

Wine Alcohol Linear Regression Analysis

Math 261 Project II

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December, 2020

Outline

- ❖ Dataset
- ❖ Fit Full Model & Analysis
- ❖ Variable Selection
- ❖ Final Model
- ❖ Adequacy Check
- ❖ Extreme Points
- ❖ Scaled Model
- ❖ Conclusion

Data Summary

Data set:

Wine (6,497 obs. Red wine 1,599 obs. White wine 4,898 obs.)

Variables:

- ❖ 2 discrete (wine color : 0 - white、 1 - red, quality: 3~9)
- ❖ 11 continuous (fixed acidity, volatile acidity, citric acid, residual sugar, chlorides, free sulfur dioxide, total sulfur dioxide, density, pH, sulphates, alcohol)

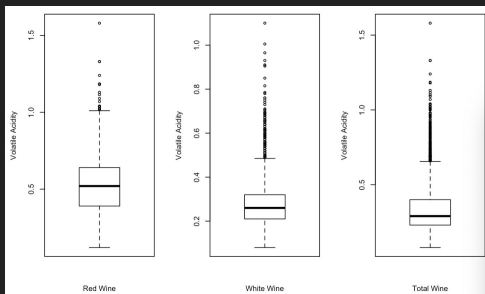
wine.color	fixed.acidity	volatile.acidity	citric.acid	residual.sugar
red :1599	Min. : 3.800	Min. :0.0800	Min. :0.0000	Min. : 0.600
white:4898	1st Qu.: 6.400	1st Qu.:0.2300	1st Qu.:0.2500	1st Qu.: 1.800
	Median : 7.000	Median :0.2900	Median :0.3100	Median : 3.000
	Mean : 7.215	Mean :0.3397	Mean :0.3186	Mean : 5.443

chlorides	free.sulfur.dioxide	total.sulfur.dioxide	density	pH	sulphates	alcohol	quality	color
Min. :0.00900	Min. : 1.00	Min. : 6.0	Min. :0.9871	Min. :2.720	Min. :0.2200	Min. : 8.00	Min. :3.000	Min. :0.0000
1st Qu.:0.03800	1st Qu.: 17.00	1st Qu.: 77.0	1st Qu.:0.9923	1st Qu.:3.110	1st Qu.:0.4300	1st Qu.: 9.50	1st Qu.:5.000	1st Qu.:0.0000
Median :0.04700	Median : 29.00	Median :118.0	Median :0.9949	Median :3.210	Median :0.5100	Median :10.30	Median :6.000	Median :0.0000
Mean :0.05603	Mean : 30.53	Mean :115.7	Mean :0.9947	Mean :3.219	Mean :0.5313	Mean :10.49	Mean :5.818	Mean :0.2461

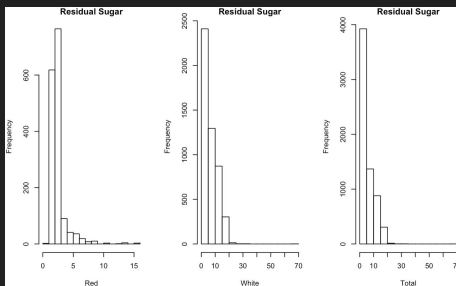
- ❖ Response: quality -> alcohol

Data Exploration

Box plots

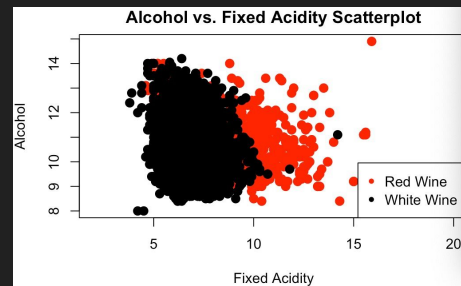


Histograms



Scatterplots

black dot for white wine, Red for red



Findings:

- ❖ Distribution of 'Total' and 'White wine' seems to be more similar to each other than 'Red wine'.
- ❖ Several variables(e.g:residual sugar) are slight right-skewed (Mean > median)
- ❖ 'Red wines' points are more widely spread.

Multicollinearity

Findings:

- ❖ High correlation: total sulfur dioxide & free sulfur dioxide (0.72), volatile acidity & color (0.65), total sulfur dioxide & color (-0.7).
- ❖ High VIFs: residual sugar(5.0) , density(6.9), & color(6.3).

Conclusion:

- No strong correlation between variables.
- Using Variable Selection to eliminate redundant predictors.

