egyptians, Greeks, and Romans. They grew these grapes where they lived and made wine from them. The **climate** and **soil** of different regions produce different kinds of wines.
5. Wine grapes grow best in a **temperate** climate, which is found in regions where temperatures never get very hot or very cold. The countries that produce the most wine are France, Italy, the United States, and Spain.

*"Age is just a number.
It's totally irrelevant
unless, of course,
you happen to be
a bottle of wine."*

—Joan Collins, actress

Comprehension

A. True or False?

Read the statements below.

If the statement is true, write T beside the sentence.

If it is false, write F and correct the information.

- _____ 1. Different climates produce different kinds of wine.
- _____ 2. White wine needs to age longer than red wine.
- _____ 3. Iran is one of the largest producers of wine today.
- _____ 4. A tropical climate is the best climate for wine production.
- _____ 5. The origins of wine-making first began in Iran and Iraq.

B. The Process of Making White Wine

Put the following statements in the correct order.

- _____ The grapes are placed in large containers.
- _____ Yeast is added to the juice.
- _____ The grape skins are taken out of the juice.
- _____ The wine is left to age.
- _____ The grapes are crushed to remove the juice.
- _____ The wine is put into large wooden containers.
- _____ The juice is fermented.
- _____ The material that has settled to the bottom is removed.

C. Ask and Answer

Practice asking and answering the following questions with your partner. Then write your answers in complete sentences in your notebook.

- 1. What is the main difference in the production process of red and white wine?
- 2. What happens when fermentation takes place?
- 3. How did the ancient Egyptians acquire the knowledge of wine-making?
- 4. What conditions affect the kind of wine that is made in a certain region?
- 5. What is the best climate for wine production?

Vocabulary Review

Complete the sentences using vocabulary from page 1.

You may need to change the word forms.

1. I just bottled this wine last week. Don't open it for a few months.
I want it to _____ a little longer.
2. My child cannot swallow a whole pill. I have to _____
it and mix it with orange juice before she can take it.
3. I don't like extreme temperatures. I prefer a more moderate _____.
4. I don't think I added enough _____ to these buns. They didn't rise enough.
5. I like to go to the countryside and pick _____ berries in the fall.
They taste so much better than the ones you buy in the grocery store.
6. Our crops will not be good this year. We didn't get enough rain and the _____ is very dry.
7. If you don't stir the sugar in your coffee, it will all _____ to the bottom.
8. I want to visit Egypt and tour the _____ pyramids.

Discussion

1. Is wine a popular beverage in your country?
Which is more popular, beer or wine?
2. Have you ever used wine in your cooking?
3. Do you think you would be able to taste the difference
between a \$20 bottle of wine and a \$100 bottle? Why do you
think some wines are so much more expensive than others?
4. Can you buy wine in a grocery store in your country?
What kind of stores sell wine in your country?
5. Many people are starting to make wine at home.
Why do you think this is becoming such a popular hobby nowadays?