

Wine Folly The Essential Guide To Wine

Discover new favorites by tracing wine back to its roots

Acclaimed wine writer Jon Bonné explains everything you need to know about wine in simple, easy-to-digest tidbits. For example: A wine's price rarely reflects its quality. You can drink rosé any time of year. Don't save a great bottle for anything more than a rainy day. Enjoy! -- Adapted from back cover.

Wine is now one of the most popular drinks in the world. Many wine drinkers wish they knew more about it without having to understand every detail or go on a wine course. In *The 24-Hour Wine Expert*, Jancis Robinson shares her expertise with authority, wit and approachability. From the difference between red and white, to the shape of bottles and their labels, descriptions of taste, colour and smell, to pairing wine with food and the price-quality correlation, Robinson helps us make the most of this mysteriously delicious drink.

Announcing the completely revised and updated edition of *The Wine Bible*, the perennial bestselling wine book praised as “The most informative and entertaining book I’ve ever seen on the subject” (Danny Meyer), “A guide that has all the answers” (Bobby Flay), “Astounding” (Thomas Keller), and “A magnificent masterpiece of wine writing” (Kevin Zraly). Like a lively course from an expert teacher, *The Wine Bible* grounds the reader deeply in the fundamentals while layering on informative asides, tips, amusing anecdotes, definitions, glossaries, photos (all new for this edition), maps, labels, and recommended bottles. Karen MacNeil’s information comes directly through primary research; for this second edition she has tasted more than 10,000 wines and visited dozens of wine regions around the world. New to the book are wines of China, Japan, Mexico, and Slovenia. And through it all the reader becomes ever more informed—and, because of the author’s unique voice, always entertained: “In great years Pétrus is ravishing, elegant, and rich—Ingrid Bergman in red satin.” Or, describing a Riesling: “A laser beam. A sheet of ice. A great crackling bolt of lightning.”

A hip, new guide to wine for the new generation of wine drinkers, from the sommelier creators of the award-winning site WineFolly.com Red or white? Cabernet or merlot? Light or bold? What to pair with food? Drinking great wine isn't hard, but finding great wine does require a deeper understanding of the fundamentals. *Wine Folly: The Visual Guide to Wine* will help you make sense of it all in a unique infographic wine book. Put together by the creators of Wine Folly, a certified sommelier and a designer who have become renowned in the wine world for simplifying complex wine topics, this book combines sleek, modern information design with data visualization. Get pragmatic answers to your wine questions and learn pro tips on tasting, how to spot great quality, and how to find wines you'll love. *Wine Folly: The Visual Guide to Wine* includes:

- Detailed taste profiles of popular and under-the-radar wines.
- A guide to pairing food and wine.
- A wine-region section with detailed maps.
- Practical tips and tricks for serving wine.
- Methods for tasting wine and identifying flavors.

Packed with information and encouragement, *Wine Folly: The Visual Guide to Wine* will empower your decision-making with practical knowledge and give you confidence at the table.

Wine Folly *The Essential Guide to Wine* Avery Publishing Group

Giving readers the confidence to discover, buy, and drink wines that they'll enjoy, *Wine: A Tasting Course* helps you explore and develop your palate in your own time and at your own pace. Offering a visual tour of wine styles, explaining the big-picture concepts, and encouraging readers to recognize the connections between wines, author Marnie Old, a renowned American sommelier, challenges all the stuffy

orthodoxies about wine, and teaches that best way to learn is through tasting. Providing a fresh take on the world of wine, showing you what you need to know, and debunking wine-snob myths, *Wine: A Tasting Course* is the ultimate visual wine course for wine lovers seeking no-nonsense, practical information.

Provides a comprehensive guide to the wines of France, describes the wine-growing regions, and recommends classic dishes to match the wines

EXPLORE THE WORLD OF CHEESE BY ASKING YOURSELF ONE SIMPLE QUESTION: WHAT CHEESES DO I ALREADY LOVE? This is the first book of its kind to be organized not by country, milk type, or any other technical classification. *The Book of Cheese* maps the world of cheese using nine familiar favorites, what author Liz Thorpe calls the Gateway Cheeses. From basics like Swiss, blue, and cheddar, Liz leads the way to more adventurous types. Love Brie? Liz shows you how to find other Brie-like cheeses, from the mild Moses Sleeper to the pungent Fromage de Meaux. Her revolutionary approach allows food lovers to focus on what they really care about: finding more cheeses to enjoy. Complete with flavor and aroma wheels, charts guiding you through different intensities and availabilities, and gorgeous photography, this is the only book on cheese you will ever need.

