Imbibing in NLP: Clustering of Wine Reviews

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Objective

- Supervised machine learning has predicted price fluctuations in fine wine
- Occurrence of vintage years predicted by weather
- Improved recommendation systems and forecasting of economic factors can increase profits

[&]quot;Machine Learning in Fine Wine Price Prediction", Journal of Wine Economics, 2015, http://bit.ly/2bFiN1M "Quants and quaffs", The Economist, 08/08/2015, http://econ.st/1MeIQqP

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Goal: Understand how language of expert wine reviews relates to wine variety and quality

Data and Tools

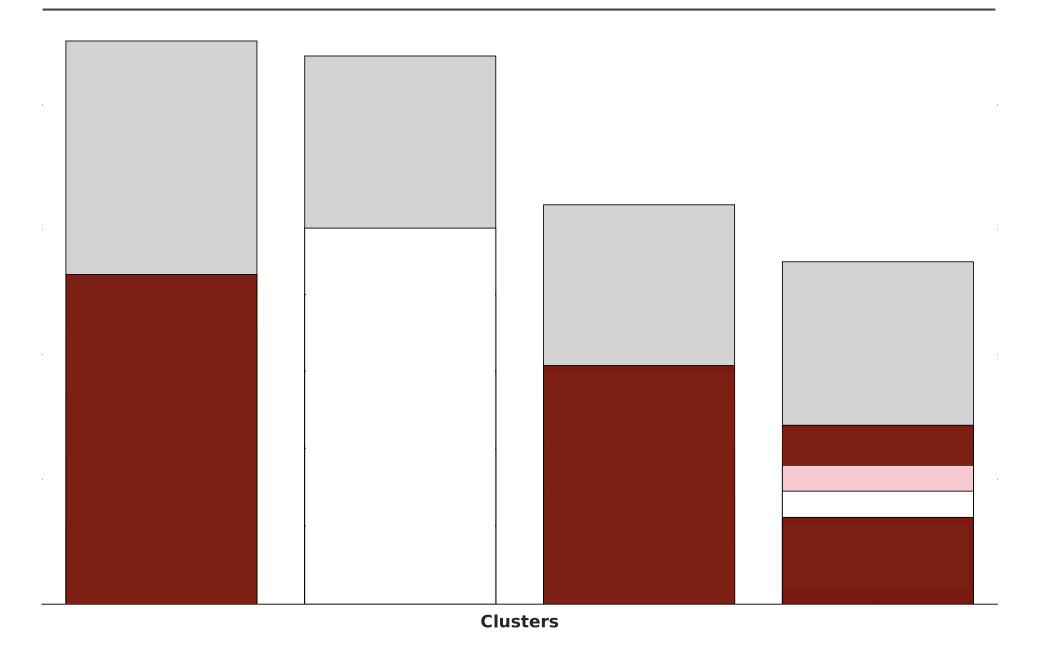
- Wine reviews (190,000) scraped from Wine Enthusiast
- Undersampled to 30,000 reviews
- Tokenization with lemmatization
- Linkage analysis, latent semantic analysis (LSA), latent dirichlet allocation (LDA), and sentiment analysis used

