

# Wine Taste Forecaster

## Domain Background

Wine traders, consumers, and producers spend millions of dollars to target a specific tasting profile. Experiments on making wine are tremendously difficult due to the number of factors affecting the wine taste including weather, soil, water, temperature and mineral compositions. Production of wine can take years and certain type of taste only appear after its maturity. This process may take up to 20 years. It is therefore important that the stakeholders know in advance what the wine will taste like.

This project aims to create a forecaster on wine taste and rating based on location, time, temperature, type of grapes used, and rainfall.

## Taste and quality of wine

The result of this forecaster will be useful to winemakers who can set the price and release the wine based on the quality expected. Market speculators are able to forecast the quality of wine before they mature. Consumers are able to know which wine will have the characteristics that they desire.

## Blending and import of grapes

Producers usually import grapes from different regions in order to match the taste profile that they desire. This predictor will give them an insight into the quality of the grapes in each region. This will be especially useful for producers in a non-traditional wine region who rely heavily on imports.

## Maturity of wine

Ageing of wine is one of the most important decisions that all the stakeholders need to make. It is absolutely critical that wine is aged ideally. Ageing too long, the wine will turn sour. Ageing too little, the wine would have yet reached the optimum maturity.

The decisions are traditionally made through tasting. However, this is an unreliable and expensive way to draw the conclusion. The result of this model will help the users to minimize cost and maximize profit.

## Problem statement

The goal of the project is to create a forecaster which takes in information as listed in the input array and output a taste index, taste description, wine price, and wine score

## Inputs

- Weather data
  - Average Temperature (daily)
    - Over the year before production
    - Over the year of production
  - Average Rainfall (daily)
    - Over the year before production
    - Over the year of production
- Location data
  - Country of production
  - Province of production
  - Vineyard name
  - GPS location of the vineyard
- Raw material data
  - Grape types

## Outputs

- Wine Taste index array (to be used to display as a chart/paragraph with a webapp)
- Price
- Quality rating by Winemag

## Solution Statement

The tasks involved are following.

1. Parse and clean all the training data
  - a. Weather data downloaded from kaggle database
  - b. GPS location using google maps api
  - c. Tasting notes and grape information are provided in wine-review dataset

2. Create an array of one hot encoded tasting index from parsing text
  - a. Tastes character are given a boolean value. The character is either there or not there.
3. Clean all the data and encode them into numpy array
4. Create a model to train on the list
  - a. Models in consideration include
    - i. Pytorch
    - ii. SKLearn
      1. SVA
      2. SVA linear
      3. K- nearest
      4. Random-forest
      5. Linear-regression
  - b. Determine which model would perform best
    - i. For pytorch, test around 10 different configuration
5. Create a RESTApi with API gateway and aws lambda
6. Create a webapp to interact with the gateway and gather input-output

## Datasets and inputs

1. The tasting data set used is from the Kaggle wine dataset version 4<sup>1</sup> by the magazine Winemag<sup>2</sup>.
2. Temperature data is from Kaggle Global Warming database by @berkeleyearth<sup>3</sup>.
3. GPS coordinates is extracted from Geopy library 2018<sup>10</sup>

## Evaluation Metrics

- Taste note
  - Accuracy
    - This is suitable because it is a binary output
    - Accuracy determines how likely it is to get the correct answer
    - Both false negative and false positive are not desirable
    - False positive causes users to expect a character when it is not there
    - False negative means we will miss a lot of useful characters
- Score/Price
  - Relative Absolute Error (RAE) and Mean Absolute Error (MAE)
    - This is suitable since there are likely to be a lot of outliers in both wine score and wine price. We would like those to not affect the actual model too much.

- Wine price is affected strongly by other factors such as fashion, marketing, and general market conditions. It is expected that there will be a high number of outliers

## Benchmark Model

I have found various projects that has similarities to this proposal.

1. Robinson, S., (2019)<sup>4</sup> research is using the same Kaggle data set to determine the price of wine. However, It is using the bag of word description to forecast the price and she is not sharing the end result so the model needs to be reproduced to calculate the evaluation metrics.
2. cortez, P., (2019)<sup>8</sup> aims to forecast wine price using weather data on a linear regression model and comes up with a matrix of price probability table for each vineyard.
3. Freecodecamp(2018)<sup>6</sup> article tries to understand what makes wine taste good based on its chemical characteristics using wine dataset from [UCI](#) (Uciedu, 2019).
4. Olivier goutay, (2018)<sup>9</sup> forecasts the 5 groups of wine quality based on its description. Which the author claim has over 97% efficiency using random forest classifier.

After reading all the articles, I come up with the following benchmarks

1. Wine description forecast should have at least 80% accuracy. (no research has been found to support this)
2. Wine group of quality should be at least 97% accurate according to research 4.
3. Wine price have MAE of 4 according to the 3 results presented in research 1.

## Reference

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