

# About Wine—Boon To State

W. H. W. Writes About Varieties, Explains Manufacturing Process, and Why The Farmers Would Be Happy

grape, process of manufacture and numerous other factors. Wines may fall under several classifications but for the layman the following classification will suffice.

A dry wine is one which all the natural sugar has been converted into alcohol and carbon dioxide. The word DRY here means the opposite of sweet. This type contains about 8-12 per cent alcohol. Claret, burgundy and moselle are of this type.

A sweet wine is one in which all the sugar has not fermented. This type contains about 12-14 per cent alcohol. Sauterne and tokay are wines of this type.

Fortified wines are, as the name suggest, wines to which has been added enough alcohol, usually grape brandy, to increase the alcoholic content up to 24 per cent. However, 18-20 per cent may be considered a good average. Port, sherry and champagne are fortified wines.

White wines are made by removing the skins, stems, etc., from the juice before fermentation begins, since wine owes its color to extracted coloring matter in the skin and stems. Red wines of course are made by the same process as are the white wines that the marc (stems, skins) is allowed to remain in the juice during fermentation.

Sparkling wines are bottled before fermentation is complete, thereby absorbing carbon dioxide produced by further fermentation. Upon opening the wine, this gas is liberated with effervescence. Champagne is a sparkling wine.

**WINE A FOOD.**  
Unlike whisky and other strong alcoholic drinks, wine is considered a food because it is the natural juice of fruit, and, as such, contains natural sugars, proteins, organic acids, minerals and possibly vitamins.

Section 3 of the Coburn bill is in accord with the above statement and reads as follows. Any person, firm or corporation authorized to do business in the State may, under regulations set out by the commissioner of agriculture and approved by the Governor, engage in the processing of fruits, grapes or berries, or juices, produced therefrom and grown within the state, by natural fermentation into light domestic wines, and such wines shall be classified and recognized a food and distributed as such.

Wine is seldom drunk for the purpose of intoxication but as a beverage. Wine was very essential to the early communities because drinking water soon became polluted as a result of lack of sanitary protection. It has been known for many centuries that wine, when used in proper combination with foods, enhances the flavors of the food and aids digestion.

To one who is interested in a full wine menu, the following is suggested:

Fortified wine is served as a cocktail usually. Sherry is preferred. It also is served with soups and with hors d'oeuvre. If the meat course is fish or chicken, a dry white wine should be served. If the meat course is roast beef a dry wine is served. For the dessert, a sweet wine.

**MANUFACTURE SIMPLE**

The manufacture of wine in principle is simple but in order to produce wine of high quality and aroma the process is rather delicate and complicated and requires the service of highly-trained technicians. The following is a summary of the general method and does not apply to all wines as each wine requires the general process to be altered at certain stages in the manufacture of the finished product.

When the grapes have reached a definite stage of ripeness, they are gathered from the vines and brought to the winery and the various stages of manufacture must be carried out quickly because the grapes may be infected if left piled in bunches.

The next step is to stem the grapes either mechanically or by hand. The grapes then are crushed in order to liberate the juice and inoculate it with yeast. The crushed grapes then are placed into the fermenting vats so constructed as to allow control of temperature. The yeast functions best between 70 degrees and 80 degrees Fahrenheit.

The natural sugar of grapes is dextrose, and enzymes produced by the yeast cells convert this sugar into alcohol and carbon dioxide. During fermentation the must is agitated for the purpose of aeration since the yeast needs air to multiply.

The time required for the first fermentation varies from three days to three weeks. Just before

fermentation is complete, the skins and pulp must be separated from the juice. To do this a tap at the bottom of the vat is opened and a greater portion of the juice is drawn off. The remaining pulp is pressed in order to recover the balance of the juice. At this point the wine is stored in oak casks at a temperature of 50 degrees F during the winter. This step in the process allows the remaining sugar to ferment and the suspended solids to settle out.

In the spring it is siphoned into clean casks and the process repeated at intervals of a month to six months, at the end of which the wine is bottled and placed on the market.

**LATE CHICKS REQUIRE CAREFUL MANAGEMENT**

Chicks hatched in the late spring require more careful attention than those hatched earlier in the season.

Approaching hot weather and the danger of infection with disease add to the difficulties of raising late chicks, explains Roy S. Dearstyn, head of the State College poultry department.

The aim in good chick development is to secure a rapid growth during the first eight or ten weeks, he says, with the birds attaining a weight of about two pounds at the end of this period. After this time, growth proceeds more slowly while the birds are storing a reserve in their tissues to take care of the demands made upon them in the egg-laying season.

If hot weather is allowed to check their early growth, Dearstyn points out, the birds may not reach a normal size. They also miss the abundant supply of tender green feed available earlier in the year.

Birds raised to a weight of two pounds by May 1 are less liable to acute outbreaks of coccidiosis than those hatched late in the season. Warm, moist atmospheric conditions appear to increase the spread of this disease among small chicks, he observes.

Care should be exercised not to overheat or underventilate houses in which late chicks are being raised, Dearstyn cautions. However, the houses should not be

allowed to chill on cold nights. The chicks should be turned out into the sunshine whenever the weather is suitable. Rigid sanitation should be practiced. Droopy and undeveloped birds should be culled out, since they are not likely to develop into good birds and they also may be disease carriers.

During the hot months, a range shelter which can be readily moved provides a good method of protecting the chicks from the

heat while allowing them to graze on green stuff. Cod liver oil or alfalfa leaf meal should be added to their diet if they do not get an abundant supply of green feed.

Some 10 varieties of corn are being tested in Cleveland County this season to find the best yielding variety for local use.

About 42,000 feet of terraces were built in Yadkin County last week in the erosion control program of the Extension Service.

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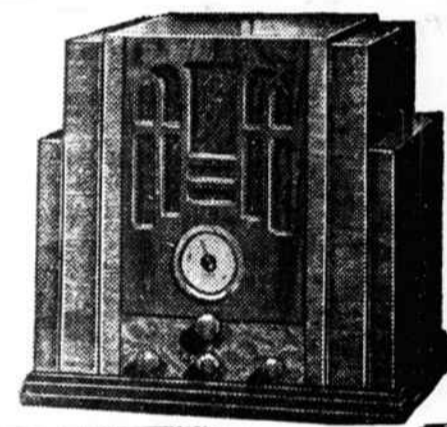
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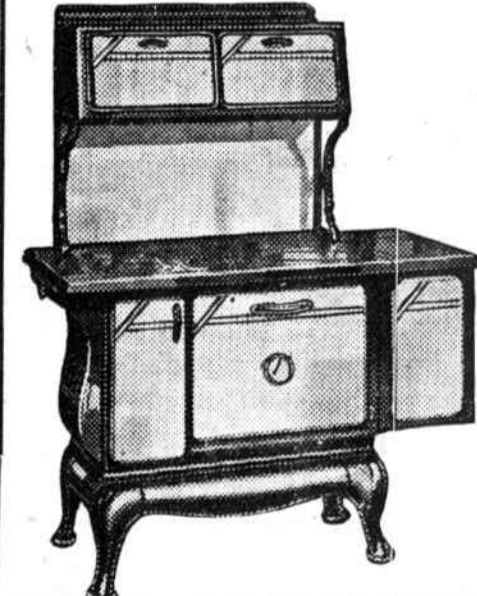
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