

Wine Folly: A Visual Guide To The World Of Wine

Who will have the last word on wine, if not Jamie Goode? Over the last decade, Goode has embarked on almost nonstop travel through the world's vineyards in an effort to understand the beautifully diverse and complicated world of wine. His hard-nosed pursuit of the most interesting stories to tell about wine has led us here, to *The Goode Guide to Wine*. This book--a sort of manifesto--distills many of the observations, lessons, and opinions that have made Jamie Goode a renowned voice within the wine world. In a series of short, pithy, and often rather blunt chapters, he celebrates what is exciting and interesting about wine, asks how we could do things better, and points out some of the absurdities of wine culture. Jamie Goode has a distinct philosophy when it comes to wine, and he knows you may disagree; if you do, that means it's working. *The Goode Guide to Wine* is a book designed to provoke and inspire in equal measure, encouraging the reader to be critical and to see the world of wine through fresh eyes.

"An exhilarating wine book... No serious wine lover's library is complete without it" *Wine Spectator* *Grapes & Wines* is the key to enjoying modern wine. Approaching wine through grapes is in tune with the way consumers now think and learn about wine. Most wines, especially those from the Americas, Australasia and South Africa, are now sold under the name of the grape variety used rather than under the old European system of chateau and appellation name. You're standing in a wine shop and see bottles labeled Aglianico or Tannat. Do you know what they are? Garnatxa sounds familiar and it is, as it is the Basque name of the popular Grenache grape, but how do you know this? You've heard of Carmenere from Chile, and probably bought the wine, but did you know it is an old historic Bordeaux variety? This is the perfect book to help you find out more about the world's top classic grapes, from Cabernet Sauvignon to Zinfandel – the history, the places, the people, the wine styles and the flavours are covered in detail. It is also just the book for dipping into as you come across an unfamiliar grape variety. *Grapes & Wines* has been thoroughly revised and updated.

A startling, subversive novel about a teenage girl who has lost everything and will burn anything. Fourteen-year-old Lucia is a young narrator whose voice will long ring in your ears. She is angry with almost everyone, especially people who tell her what to do. She follows the one rule that makes any sense to her: *Don't Do Things You Aren't Proud Of*. Orphaned and living with her elderly aunt in poverty in the converted garage of a large mansion, Lucia makes her way through the world with only a book, a Zippo lighter, and a pocket full of stolen licorice. Expelled from school, again, Lucia spends her days riding the bus to visit her mother in *The Home*. When Lucia discovers a secret Arson Club, she will do anything to be a part of it. Her own arson manifesto is a marvellous anarchist pamphlet, written with biting wit and striking intelligence. The voice of teenaged Lucia is a tour de force: a brilliant, wrenching cry from the heart and mind of a super-smart, funny girl who can't help telling us the truth, a riveting chronicle of family, misguided friendship, and loss. *How to Set a Fire and Why* is Jesse Ball's most accessible novel yet; after *Silence Once Begun* and *A Cure for Suicide*, the pyrotechnics on display here will dazzle. 'I was captivated from the first line..... Lucia belongs with all the great child truth tellers: David Copperfield, Huck Finn, Holden Caulfield..... I loved her and I loved the book, every page of it.' Peter Heller, author of *The Dog Stars* and *The Painter*

Chart your course through the world of wine! Learn to taste and rate wines with this guided journal. Includes a wine aroma wheel, prompts for tasting notes and details about vintage, price, producer, region, country, variety, when and where tasted, appearance, nose, taste, finish, and overall impression. By wine writer Doug Paulding. 192 pages. 4-1/4" wide x 5-3/4" high (10.8 cm wide x 14.6 cm high). Durable hardcover. Elastic band closure. Ribbon bookmark.

A Buyer's Guide

Hugh Johnson *Pocket Wine 2022*

The Wine Dine Dictionary

Grapes & Wines

The Northwest Wine Guide

99 Bottles

A Quick and Easy Guide to Understanding, Buying, Tasting, and Pairing Every Type of Wine

Counsels beginning-level oenophiles on how to cultivate wine knowledge by developing one's personal tastes, in a Q&A guide that explores such topics as wine styles, ordering wines in restaurants, and how to identify good vintages.

