

References for EDA project:

This is a list of articles that I gleaned information from about the chemical components in wine.

<http://waterhouse.ucdavis.edu/whats-in-wine/fixed-acidity> About acids in wine: fixed, volatile and citric,

<https://winemakermag.com/501-measuring-residual-sugar-techniques> About residual sugar, (dry= .2-.3, off-dry 1-5%, sweet 5-15%)

<https://winemakermag.com/501-measuring-residual-sugar-techniques> About chlorides (too much in wine can cause "saltness")

<https://winobrothers.com/2011/10/11/sulfur-dioxide-so2-in-wine/> All about sulfites, controversial but commonly added to wines as a preservative

<http://www.wineintro.com/glossary/s/sulfates.html> - sulfites, dangerous byproduct

<http://metersolution.com/mobile-density-meter-in-wine-production-for-winery/> About density -- can be used to measure sugar content

<http://www.winespectator.com/drvinny/show/id/5035> About PH: " Low pH wines will taste tart and crisp, while higher pH wines are more susceptible to bacterial growth. Most wine pH's fall around 3 or 4; about 3.0 to 3.4 is desirable for white wines, while about 3.3 to 3.6 is best for reds."

<http://www.winespectator.com/drvinny/show/id/45581> Sulfates vs sulfites

https://www.gildsomm.com/4cb697f52c/discussion_forums/f/general-discussion/5177/sweetness-chart-tasting-study-guide-teaser Sweetness chart

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