

LAVA LIBRARY LIST

Contact: Dave Ingram.

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WINE FAULTS KIT - These 12 reference viles are directly linked to the molecular composition of the wines affected enabling the 12 faults most commonly found in wines to be memorized and identified.

CALIFORNIA WINE MAP—A folding map that has the state road system and details of Mendocino, Lake, Sonoma, Napa, Foothills, Los Caneros, Central Coast, and Temecula wine countries. The San Joaquin Valley is less detailed. The back has addresses, phone numbers, and tasting details.

CONCEPTS IN WINE TECHNOLOGY; Yair Margalit, Ph.D.—Covers every stage of wine making from pre-harvest to bottling with specific but not overdone details. There is simple chemical formulas and some graphs to help those who are technical, but a non-technical person should easily be able to follow the text. Does not specifically cover home wine making techniques. A must read none the less.

GREAT TASTES MADE SIMPLE; Andrea Immer—Although there are some recipes, this is not a cookbook but a culinary educational book. She talks about the different food and wine flavors/mouth feels/aromas, and how they can be matched to enhance each other.

LODI WINEGROWER'S WORKBOOK—The definitive and landmark self-assessment of integrated farming practices for winegrape growing in the Lodi appellation. Topics include viticulture, soil management, water management, pest management, habitat in and around vineyards, and more.

THE TASTE OF WINE; Emile Peynaud—This world-renowned author writes about the art and science of wine appreciation. Every aspect from how the human sensory organs work to our perceptions of the several wine qualities embodied in the glass are covered scientifically and thoroughly. Reading this book will definitely increase anyone's wine appreciation and understanding of what is inside the bottle.

UNDERSTANDING WINE TECHNOLOGY; David Bird, MW—This book explains the complexities of the science and technology of wine in simple terms for those with little scientific background. The topics covered range from the secrets of the vineyard, processing the grapes into juice, fermentation, stabilization of the resulting wine, treatments, and bottling. The description of equipment is for commercial operations, but the principles are applicable to home wineries also.

WINERY TECHNOLOGY & OPERATIONS; Yair Margalit, Ph.D.—This handbook for small wineries has many of the same topics covered in his other book with some more technical depth. It is well organized by starting each topic with some easy theory and then proceeding to practical applications.