

**What's For English**  
**Wine in Easy English**  
**Gerald Wright**

**#4. Wine Words with Deep Roots**

In this podcast, you will learn some words and expressions used by grape growers and winemakers when they talk about what they do. These are old words that are used in similar ways in many languages.

<p><i>Vitis Vinifera</i> (the species of the most common wine grape) gives us:</p> <ul style="list-style-type: none"><li>• Vine</li><li>• Vineyard</li><li>• Viticulture</li><li>• Vintner</li><li>• Vinification</li><li>• Vinify</li><li>• Vinum... vino... vin... wine</li></ul>	<p>Wine has a Greek root: <i>oinous</i>. It gives us:</p> <ul style="list-style-type: none"><li>• Enology (US), Oenology (UK)</li><li>• Enological</li><li>• Oenophile</li></ul> <p>Other words:</p> <ul style="list-style-type: none"><li>• Winegrower</li><li>• Wine merchant</li></ul>
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Hello and welcome back to Wine in Easy English. This is the podcast for Wine lovers who want to get better at talking about wine. In this podcast, I'm not going to get technical and GEEKY. I don't give recommendations (or at least not yet). But I do try to help you get comfortable with the vocabulary and the world of wine.

In today's podcast, we'll talk about vocabulary. We'll talk about the vocabulary that is often used when talking about growing grapes and making wine.

Wine really is the fruit of the vine. In English, wine is what we drink, but vines are the plants that produce the grapes. I guess if you speak French, the two words sound somewhat similar. Vin is what you drink, and vigne - spelled v-i-g-n-e - is the vine.

These are very old words. When people spoke Latin in Southern Europe 2000 years ago, they called wine vinum or vino. And they still call wine vino in Italy and Spain. But the roots of the Latin word can be traced back even further to ancient Greek and even older languages.

People have been drinking wine for a long time. And they've been growing and farming wine grapes for a long time, too.

There's one species of grape that gives us all our wine, and it's called *vitis vinifera*. Hold it! One species of grape gives us all of our wine? That's right! Cabernet Sauvignon, Chardonnay, Syrah and Chenin Blanc - all the varietals that you like - they're produced by the same species of grape. You can think of these varietals kind of like you think about your German Shepard, Poodle, Great Dane and Dachshund: they are all just variations of the same species of dog.

The *Vitis Vinifera* - it's a domesticated plant - like wheat and corn. You can't find wine grapes in the wild anymore. This may be because wine has been part of human civilizations for thousands of years. The ancient Greeks, they had a God of Wine, Dionysios - also known as Bacchus to the Romans). And we know that they cultivated grapes and made wine in Egypt, too, because the Egyptians left records about doing this in hieroglyphics. And from archeological evidence, we know that many earlier civilizations grew grapes and made wine. So in fact, the wine grape was probably domesticated much much earlier than any of these civilizations. Probably way back around the same time that humans domesticated wheat. Way back when humans began to make bread, they probably also were figuring out how to make wine. So you can say that wine has been part of human existence since way back in the Neolithic age - eight or ten thousand years ago. Wine growing, drinking, and appreciating wine - has been a major part of human cultures since the beginning. Today wine grapes are grown on every continent except Antarctica.

The name of the vine, *Vitis Vinifera* also seems to have given us many of the words we use to talk about wine, wine making and grape growing.

For example, where are grapes, grown? They're grown in a vineyard. The spelling looks like vine yard, but it's pronounced /*vinyard*/.

The process of turning grapes into wine, it's called vinification. You might think that vinification is just the fermentation part of making wine. Fermentation - that's process of turning sugar and yeast into alcohol and carbon dioxide. But fermentation is only one part of the process of vinification. Think of vinification as the whole process of harvesting grapes, crushing and pressing them, fermenting that juice that we call must (must is the crushed up berries, pulp, juice) and aging the wine in barrels. All of that is vinification.

When you carry out vinification, you vinify the wine. Vinify is the verb form of vinification. You might hear a winemaker say that this year, they are going to vinify about 25% more grapes. That might make them happy. A larger harvest.

The person who vinifies the fruit of his vineyard, he or she is the vintner. In Napa, the trade group that all the wineries belong to is the Napa Valley Vintners Association. Because all these wineries form the vintner's association, I used to think that you had to be a wine maker in order to be a vintner. You'd never call the owner of a wine shop a vintner, would you? But in the 19th century a wine merchant and a vintner were considered the same thing. Anyway, they used the same word vintner for both wine merchants and the people who made wine.

But actually that's not so strange, because in the past many wine merchants may also have played a much greater role in the process of making wine. They often bought the wine in large quantities. Large quantities, we call that buying wine in bulk. So they bought bulk wine and bottled all that wine under their own label. Or they might even have bought bulk wine from many different wine growers in their area, and blended it all together. Maybe gave it a name for their own label. So wine merchants in the old days were vintners of a sort. But today most wine makers carry out most of the process on their own.

*Vitis Vinifera* also gives us viticulture. What's viticulture. Viticulture's the practice of growing or farming grapevines. Viticulture is on one hand a traditional process with practices that go back centuries. On the other hand, some universities (such as the

University of California at Davis -UC Davis) carry out a great deal of research on viticulture today. They are continually improving the viticultural processes.

If you are going to talk about things related to viticulture, you might use the adjective form: viticultural. We heard viticultural in Podcast #3 – the podcast about the California wine label. And we talked about the American Viticultural Areas, or AVAs. In France, Bordeaux is an important viticultural area in France. Are there any viticultural regions in your country?

Let's talk about wine - the word, wine, not the drink for now. If we go back to the roots of the word, wine, we know that it was pronounced winam - or maybe vinam - by the ancient Germans. And winam is obviously related to the Latin vinum and vino. The way we pronounce the word wine in English, it's a little more like Greek. In Greek, the word for wine is oinous (or something like that).

From the Greek word, oinous, we get another word: enology. What's enology? Enology is the science of winemaking. If you want to study anything to do with the making of wine - the fermentation, the blending and aging, or how to make wine taste better... you would study enology. You can also get an enology degree at the University of California at Davis. Graduate from there and you might go to work as an enologist. So if you are interested in studying how to grow grapes, you would major in viticulture, but if you're interested in wine making, you would do your degree in enology.

So, back in Podcast number 2, we talked about the wine bug. What are all you wine bugs? Well, the word for you is Oenophile. An oenophile is a person with a very high interest in wine.

Let's talk for a moment about spelling. In American English, we spell enology with an e: ENOLOGY. But the British spell it with an o. But it's pronounced the same: enology. OENOLOGY is also enology. Now why do you suppose there's this difference in spelling? Well, the word was actually invented sometime in the 19th century. You see, we've always had winemakers, and traditional forms of winemaking, but enology as a real science only began in the 19th century. And, like many sciences that have names that are derived from Greek - Biology, Archeology and Paleontology - these are all Greek words. Or the words are derived from Greek. So it may be that the British preferred to show a connection to the Greek in the spelling. But Americans maybe decided to spell it in a way that looks like the actual pronunciation.

So what are you if you grow grapes and make wine? Were you about to say "vintner"? Well, another word is winegrower. You might press your grapes in an old cellar that was built by your grandfather, or you might do it all in a garage or in a million-dollar winery. But the word that we use these days seems to be Wine Grower. It's a little bit like in France, where they have word vigneron. The vigneron is a person who grows grapes and makes wine.

So, we're getting to the end of this podcast. I hope it was helpful for you to listen to these words. You should get used to them because people use them a lot. When people talk about viticulture and the viticultural regions. And enology and enologists - you might come across that word, too.