Fit Full Model

$$y = \beta_0 + \beta_1 x_{\text{fixed.acidity}} + \beta_2 x_{\text{volatile.acidity}} + \beta_3 x_{\text{citric.acid}} + \beta_4 x_{\text{residual.sugar}} + \\ \beta_5 x_{\text{chlorides}} + \beta_6 x_{\text{free.sulfur.dioxide}} + \beta_7 x_{\text{total.sulfur.dioxide}} + \beta_8 x_{\text{density}} + \\ \beta_9 x_{\text{pH}} + \beta_{10} x_{\text{sulphates}} + \beta_{11} x_{\text{quality-4}} + \beta_{12} x_{\text{quality-5}} + \beta_{13} x_{\text{quality-6}} + \\ \beta_{14} x_{\text{quality-7}} + \beta_{15} x_{\text{quality-8}} + \beta_{16} x_{\text{quality-9}} + \beta_{17} x_{\text{color-red}} + \epsilon$$

- ❖ wine color : 0 - white, 1 - red
- ❖ quality: 3 (low quality) ~ 9 (high quality)

Full Model Analysis

Findings:

- ❖ MSres= 0.25
- ❖ Adj R-square = 0.8268
- ❖ p-value of the F-statistic is less than $2.2e-16$ (significant)
- ❖ t-statistic of total sulfur dioxide is not significant.
> eliminate total sulfur dioxide from model
- ❖ t-statistic of quality (level = 3~6,9) is not significant
> maybe eliminate quality from model *

* Removing quality from model is also supported by 'Variables Selection'.

```
Residuals:
    Min       1Q   Median       3Q      Max
-3.4176 -0.2901 -0.0354  0.2539 15.0574

Coefficients:
              Estimate Std. Error t value Pr(>|t|)
(Intercept)  6.460e+02  5.277e+00 122.401 < 2e-16 ***
fixed.acidity  5.176e-01  8.604e-03  60.156 < 2e-16 ***
volatile.acidity 7.930e-01  5.628e-02 14.091 < 2e-16 ***
citric.acid    5.334e-01  5.360e-02  9.951 < 2e-16 ***
residual.sugar 2.273e-01  2.914e-03  78.003 < 2e-16 ***
chlorides     -9.086e-01  2.264e-01  -4.013 6.07e-05 ***
free.sulfur.dioxide -3.442e-03  5.206e-04 -6.612 4.09e-11 ***
total.sulfur.dioxide 1.253e-05  2.202e-04  0.057 0.95462
density       -6.534e+02  5.429e+00 -120.349 < 2e-16 ***
pH            2.582e+00  5.266e-02  49.042 < 2e-16 ***
sulphates     9.768e-01  5.063e-02 19.293 < 2e-16 ***
as.factor(color)1 1.160e+00  3.605e-02 32.180 < 2e-16 ***
as.factor(quality)4 2.818e-02  9.729e-02  0.290 0.77212
as.factor(quality)5 -2.740e-02  9.192e-02 -0.298 0.76562
as.factor(quality)6 1.478e-01  9.200e-02  1.607 0.10819
as.factor(quality)7 2.308e-01  9.313e-02  2.478 0.01324 *
as.factor(quality)8 2.891e-01  9.862e-02  2.932 0.00338 **
as.factor(quality)9 -2.937e-02  2.405e-01 -0.122 0.90279

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Signif. codes:  0 '***' 0.001 '**' 0.01 '*' 0.05 '.' 0.1 ' ' 1

Residual standard error: 0.4964 on 6479 degrees of freedom
Multiple R-squared:  0.8273,    Adjusted R-squared:  0.8268 
F-statistic: 1825 on 17 and 6479 DF,  p-value: < 2.2e-16
```

Variable Selection

Methods:

