CHEMISTRY ON THE LABEL

- Sulfur dioxide and enology: formation of acetaldehyde in response to SO² in Fermentation. (Cornell University)
- SO² and wine quality (reductive process graph) showing how SO² kills bacteria. SO² inhibits oxidation and bottle fermentation, and SO² blocks polymerization. (Cornell University)
- General Chemistry: Sucrose conversion to glucose and fructose, with structures. (UC Davis)
- Sulfide production during fermentation. (Virginia Tech)
- Bleaching of Red Wine with excess sulphur dioxide, flavylium cation of anthocyanins. (Cornell University)

Educated Guess
x (NAPA VALLEY + 2005)
CABERNET SAUVIGNON