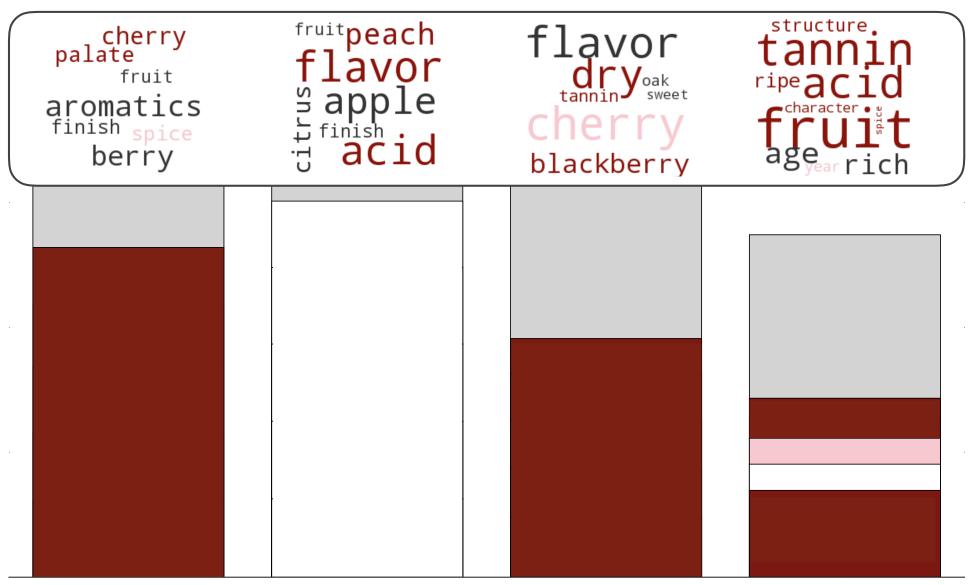


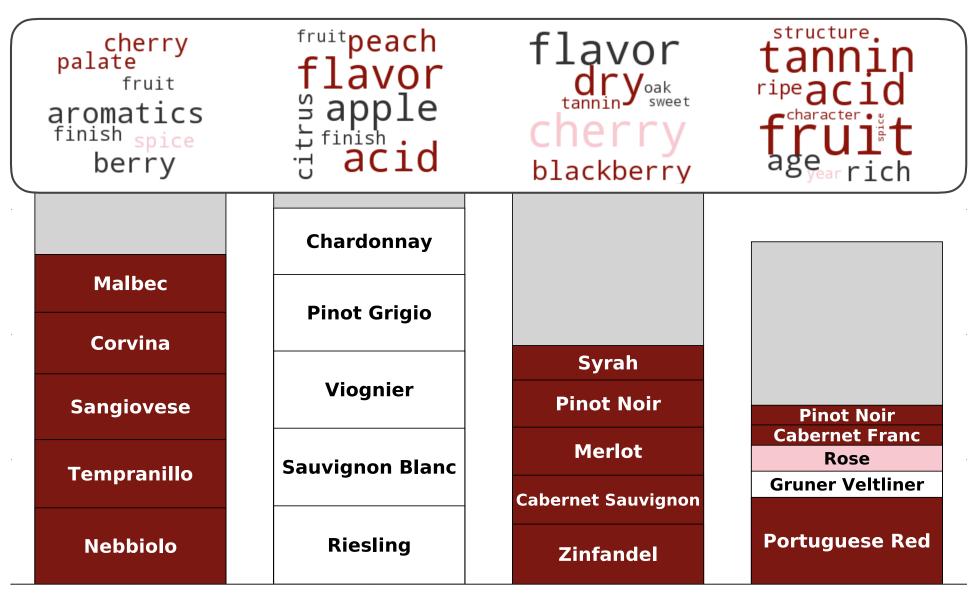








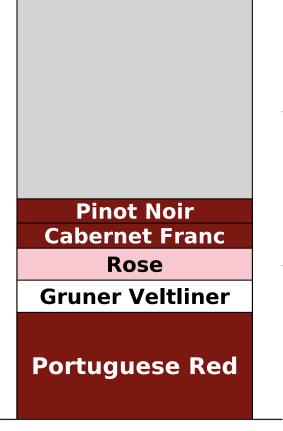




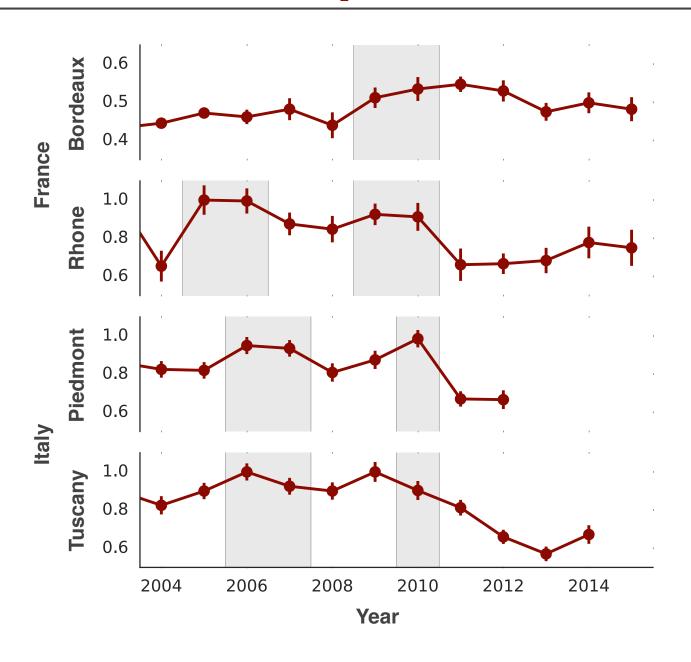
Chardonnay Malbec **Pinot Grigio** Corvina Syrah **Viognier Pinot Noir** Sangiovese **Pinot Noir Cabernet Franc** Merlot Rose **Sauvignon Blanc Tempranillo Gruner Veltliner Cabernet Sauvignon Portuguese Red** Riesling Nebbiolo **Zinfandel**

Stalwart Portuguese Reds

- Portuguese reds cluster into single category
- Reviews written by a single editor
- Reviews for wines from editor's other regions do not cluster

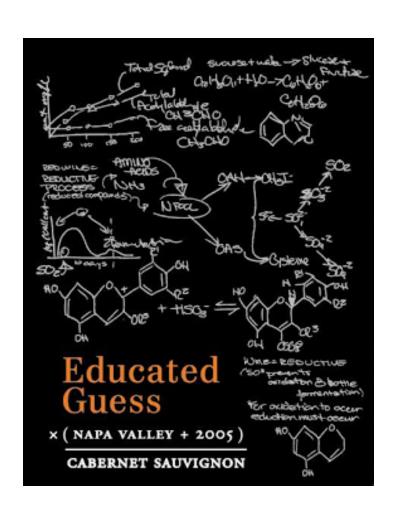


Sentiment Analysis and Vintage



Conclusions

- Wine reviews analyzed using NLP and unsupervised learning