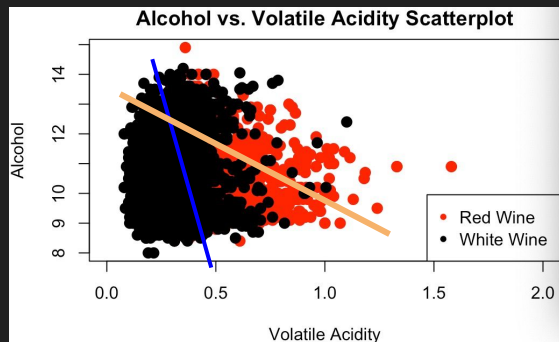
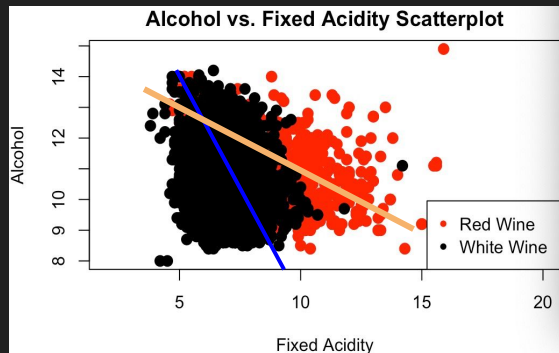
- Select the best subsets of the variables. (Mallow's Cp statistic)
R function: `leaps()` {leaps package} * similar with `regsubsets()`
- Stepwise regression. (backward, forward, both)
R function: `Step()` {stats package}

Results:

- ❖ Eliminate total sulfur dioxide (recall high correlation (0.72) between total sulfur dioxide & free sulfur dioxide)
- ❖ Eliminate quality (recall the poor t-test performance)

Interaction Terms

Interaction terms with Indicator Variable: color-red:fixed.acidity, color-red:volatile.acidity



Analysis of Variance Table

Model 1: alcohol ~ fixed.acidity + volatile.acidity + citric.acid + residual.sugar +

chlorides + free.sulfur.dioxide + density + pH + sulphates + as.factor(color) + color:fixed.acidity + color:volatile.acidity

Model 2: alcohol ~ fixed.acidity + volatile.acidity + citric.acid + residual.sugar +

chlorides + free.sulfur.dioxide + density + pH + sulphates + as.factor(color)

	Res.Df	RSS	Df	Sum of Sq	F	Pr(>F)
1	6484	1635.3				
2	6486	1645.5	-2	-10.254	20.328	1.582e-09 ***

Signif. codes: 0 '***' 0.001 '**' 0.01 '*' 0.05 '.' 0.1 ' ' 1



Finding: Model performs better with interactions.

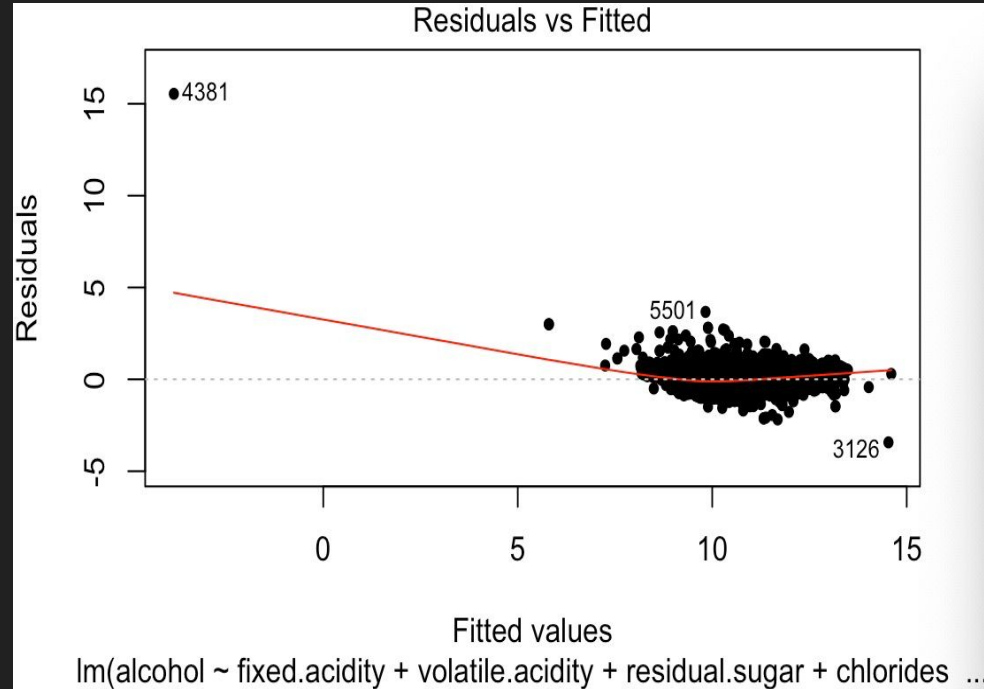
Final model

$$\hat{y} = \hat{\beta}_0 + \hat{\beta}_1 x_{fixed.acidity} + \hat{\beta}_2 x_{volatile.acidity} + \hat{\beta}_3 x_{citric.acid} + \hat{\beta}_4 x_{residual.sugar} + \\ \hat{\beta}_5 x_{chlorides} + \hat{\beta}_6 x_{free.sulfur.dioxide} + \hat{\beta}_7 x_{density} + \hat{\beta}_8 x_{pH} + \hat{\beta}_9 x_{sulphates} + \hat{\beta}_{10} x_{color-red} + \\ \hat{\beta}_{11} x_{color-red:fixed.acidity} + \hat{\beta}_{12} x_{color-red:volatile.acidity}$$