This book includes broad content on wines from around the world, including Old World and New World wines, as well as beer, other fermented beverages such as mead and sake, and every type of spirit available.

From New York Times bestselling author Madeline Hunter comes the first novel in a Wicked regency romance trilogy about three irresistibly attractive brothers... Gareth Fitzallen is celebrated for four things: his handsome face, his notable charm, his aristocratic connections, and an ability to give the kind of pleasure that has women begging for more. Normally he bestows his talents on experienced, worldly women. But when he heads to Langdon's End to restore a property he inherited—and to investigate a massive art theft—he lays plans to seduce a most unlikely lady. Eva Russell lives a spinster's life of precarious finances and limited dreams while clinging to her family's old gentry status. She supports herself by copying paintings while she plots to marry her lovely sister to a well-established man. Everyone warns her of Gareth's reputation, and advises her to lock her sister away. Only it is not her sister Gareth desires. One look, and she knows he is trouble. One kiss, however, proves she is no match for this master of seduction.

Wine is truly the world in a glass, without the travel hassles. However, it can be overwhelming with differences in wine terminology and traditions. *Wine for Beginners* takes the guesswork out of any wine occasion, allowing you to decode wine culture for yourself, whether you are completely new to wine or you have some sipping experience. Learn how to choose between different wine options, break down wine labels and wine speak, discover the art of food and wine pairing, enjoy wine-related activities, and more. *Wine for Beginners* is a lighthearted, yet informative must-read for any wine drinker. Janelle Jalbert is your personal wine coach, and takes the mystery out of one of the world's most consumed and cherished beverages. Her simple and friendly approach to selecting, serving, and savoring all types of wine--without any snobbery--makes it easy to move from a beginner to a knowledgeable wine lover.

The vast, arid plains of New Mexico, Texas, and Arizona and the mountainous peaks of Colorado do not immediately suggest prime wine growing territory. However, it was in this part of the country, in 1629, that missionaries planted the United States' first *Vitis vinifera* vines. Over the ensuing centuries wine production grew, before being brought to a stuttering halt in the 1930s by Prohibition. Following repeal, recovery was slow, and the modern wine era only really began with the new pioneers of the 1960s and 1970s. All four of these southwestern states can boast growing wine industries, each with its own distinct identity. Although home to those first wine grapes, New Mexico may be

the least experienced player, with a few major producers and many smaller, new arrivals (including one winemaker literally working out of his garage). The Texas industry is bigger, more developed and more polished, with at least 350 wineries operating and plenty of room for growth. Arizona has perhaps made the most progress in the shortest time; some impressive growing conditions, educational initiatives, and a tight-knit band of producers have led to promising quality wines. Colorado, long known for its fruit orchards, is now home to vineyards too, with many producers also farming other fruit and creating wines from both. Taking each state in turn, Jessica Dupuy guides us expertly through its history before presenting a thorough summary of its climate and geology, discussing the grapes grown, explaining the subregions (AVAs), and appraising the challenges wine growers face. Influential and innovative producers are profiled, and each section concludes with ideas on where to visit, dine, and stay. Boxes throughout the text supply asides on historical, geographic, and cultural points of interest. For anybody interested in discovering a truly up-and-coming wine region this book makes for fascinating reading.

INSTANT NEW YORK TIMES BESTSELLER AND A NEW YORK TIMES CRITICS' PICK "Thrilling . . . [told] with gonzo élan . . . When the sommelier and blogger Madeline Puckette writes that this book is the Kitchen Confidential of the wine world, she's not wrong, though Bill Buford's *Heat* is probably a shade closer." —Jennifer Senior, *The New York Times* Professional journalist and amateur drinker Bianca Bosker didn't know much about wine—until she discovered an alternate universe where taste reigns supreme, a world of elite sommeliers who dedicate their lives to the pursuit of flavor. Astounded by their fervor and seemingly superhuman sensory powers, she set out to uncover what drove their obsession, and whether she, too, could become a "cork dork." With boundless curiosity, humor, and a healthy dose of skepticism, Bosker takes the reader inside underground tasting groups, exclusive New York City restaurants, California mass-market wine factories, and even a neuroscientist's fMRI machine as she attempts to answer the most nagging question of all: what's the big deal about wine? What she learns will change the way you drink wine—and, perhaps, the way you live—forever. "Think: Eat, Pray, Love meets Somm." —theSkimm "As informative as it is, well, intoxicating." —Fortune