- Clustering of reviews can reveal variety
- Sentiment analysis is consistent with vintage years



Thank You!

Future Work

- Clustering by review author and geography
- Effect of weather on sentiment analysis
- Comparison to similar analysis of amateur reviews

Amateur (Hour) Wine Reviews

Jeff W. says: Chardonnay? More like ChardonYAYYY I'm drunk at work AND IT FEELS GREAT anyone wanna wrestle? NO SARAH IWILL NOT STEP INTO YOUR OFFICE Pairs nicely with: Unemployment

Jeff W. says: Probably the only good thing to ever come out of New Jersey Pairs nicely with: red meat and moving to New York

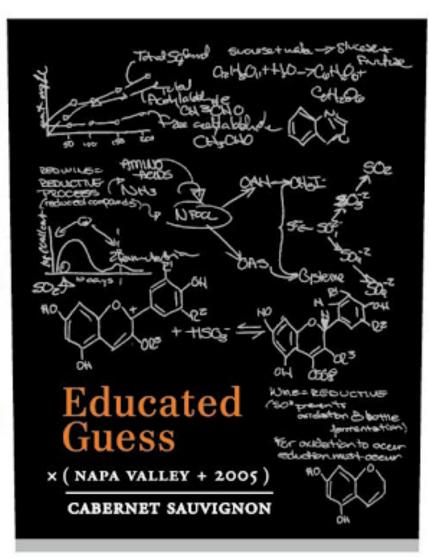
Wine for Biochemists

Sulfur dioxide and enology: formation of acetylaldehyde 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)