Check Adequacy (Residual plot)

Findings:

- ❖ Outlier: point 4381
 - ❖ Constant variance, no clear curvature.
- > Does not require higher order terms or linearity transformations.

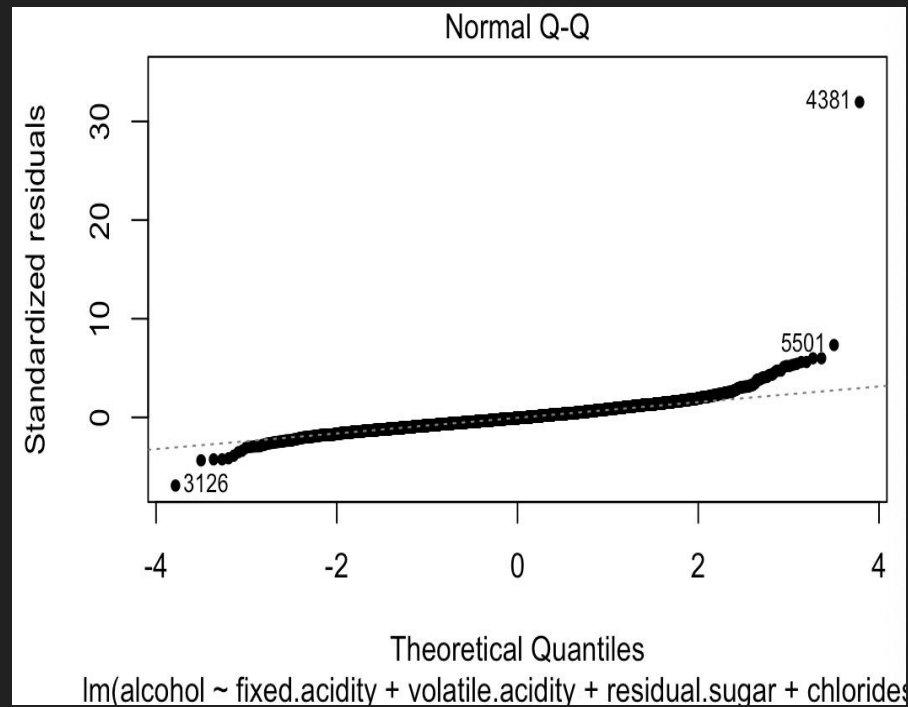


Check Adequacy (Q-Q plot)

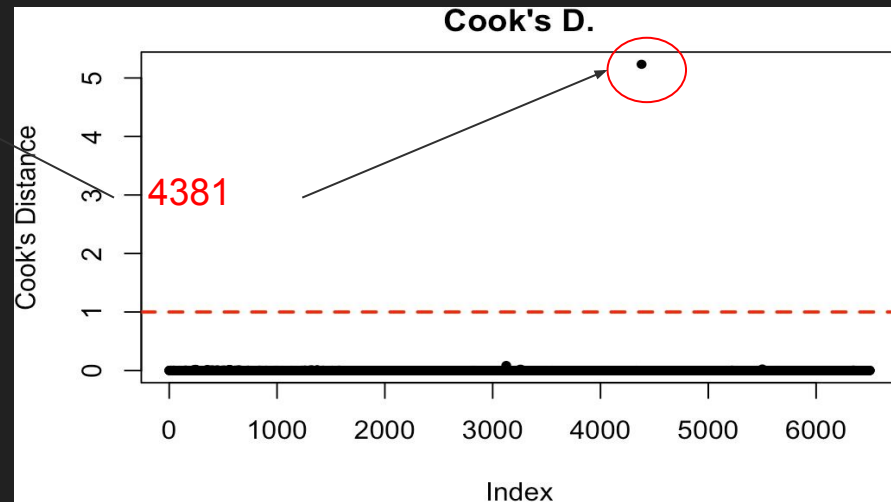
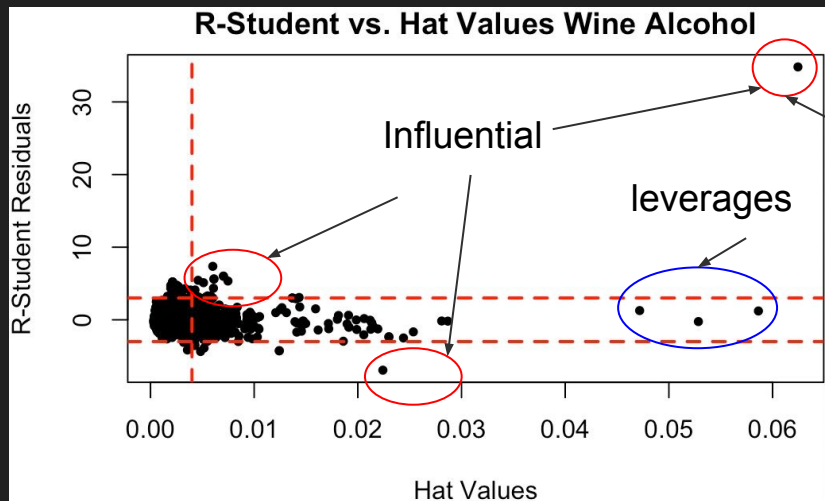
Findings:

- ❖ Outlier : point 4381
- ❖ Heavy tails

Different transformations ($y' = \sqrt{y}$),
 $\log(y)$, $1/y$ can't improve.



Outlier, Leverage, Influential point



Findings:

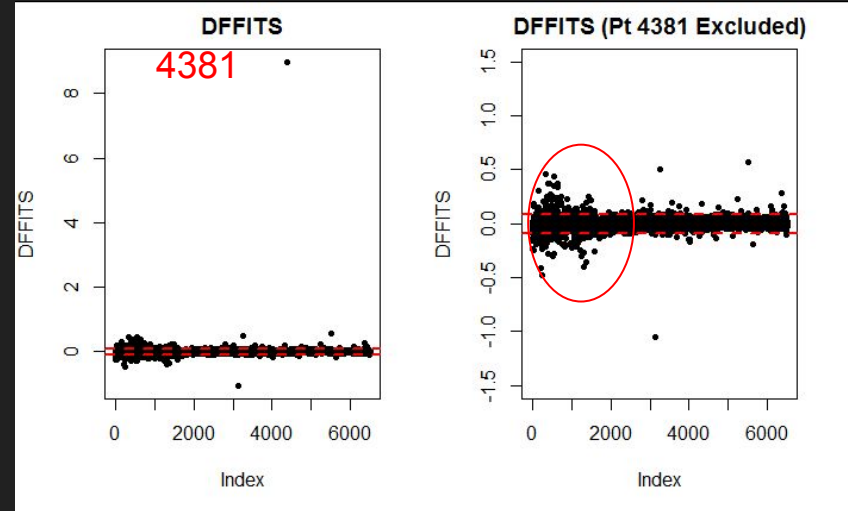
- ❖ point 4381 : most leverage, largest residual.
 - > Point 4381 is a highly influential point.

DFBETAS & DFFITS

Findings:

- ❖ DFBETAS: 2 points (4381 and 5501) influential in calculating each model parameter.
- ❖ DFFITS: Points with lower index values (more Red wine) appear to be more influential.
- ❖ White wines appear to exceed the DFFITS threshold less often than red.

*Left 1,599 points 'red wine',
*Right 4,898 points 'white wine'.