This is a fun but respectful (and very comprehensive) guide to everything you ever wanted to know about wine from the creator and host of the popular podcast *Wine for Normal People*, described by *Imbibe* magazine as "a wine podcast for the people." More than 60,000 listeners tune in every month to learn a not-snobby wine vocabulary, how and where to buy wine, how to read a wine label, how to smell, swirl, and taste wine, and so much more! Rich with charts, maps, and lists—and the author's deep knowledge and unpretentious delivery—this vividly illustrated, down-to-earth handbook is a must-have resource for millennials starting to buy, boomers who suddenly have the time and money to hone their appreciation, and anyone seeking a relatable introduction to the world of wine.

The concept of terroir is one of the most celebrated and controversial subjects in wine today. Most will agree that well-made wine has the capacity to express "somewhereness," a set of consistent aromatics, flavors, or textures that amount to a signature expression of place. But for every advocate there is a skeptic, and for every writer singing praises related to terroir there is a study or a detractor seeking to debunk terroir as myth. *Wine and Place* examines terroir using a multitude of voices and points of view—from winemakers to wine critics, from science to literature—seeking not to prove its veracity but to explore its pros, cons, and other aspects. This comprehensive anthology lets readers come to their own conclusions about terroir.

A professional organizer's complete guide to getting—and staying—organized. As a child, Justin Klosky loved to count, analyze, and categorize everything in sight. Eventually diagnosed with OCD, he found ways to tap the benefits of his condition. Today, he's founded a successful firm, O.C.D. Experience, building on the principals of Organize, Create, Discipline to help high-end clients take control of their lives

through time management skills, getting rid of clutter, simplifying their habits, and rethinking storage solutions. Carefully arranged into more than 300 A-to-Z categories, *Organize & Create Discipline* explains organization methods for everything from laundry to legal documents, shoes, toys, kitchen drawers, medicine cabinets, utility closets, overflowing email inboxes, and dozens of other sources of daily detritus. Klosky's unique advice yields peace of mind and radically improves productivity. With a clientele that includes Bryce Dallas Howard, Julie Chen, and Saks Fifth Avenue, Klosky now makes his unrivaled techniques to staying organized available to all.

!--StartFragment--Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine !--EndFragment-- Prepared by a James Beard Award-winning author team, "What to Drink with What You Eat" provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

From the world-renowned sommelier Aldo Sohm, a dynamic, essential wine guide for a new generation NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD52 Aldo Sohm is one of the most respected and widely lauded sommeliers in the world. He's worked with celebrated chef Eric Ripert as wine director of three-Michelin-starred Le Bernardin for over a decade, yet his philosophy and approach to wine is much more casual. Aldo's debut book, *Wine Simple*, is full of confidence-building infographics and illustrations, an unbeatable depth of knowledge, effusive encouragement, and, most important, strong opinions on wine so you can learn to form your own. Imbued with Aldo's insatiable passion and eagerness to teach others, *Wine Simple* is accessible, deeply educational, and lively and fun, both in voice and visuals. This essential guide begins with the fundamentals of wine in easy-to-absorb hits of information and pragmatic, everyday tips—key varietals and winemaking regions, how to taste, when to save and when to splurge, and how to set up a wine tasting at home. Aldo then teaches you how to take your wine knowledge to the next level and evolve your palate, including techniques on building a “flavor library,” a cheat sheet to good (and great) vintages (and why you shouldn't put everything on the line for them), tips on troubleshooting tricky wines (corked? mousy?), and, for the daring, even how to saber a bottle of champagne. This visual, user-friendly approach will inspire readers to have the confidence, curiosity, and enthusiasm to taste smarter, drink boldly, and dive headfirst fearlessly into the exciting world of wine. A field guide to the new world of wine, featuring an overview of today's most exciting regions and easy-to-use advice on properly tasting wine, discovering under-the-radar gems, and finding the perfect bottle for any occasion. Highlighting wines from old world regions such as France, Italy, Spain, and Germany to new world wines from the United States, Australia, New Zealand, Chile, and more, *The Essential Wine Book* tells you what to drink and why. Beginning with foundational information about how wine is made, how to taste it, and how to understand terroir, wine expert and journalist Zachary Sussman then gives an overview of the most important and interesting wine regions today—both established and still emerging. For instance, the great French wines of Burgundy and Champagne are already well known, but for affordable bottles you can easily find at your local wine shop, Sussman profiles up-and-coming producers in other regions, including the Jura, Languedoc-Roussillon, and more. In a similar vein, California's Napa Valley has for decades been the source of America's most prestigious wines, but here you'll learn about other areas of the state that are gaining recognition, from Lodi to the Santa Rita Hills. You'll find user-friendly "just the highlights" notes for each region, as well as recommendations for producers and particular bottles to seek out. Diving deep into what makes each region essential and unique, this comprehensive guides gives new wine drinkers and enthusiasts alike an inside track on modern wine culture.