The world's best-selling annual wine guide. Hugh Johnson's Pocket Wine Book is the essential reference book for everyone who buys wine - in shops, restaurants, or on the internet. Now in its 45th year of publication, it has no rival as the comprehensive, up-to-the-minute annual guide. It provides clear succinct facts and commentary on the wines, growers and wine regions of the whole world. It reveals which vintages to buy, which to drink and which to cellar, which growers to look for and why. Hugh Johnson's Pocket Wine Book gives clear information on grape varieties, local specialities and how to match food with wines that will bring out the best in both. This latest edition of Hugh Johnson's Pocket Wine Book includes a colour supplement: *The Ten Best Things About Wine Right Now*.

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.

As wine director for the Mina Group, Parr presides over the lists at some of the country's top restaurants. In "Secrets of the Sommeliers," Parr and journalist Mackay present a fascinating portrait of the world's top wine professionals and their trade.

A Field Guide to the Great Wines of Europe

The new edition of the no 1 best-selling wine guide

The Bloody Mary

The Essential Guide to Wine

Perfect Pairings

A Totally Approachable Guide from a World-Class Sommelier

A Manifesto of Sorts

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 NacionalPinotageBlaufrankischLambruscoRose DessertPortSherry MarsalaMadeiraVin SantoSauternesTokaji Ice Wine

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.”

Wine by Design Understanding the World of Wine Michael Joseph

The Wine Quiz Book

The Wine Bible

The Periodic Table of Wine

Wine for Normal People

Secrets of the Sommeliers

The Sommelier's Atlas of Taste

The Regional Wines of Italy

A graphic history of wine, from ancient times to today The history of wine is the history of civilization. It is the religious drink par excellence. In Greek mythology, references to wine abound. In the Bible, after the Flood, Noah plants a vineyard. In the Middle Ages, it was in the monasteries and churches that the syrupy drink of antiquity, unpalatable if not diluted, was transformed into the wine we know today. Wine expert Benoist Simmat and artist Daniel Casanave trace the story of wine from its origins in the Mediterranean to the globalized industry of the 21st century. Spanning the innovations that have punctuated wine's long history, from oak-barrel aging to the invention of the bottle, *Wine: A Graphic History* leaves readers with a fresh view of our own drinking culture.

At one time, Italian wines conjured images of cheap Chianti in straw-wrapped bottles. More recently, expensive “Super Tuscans” have been the rage. But between these extremes lay a bounty of delicious, moderately priced wines that belong in every wine drinker’s repertoire. *Vino Italiano* is the only comprehensive and authoritative American guide to the wines of Italy. It surveys the country’s wine-producing regions; identifies key wine styles, producers, and vintages; and offers delicious regional recipes. Extensive reference materials—on Italy’s 300 growing zones, 361 authorized grape varieties, and 200 of the top producers—provide essential information for restaurateurs and wine merchants, as well as for wine enthusiasts. Beautifully illustrated as well as informative, *Vino Italiano* is the perfect invitation to the Italian wine experience.

Do you enjoy fine wine? Can you name the different varieties of grape and the wines that are made from them? Are you an expert on all aspects of the wine making process? If so, find out how much you really know about wine with the 500 testing questions in this new quiz book. What grape produces wine that sometimes has the aroma of diesel or petrol? From which wine region in France does Sancerre come? In making Sherry, what is the system of topping up casks with older sherry called? The answers to these questions and more can all be found in *The Wine Quiz Book*. With sections on different wines from countries around the world, wine growing and making, anagrams of well-known wines, grape varieties, as well as general questions about the entire wine making process, you are certain to learn something new. This is a must-have book for anyone with an interest in the wine industry from the most discerning connoisseur to the enthusiastic amateur. If you like wine, you won’t want to be without this book.

"A single-subject cocktail book devoted to the brunchtime classic, the Bloody Mary, with 50 recipes. The Bloody Mary is one of the most universally-loved drinks. Perfect for breakfast, brunch, lunch, dinner, and beyond, there simply isn't a wrong time for a Bloody. In *The Bloody Mary*, author Brian Bartels--beverage director for the beloved West Village restaurants Jeffrey's Grocery, Joseph Leonard, Fedora, Perla, and Bar Sardine--delves into the fun history of this classic drink. (Did Hemingway create it, as legend suggests? Or was it an ornery Parisian bartender?) More than 50 eclectic recipes, culled from top bartenders around the country, will have drinkers thinking outside the vodka box and taking garnishes to a whole new level"--