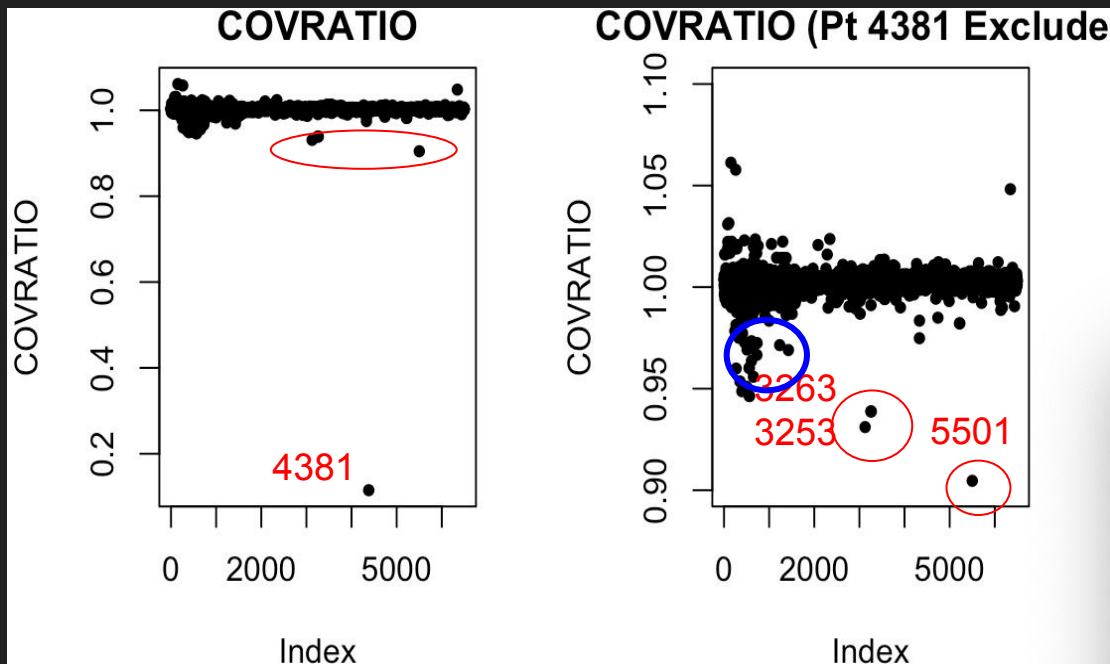


COVRATIO

Findings:

- ❖ point 4381 greatly reduces the precision of the model.
- ❖ 3 other points that degrade model precision as well. (3253, 3263, and 5501)
- ❖ a large cluster of points on the left-hand side that fall below the lower threshold.
 - > the model is trained largely to fit white wine
- ❖ 118 points degrade model precision with their inclusion in the data set, and 205 points improve model precision.

*Left 1,599 points 'red wine',
*Right 4,898 points 'white wine'.



Scaled Model

Findings:

- ❖ Coefficient for density is too high.
(point 4381 has a considerably different density from the other obs.)

> Unit Normal Scale the response & predictors

After scaled:

- ❖ Residual sugar plays a crucial role.
- ❖ Density also plays a crucial role.

Coefficients:		Estimate
(Intercept)	Before scaling	6.735e+02
fixed.acidity		5.270e-01
volatile.acidity		9.215e-01
residual.sugar		2.392e-01
chlorides		-9.834e-01
free.sulfur.dioxide		-3.136e-03
citric.acid		4.660e-01
density		-6.816e+02
pH		2.719e+00
sulphates		1.056e+00
as.factor(color)1		1.277e+00
fixed.acidity:as.factor(color)1		2.578e-02
volatile.acidity:as.factor(color)1		-5.900e-01

Coefficients:		Estimate
fixed.acidity	Scaled	0.572787
volatile.acidity		0.127197
residual.sugar		0.954259
chlorides		-0.028884
free.sulfur.dioxide		-0.046662
citric.acid		0.056775
density		-1.713648
pH		0.366503
sulphates		0.131737
as.factor(color)-0.571322616154039		-0.243435
as.factor(color)1.75005514316603		0.814880
fixed.acidity:as.factor(color)1.75005514316603		0.028026
volatile.acidity:as.factor(color)1.75005514316603		-0.081438

Conclusion & Further Direction

Differences in properties between red and white wine.

- ❖ Scatterplots, interaction terms indicates a difference.
- ❖ Red appeared to have a higher frequency of points that both enhancing and degrading precision.
 - > Future direction: to use the split data sets for red and white wine, and observe how well the final model fits the two data sets separately.

Extreme points

- ❖ The final model produced satisfactory model statistics, the few identified extreme points (eg., 4381) give undue influence on the model.
- ❖ Examined the model fit with the specified point omitted. -> adj R-square increase from .8227 to .8412.
 - > Future direction: fit a model based on dataset that do not possess extreme values of density and residual sugar.
- ❖ Another possible reason the model does not fit particularly well is due to a lack of sampling wines with high density and high residual sugar.
 - > Future direction: gather a larger sample size and pay special attention to these variables, ensuring an adequate representation of various wines.

References

[1] 261 Course Slides (By Dr. Guangliang Chen)

[2] P. Cortez, A. Cerdeira, F. Almeida, T. Matos and J. Reis. Modeling wine preferences by data mining from physicochemical properties. In Decision Support Systems, Elsevier, 47(4):547-553, 2009.