Few wine books can be called classic, but the first edition of The World Atlas of Wine made publishing history when it appeared in 1971. It is recognized by critics as the essential and most authoritative wine reference work available. This eighth edition will bring readers, both old and new, up to date with the world of wine. To reflect all the changes in the global wine scene over the past six years, the Atlas has grown in size to 416 pages and 22 new maps have been added to the wealth of superb cartography in the book. The text has been given a complete overhaul to address the topics of most vital interest to today's wine-growers and drinkers. With beautiful photography throughout, Hugh Johnson and Jancis Robinson, the world's most respected wine-writing duo, have once again joined forces to create a classic that no wine lover can afford to be without. "The World Atlas of Wine is the single most important reference book on the shelf of any wine student." - Eric Asimov, New York Times "The most useful single volume on wine ever published... If I owned only one wine book, it would be this one." - Andrew Jefford, Decanter "Like a good bottle of wine, you'll find yourself going back to it again and again... Perfect for anyone who has a thirst for greater wine knowledge." - Edward Deitch, NBC/today.com "The World Atlas of Wine belongs on your shelf... The essential rootstock of any true wine lover's library. A multi-layered snapshot of wine and how it has evolved." - Dave McIntyre, Washington Post

Wine lovers appreciate not just the taste of wine and the pleasure it gives them, they also enjoy the lifestyle and culture associated with it and the values it conveys. Both a handbook and an illustrated history, this new guide offers all readers--from novice to professional--the keys to fully appreciating Bordeaux wines and their rich culture. Explore the wine châteaux, the Bordeaux wine trade, the art of wine blending, the rules of tasting, and the best food and wine pairings, as written by the world-renowned experts of the Bordeaux Wine School. This comprehensive guide to great wines, terroirs, and grape varieties includes a wealth of illustrations--lush photographs as well as original drawings, maps, charts, tables, and diagrams (plus links to 40 instructive videos)--that make this book essential reading for all wine lovers. Winner of the 2018 James Beard Foundation Cookbook Award in "Reference, History, Scholarship" Winner of the 2017 André Simon Drink Book Award Winner of the 2018 International Association of Culinary Professionals (IACP) Cookbook Award for "Wine, Beer & Spirits" From Peter Liem, the lauded expert behind the top-rated online resource ChampagneGuide.net, comes this groundbreaking guide to the modern wines of Champagne--a region that in recent years has undergone one of the most dramatic transformations in the wine-growing world. This luxurious box set includes a pullout tray with a complete set of seven vintage vineyard maps by Louis Larmat, a rare and indispensable resource that beautifully documents the region's terroirs. With extensive grower and vintner profiles, as well as a fascinating look at Champagne's history and lore, Champagne explores this legendary wine as never before.

From food pairings to the art of wine tasting, this charmingly illustrated guide makes the world of wine more welcoming than ever! Calling all wine newbies and wine nerds: This illustrated guide is refreshing as a rosé and flavorful as a merlot. Growing up in a family that's been in the wine business for five generations, Madelyne Meyer would be the first to tell you, you don't need a book to enjoy wine . . . but knowing more about your favorite glassful can be a pleasure all its own. In Welcome to Wine, Meyer pairs her expert knowledge with 200 witty, whimsical illustrations that make all the essentials crystal clear—so you can get to the good part sooner! Food pairings and the art of wine tasting Serving temperature (without getting hung up on precision!) Key wine regions and exactly how wine is made From choosing wine for a date night to training your nose to pickup “notes,” this is the friendliest guide to wine.