Wine Made Simple

Food and Wine Pairing

The Essential Wine Book

Wine Folly

Drink This

Understanding the World of Wine

Easy to understand and jargon-free, this visually appealing ebook helps you appreciate tasting, enjoying, and talking about wine. Can't smell honeysuckle in that glass of sauvignon blanc, or wondering which end of a bottle of chianti is the "nose"? With this immersive e-guide to all things wine you'll soon become an expert. Discover which wines you like and why, read about the journey from grape to glass, and build on your understanding with vibrant infographics in this fresh take on the world of wine. Explore red wines and white, and those all-important food and wine pairings, then get a handle on grape varieties and regions. Drink alongside your discoveries with fun wine tasting tests that cover wines from all over the world, and learn key wine facts in "Did you know" boxes. Wine: A Tasting Course is perfect for anyone looking for a practical guide to wine tasting that focuses on enjoying, understanding, and appreciating wine.

Sure, drinking wine is all fun and good times, but learning about it isn't always as easy. With Grasping the Grape, Maryse Chevreire seeks to be like that friend from school you went to for help because they took the best notes in class (complete with visuals). Featuring profiles of more than 30 of the world's most prominent grapes, this guide to wine gives you the quick download on all the essentials: What the variety tastes like, where it's grown, what wines it's known for, what to drink it with, how to describe it and which other grapes to explore if you're a fan. Because when it comes down to it, learning the grapes is the best way to start your journey into wine. In Grasping the Grape, you'll also find information on key beginner wine drinking topics like how to become a better shopper and FAQs about rosé, as well as a handy plan of action for food and wine pairing, and a drinking game to help you become a sharper taster. If you weren't grasping for a glass of wine before, you will be after this.

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.

Large format book with photographic and biographic profiles of 50+ winemakers in Paso Robles California.

The Lore and Legend of a Cocktail Classic, with Recipes for Brunch and Beyond

Effective Communication with Data Visualization and Design

A Master Sommelier's Practical Advice for Partnering Wine with Food

Cool Infographics

How to Think and Drink Like the World's Top Wine Professionals

Vino Italiano

A Graphic History

Make information memorable with creative visual design techniques Research shows that visual information is more quickly and easily understood, and much more likely to be remembered.

This innovative book presents the design process and the best software tools for creating infographics that communicate. Including a special section on how to construct the increasingly popular infographic resume, the book offers graphic designers, marketers, and business professionals vital information on the most effective ways to present data. Explains why infographics and data visualizations work Shares the tools and techniques for creating great infographics Covers online infographics used for marketing, including social media and search engine optimization (SEO) Shows how to market your skills with a visual infographic resume Explores the many internal business uses of infographics, including board meeting presentations, annual reports, consumer research statistics, marketing strategies, business plans, and visual explanations of products and services to your customers With Cool Infographics, you'll learn to create infographics to successfully reach your target audience and tell clear stories with your data.

The fourth edition of this essential guide is revised and updated throughout. It includes new sections on recent trends in winemaking and expanded coverage of many winemaking regions, including Eastern Europe, the Middle East, South America, China, and Japan.

Discover new favorites by tracing wine back to its roots

Looks at how and where wine is made and how this affects its quality and pricing, including information on how the professionals taste and rate wine, a country-by-country tour of the latest vintages, profiles of different types of wine, the fine art of tasting a wine, and more.

A Guide for Real People Who Like Wine, but Not the Snobbery That Goes with It

Italian Wine Unplugged Grape by Grape

The Sommelier Prep Course

Wine Simple

Wine

Wine from Grape to Glass

Demystifying Grape Varieties to Help You Discover the Wines You Love

WINNER OF THE FORTNUM & MASON FOOD AND DRINK AWARDS 2018 'Smart, fun, useful - highly recommended' Hugh Johnson, co-author of The World Atlas of Wine 'With apologies to Jamie and Nigella - The Wine Dine Dictionary is going to be my new kitchen bible. It should probably be yours, too' Metro Want to pick the perfect wine for dinner? Wondering what to eat with a special bottle? Let The Wine Dine Dictionary be your guide. Arranged A-Z by food at one end and A-Z by wine at the other, this unique handbook will help you make more informed, more creative, and more delicious choices about what to eat and drink. As one of the country's most popular and influential wine journalists, as well as an expert in the psychology of smell and taste, Victoria Moore doesn't just explain what goes with what, but why and how the combination works, too. Written with her trademark authority, warmth and wit, this is a book to consult and to savour.

