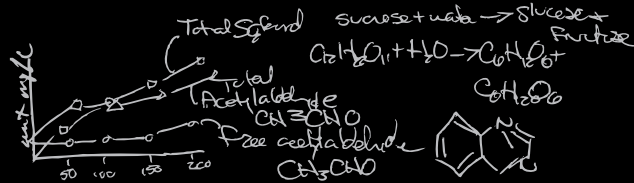


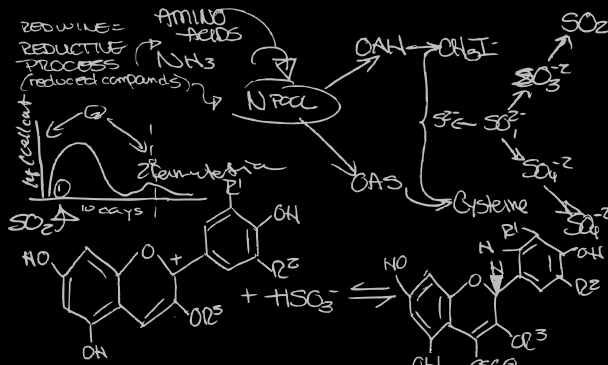
CHEMISTRY ON THE LABEL

Sulfur dioxide and enology: formation of acetylaldehyde in response to SO² in Fermentation. (Cornell University)



General Chemistry: Sucrose conversion to glucose and fructose, with structures. (UC Davis)

SO² and wine quality (reductive process graph) showing how SO² kills bacteria. SO² inhibits oxidation and bottle fermentation, and SO² blocks polymerization. (Cornell University)



Sulfide production during fermentation. (Virginia Tech)



Bleaching of Red Wine with excess sulphur dioxide, flavylium cation of anthocyanins. (Cornell University)

Educated Guess

× (NAPA VALLEY + 2005)

CABERNET SAUVIGNON

WINE = REDUCTIVE (SO² prevents oxidation & bottle fermentation)
For oxidation to occur reduction must occur