Want to pick the perfect wine for dinner? Red, white or Rose? Dry or Fruity? Spanish or Portuguese? Become the expert with Wine Folly's Magnum Edition: The Master Guide. It will take your appreciation and understanding of wine to the next level. Wine

Folly introduced a whole new audience to the world of wine, making it easy for complete beginners to understand the fundamentals thanks to their straightforward advice, simple explanatory graphics and practical wine-tasting tips. Now they are back with plenty more eye-catching visuals and easy-to-grasp advice that the brand has become known for. Wine Folly Deluxe comes complete with a fresh look, twice as much information on regions, and a profusion of new and alternative wine styles. With its simple and practical answers to all your wine questions and curiosities - red or white? Light or bold? Spanish or Portuguese? - it's the perfect guide for anyone looking to expand their expertise and an ideal gift for the oenophile in your life.

Presents a basic, scent-guided introduction to wines and wine appreciation, detailing wine's basic components to help the reader determine what kind of wine they like best.

The Italian wine bible for a new generation--a superstar sommelier and restaurateur explores the dynamic world of contemporary Italian wine. As an acclaimed sommelier with an intense focus on this beloved region, Joe Campanale is one of the key advocates and storytellers of Italian wine. In his debut, *Vino*, he tells the thrilling story of the dynamic landscape of Italian wine today: how a new generation of winemakers are embracing the land in every way by eschewing popular international styles, championing long-forgotten native grapes, and adopting sustainable approaches best suited for their local climates. To reexamine what Italian wine is now, and importantly, what it could be, Joe proposes a new rubric of quality based on three overlapping values: native grapes, exceptional terroir, and talented winemakers. He explores the exciting new trends and styles of wine to which this renaissance of artisanal wine has given birth--from pét-nats and orange wines to aged white wines and more. Joe's epic quest through Italy's twenty regions takes him from the steep hills of Valle d'Aosta to the near-tropical climates of Sicily, as he uncovers and profiles the diversity of wines and producers in each, inspiring readers to seek out these specific wines themselves to try. The stunning beauty of these areas is captured by photographer Oddur Thorisson, making this book as transportive as it is educational. Readers will meet scores of interesting characters deeply devoted to their craft and leave with a new appreciation of the fruits of their labor and a profound understanding of why there's never been a better time to drink Italian wine. Throughout, readers will learn about exceptional producers and bottles to look out for the next time they're in a favorite wine shop or perusing a wine list.

As the global wine industry reinvents itself for twenty first-century palates, Washington is poised to become as important and influential as California on the world stage. National and international attention has brought interest in the state's wines to an all-time high. Yet, in just the past few years, a tidal wave of change has rolled over the state's wine industry. To keep wine enthusiasts thoroughly up to date, Paul Gregutt has now completely revised and expanded his critically acclaimed guide to Washington's best grapes, vineyards, wines, winemakers, and wineries. With twice as many winery and vineyard profiles, updated tasting notes, and new recommended producers for each grape variety, this edition of *Washington Wines and Wineries* will continue to be the definitive reference on the subject.

An authoritative and inspirational winetasting course, from one of the world's leading wine educators. 'Explains the mechanics of taste and tasting better than any book I've seen.' - Richard Ehrlich, *Independent on Sunday* Learn how to taste wine, with one of

the world's leading wine educators. This book offers a particularly clear and precise means of teaching yourself how to taste and how to get more out of your wine, whatever your level. All the major grape varieties are explored, and their key characteristics in different regions. Ten practical tastings then cover core tasting techniques. Do you want to explore Dry Whites, for example, looking at 'Old World' versus 'New World' Sauvignon Blancs? Or investigate 'terroir' in a range of Bordeaux wines? Additional information on subjects such as Wines and Age and the impact of climate change complete the picture, making this book a powerful tool for understanding and appreciating wine at all levels.

