

WINE O'CLOCK

E Z B O T C T S F W L J R B E B E U A S G U X L D O H N G L
 G T G D V S R R A R G R A A U T P B M J J R U A N Y O S O F
 U D S A E O E C O G U R S R B I I F B D Q C A Q Z N P H W U
 S F H A V M I V R P R I G Q N P G N D R Z R E X C G O I Y L
 R L O A T D I A R E K U T O P O Z V O Y Y E D G Q C T K C L
 A B L W I R N S L A N S T Y H S I X X T J I R S L J L M S B
 L F L T Y D E T E D H E K T C N Q T H L N M O A X I I A T O
 L N Y Y C B J T Y C É H Z E H N I Y A Y I E B X S V C N E D
 E W V R F Y G S F V O W K X I B O N W T D R B U L P O M E I
 C H U T E E W S U A F D E C A N T I N G N P M E X E M A L E
 F O R T I F I C A T I O N K N G O U S A N E V A A K X L Y D
 O E N O L O G Y N C O G T S T B Q S V E T F M R P E G B C L
 T N B U S I A L O J U A E B I V I R O L O C T R H M N E E A
 L C N A L B N O N G I V U A S L W O G B E H E Z E B I C S I
 T Z V X T N O I T A R E A L B Q A N E R Y G N A N F R J O R
 N O I T C A R T X E M P T A G E I R M U A Y A R O D E W N E
 E G A L L I B A H U Y D H N Z S T F O T R C N I L N T X Y P
 G C H A M P A G N E B C Z C S C Z A N M S O G H I P L L O M
 N U H O S I S Z K M C N E E L S D I L U A X S S C Z I U F I
 I O U A E P R R U N F N R A U V V W R A U S O É S D F H K I
 G X B L R N I W C P F P R P L X Q B E B P T F J P I C T D R
 A L E R K D O C C C C I P T M E A R O O E D A P E R I T I F
 R R E L I S O P Y A T L F T O L R E M U W Y I Q D R M M O E
 N T E N P L A N H Y E E E L V H H N Q M G Q R M E K L Y L G
 R Y B Y G M L C N I D N O N G I V U A S T E N R E B A C D A
 Y Z K H A T O I V A L Y T W C L O T D L E G S D E D C N E L
 C A V D S K H C A P Y E N C S B U E C A M O P Y K H X S K L
 O L F E O S F A P N S E R X Y R S P A R K L I N G B S Q R U
 F W B T F K R E W R T B Q A E N X J I Q I J Z V W G O Z O W
 P R I E S L I N G B R E A T H I N G T C L U X D B X A V C K

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|------------|--------------------|---------------|-------------|-----------------|
| ACIDITY | BRUT | DEMISEC | LEGS | PRESSING |
| AERATION | BURGUNDY | DRY | LENGTH | RIESLING |
| AFTERTASTE | CABERNET SAUVIGNON | EARTHY | MALBEC | ROSÉ |
| AGING | CASK | EXTRACTION | MATURE | SAUVIGNON BLANC |
| ALCOHOL | CELLAR | FERMENTATION | MERLOT | SHERRY |
| APERITIF | CHABLIS | FILTERING | MIDPALATE | SHIRAZ |
| AROMA | CHAMPAGNE | FLAVORS | NOSE | SILKY |
| BALANCE | CHARDONNAY | FORTIFICATION | OAKY | SPARKLING |
| BARREL | CHIANTI | FRUITY | OENOLOGY | SPICY |
| BEAUJOLAIS | CLARITY | FULLBODIED | OENOPHILE | STEELY |
| BENTONITE | COLOR | GRAND CRU | PHENOLICS | SUPPLE |
| BORDEAUX | COMPLEX | HABILLAGE | PINOT | SWEET |
| BOUQUET | CORKED | HARVEST | POMACE | TANNIN |
| BREATHING | CUVÉE | IMPERIAL | PORT | ULLAGE |
| BRILLIANT | DECANTING | LABRUSCA | PREMIER CRU | VINTAGE |