

# Commercial Winemaking Processing And Controls.pdf

TABLE OF CONTENTS	
ACKNOWLEDGMENTS	5
LIST OF TABLES	8
1. INTRODUCTION	9
1.1 Background	9
1.2 Evolution of Missing Data Estimation Method	12
1.3 Missing Data Mechanisms	13
1.3.1 Missing Completely at Random	14
1.3.2 Missing at Random	15
1.3.3 Missing Not at Random	16
1.4 Strategies to Manage Missing Data	16
1.4.1 Case Deletion	16
1.4.2 List-Wise Deletion	17
1.4.3 Pair-Wise Deletion	18
1.4.4 Mean Substitution	20
1.4.5 Hot / Cold-Deck Imputation	21
1.4.6 Linear Regression Imputation	22
1.4.7 Multiple Imputation	23
2. LITERATURE REVIEW	25
3. METHOD	26
3.1 Multiple Imputation	26
3.2 Procedure for Analysis	26
3.3 Theoretical Support/Validation for Multiple Imputation	29
3.4 Advantages and Disadvantages of Multiple Imputation	31
4. RESULTS OF MONOTONE MISSING DATA PATTERN	34
4.1 Simulation	34

## [WIN - Wine Industry Network - Enartis USA Profile](#)

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Grape, juice and wine analysis provides winemakers with information beyond what the senses can do. Brix, TA and pH are essential grape parameters to track during harvest. However, a more complete picture of grape/juice composition can be helpful for making processing decisions during harvest and developing winemaking strategies for any wine.

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## [Glossary of Wine Terms – The Winemaker](#)

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A New Wine Book by Richard G Peterson

## [Saccharomyces cerevisiae - Wikipedia](#)

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*Saccharomyces cerevisiae* (/ˈsɜːrˈvʌsii/) is a species of yeast. It has been instrumental to winemaking, baking, and brewing since ancient times. It is believed to have been originally isolated from the skin of grapes (one can see the yeast as a component of the thin white film on the skins of some dark-colored fruits such as plums; it exists among the waxes of the cuticle).

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