Wherever you are in the world, there are wineries that are worth visiting, vineyards that are ready to be explored and cellars packed with great bottles begging to be drunk. Among more than 30 countries and regions (and some 400 wineries), this book explores the classic destinations, reveals hidden gems in well-known wine country, and celebrates emerging wine-producing locations. Where to Drink Wine travels country-by-country, region-by-region highlighting the must-visit wineries in each location. Its the definitive guide for the travelling wine-lover. Practical and evocative, colourful and comprehensive, its information covers the traditions, innovations and character of each winery and will help you decide where to go, the best tour for you, and what to expect when you get there. From Bordeaux to New York State, Tuscany to China, let Where to Drink Wine tempt you to tour the world, estate by estate.

An indispensable book for every wine lover, from some of the world's leading wine experts. Where do wine grapes come from and how are grape varieties related to one another? What is the historical background of each one? Where are they grown? What sort of wines do they make? Using cutting-edge DNA analysis and detailing almost 1,400 distinct grape varieties, as well as myriad correct (and incorrect) synonyms, this book examines grapes and wine as never before. Here is a complete, alphabetically presented profile of all grape varieties of relevance to the wine lover, charting the relationships between them and including unique and astounding family trees, their characteristics in the vineyard, and—most important—what the wines made from them taste like. Presented in a stunning design with eight-page gatefolds that reveal the family trees, and a rich variety of full-color illustrations from Viala and Vermorel's century-old classic ampelography, the text will deepen readers' understanding of grapes and wine with every page. Combining Jancis Robinson's worldview and nose for good writing and good wines with Julia Harding's research, expertise, and attention to detail plus Dr. Vouillamoz's unique level of scholarship, Wine Grapes offers essential and original information in greater depth and breadth than has ever been available before. This is a book for wine students, wine experts, and wine lovers everywhere.

Whether you're planning a lavish party or just indulging in a nightcap, The Classic Cocktail Bible gives you a range of inspirations to create the exotic and the timeless. Cocktails are soaring in popularity as the nation's tastes grow more sophisticated and people are thirsty for new flavours and experiences. Beautifully illustrated with mouth-watering full colour photography, the book includes long and short drinks, still and sparkling, fruity and refreshing as well as creamy and indulgent - you'll never tire of trying the new concoctions. Includes 200 recipes with age-old classics such as the daiquiri, dry martini, margarita and Long Island ice tea. Each

spirit is thoroughly explained to give you advice on selecting what to buy and perfecting its accompaniments. There's also a selection of fantastic insider tips, a full glossary of terms and step-by-step guides to mastering different techniques. A history of the evolution and culture of cocktails immerses you in a more glamorous era and The Classic Cocktail Bible allows you to taste it for yourself.

Offers a guide to vintages, grape varieties, and wine appreciation.

JAMES BEARD AWARD WINNER The expanded wine guide from the creators of Wine Folly, packed with new information for devotees and newbies alike. Wine Folly became a sensation for its inventive, easy-to-digest approach to learning about wine. Now in a new, expanded hardcover edition, Wine Folly: Magnum Edition is the perfect guide for anyone looking to take his or her wine knowledge to the next level.

Wine Folly: Magnum Edition includes:

- more than 100 grapes and wines color-coded by style so you can easily find new wines you'll love;
- a wine region explorer with detailed maps of the top wine regions, as well as up-and-coming areas such as Greece and Hungary;
- wine labeling and classification 101 for wine countries such as France, Italy, Spain, Germany, and Austria;
- an expanded food and wine pairing section;
- a primer on acidity and tannin--so you can taste wine like a pro;
- more essential tips to help you cut through the complexity of the wine world and become an expert.

Wine Folly: Magnum Edition is the must-have book for the millions of fans of Wine Folly and for any budding oenophile who wants to boost his or her wine knowledge in a practical and fun way. It's the ultimate gift for any wine lover.

Ever been baffled by a wine list, stood perplexed before endless racks of bottles at the liquor store, or ordered an overpriced bottle out of fear of the scathing judgment of a restaurant sommelier? Before she became a James Beard Award—winning food and wine writer, Dara Moskowitz Grumdahl experienced all these things. Now she presents a handy guide that will show you how to stop being overwhelmed and intimidated, how to discover, respect, and enjoy your own personal taste, and how to be whatever kind of wine person you want to be, from budding connoisseur to someone who simply gets wine you like every time you buy a bottle. Refreshingly simple, irreverent, and witty, *Drink This* explains all the insider stuff that wine critics assume you know. It will teach you how to taste and savor wine, alone, with a friend, or with a group. And perhaps most important, this book gives you the tools to learn the only thing that really matters about wine: namely, figuring out what you like. Grumdahl draws on her own experience and savvy and interviews some of the world's most renowned critics, winemakers, and chefs, including Robert M. Parker, Jr., Paul Draper, and Thomas Keller, who share their wisdom about everything from pairing food and wine to the inside scoop on what wine scores and reviews really mean. Readers will learn how to master tasting techniques and understand the winemaking process from soil to cellar. *Drink This* also reveals how to get your money's worth out of wine without spending all you've got. At last there's a reason for why wine lovers to raise a glass in celebration. Savor the insider's viewpoint and straight talk of *Drink This*, and watch your intimidation of wine transform into well-grounded, unshakeable confidence.

Rocket science is complicated, wine doesn't have to be! With information presented in an easy, illustrated style, and chock-full of the fool-proof and reliable knowledge of a seasoned oenophile, *Wine Isn't Rocket Science* is the guide you always wished existed. From how grapes are grown, harvested and turned into wine, to judging the color, aroma, and taste of the world's most popular varietals, to understanding terroir and feeling confident ordering and serving wine at any occasion, this book explains it all in the simplest possible way. Every page, every piece of information, and every detail is illustrated in charming and informative four-color drawings that explain concepts at a glance. Includes detailed information on the following varietals (wine made from a particular grape) in the order in which they're presented in the

book: WhiteChardonnaySauvignon BlancCheninGewürztraminerViognierSemillonRieslingMarsanne BlendRolle-VermentinoMuscatPinot Grigio/GrisPinot BlancMuscadetSoaveAlbarinoTorrantesGruner VeltlinerAssyrtikoChampagneCavaProsecco RedPinot NoirCabernet-SauvignonMerlotCabernet-FrancMalbecPetit VerdotBordeaux BlendSyrahGrenacheMourvedreCarignanRhone/GSM BlendGamayNebbioloSangioveseBarberaValpolicella BlendAglianicoMontepulcianoNero D'AvolaNegroamaroZinfandelPetit SirahCarmenereTempranilloMenciaTouriga NacionalPinotageBlafrankischLambruscoRose DessertPortSherry MarsalaMadeiraVin SantoSauternesTokaji Ice Wine

Everything you need to know about the fruit of the vine--From A to Zinfandel. If you enjoy wine--but can't articulate why--you're not alone! From terroir to global varieties, *Wine: A Beginner's Guide* breaks down the complex bouquets of winemaking and tasting into ways that are fun and easy to understand. Learn what really makes a cabernet sauvignon red. Taste how it's possible to detect a hint of leather, chocolate, or even rubber in a single sip. Confidently discuss the subtleties of different types of grapes with the guide that has everything you need to know to grow your love of wine. *Wine: A Beginner's Guide* includes: Taste right--The 4-Step process to tasting wine means you'll get the most flavor from every swish and swirl. Pour with poise--Handle a bottle of vino just right, with tips on proper serving temperature, glass style, and long-term storage. Perfect match--An entire chapter on pairing with food means you'll select a bottle that complements every meal. Uncork your inner sommelier and sip confidently with *Wine: A Beginner's Guide*.

"Can I just be Marissa, please? I want to be hilarious and sexy and smart and insanely knowledgeable about wine." —Mindy Kaling A fresh, fun, and unpretentious guide to wine from Marissa A. Ross, official wine columnist for *Bon Appétit*. Does the thought of having to buy wine for a dinner party stress you out? Is your go-to strategy to pick the bottle with the coolest label? Are you tired of choosing pairings based on your wallet, instead of your palate? Fear not! *Bon Appétit* wine columnist and *Wine. All The Time.* blogger Marissa A. Ross is here to help. In this utterly accessible yet comprehensive guide to wine, Ross will walk you through the ins and outs of wine culture. Told in her signature comedic voice, with personal anecdotes woven in among its lessons, *Wine. All the Time.* will teach you to sip confidently, and make you laugh as you're doing it. In *Wine. All The Time.*, you'll learn how to:

- Describe what you're drinking, and recognize your preferences
- Find the best bottle for you budget and occasion
- Read and understand what's written on a wine label
- Make the perfect pairings between what you're drinking and what you're eating
- Throw the best damn dinner party your guests will ever attend
- And much more

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