A highly opinionated, vibrantly illustrated wine guide from one of the country's most celebrated—and unorthodox—sommeliers and winemakers. In this entertaining, informative, and thoroughly unconventional wine guide, award-winning sommelier, winemaker, and wine educator Andre Mack presents readers with the 99 bottles that have most impacted his life. Instead of just pairing wines with foods, Mack pairs practical information with personal stories, offering up recommendations alongside reflections on being one

of the only African-Americans to ever work at the top level of the American wine industry. Mack's 99 bottles range from highly accessible commercial wines to the most rarefied Bordeaux on the wine list at The French Laundry, and each bottle offers readers something to learn about wine. This window into Mack's life combines a maverick's perspective on the wine industry with an insider's advice on navigating wine lists, purchasing wine, and drinking more diverse and interesting selections at home. 99 Bottles is a one-of-a-kind exploration of wine culture today from a true trailblazer.

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.

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.

Wine Isn't Rocket Science

Find Your Wine

The Master Guide

The 24-Hour Wine Expert

Windows on the World Complete Wine Course

Wine Folly: Magnum Edition

Wine by Design

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.

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.

"Demystifying the terminology and methodology of matching wine to food, Food and Wine Pairing: A Sensory Experience presents a practical, user-friendly approach grounded in understanding the direct relationships and reactions between food and wine components, flavors, and textures. This approach uses sensory analysis to help the practitioner identify key elements that affect pairings, rather than simply following the usual laundry list of wine-to-food matches. The text takes a culinary perspective first, making it a unique resource for culinary students and professionals."--Publisher's website.

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.

The Essential Scratch & Sniff Guide to Becoming a Wine Expert

A fun and easy guide to selecting the right wine, every time

A Sensory Experience

Good Food and Good Wine: An A–Z of Suggestions for Happy Eating and Drinking

A Beginner's Guide

A Black Sheep's Guide to Life-Changing Wines

The World Atlas of Wine 8th Edition

For many, wine can be an overly complex, intimidating and – dare we say it – mysterious topic. And while it's true that there are things about wine that can be overwhelming for beginners, Find Your Wine skips such topics in favor of a simple flavor-related focus that puts the reader's personal preferences at the forefront, enabling them to buy and talk about wine, discover what they like, and much more, without depending on an understanding of Old World vs. New World, the merits of one region over another, and other dense criteria. The book might suggest, for example, "Do you like Merlot? Great. You'll love Bordeaux." But then it will go on to explain why that is. By organizing the book by flavor profile (i.e. Bold, Crisp, Smooth, Buttery, Fruity, Bright, Sweet, Jammy, etc.), readers will establish a point of reference that informs every decision they make about what wine to drink when. They'll learn how to describe what they're looking for and the kinds of wines they like at a wine shop or to a server. Or if they're on their own, they'll know how to pick something for a dinner or date that's certain to be a crowd pleaser. They'll also learn how to explore new wines with confidence, by first working off of the flavors they know they like.

Winner of the prestigious André Simon Drink Book Award The first definitive reference book to describe, region-by-region, how the great wines of Europe should taste. This will be the go-to guide for aspiring sommeliers, wine aficionados who want to improve their blind tasting skills, and amateur enthusiasts looking for a straightforward and visceral way to understand and describe wine. In this seminal addition to the wine canon, noted experts Rajat Parr and Jordan Mackay share everything they've learned in their decades of tasting wine. The result is the most in-depth study of the world's greatest wine regions ever published. There are books that describe the geography of wine regions. And there are books that describe the way basic wines and grapes should taste. But there are no books that describe the intricacies of the way wines from various subregions, soils, and appellations should taste. Now, for the first time ever, you can learn about the differences between wines from the 7 grand crus and 40 premier crus of Chablis, or the terroirs in Barolo, Champagne, and Bordeaux. Paying attention to styles, winemakers, soils, and the most cutting-edge of trends, this book explains how to understand the wines of the world not in the classical way, but in the modern way--appellation by appellation, soil by soil, technique by technique--making it an essential reference and instant classic.

Offering straightforward advice on how to select the right bottle of wine for every meal, a master sommelier offers a detailed study of twelve grape varieties, sparkling wines, and dessert wines, along with tips on the foods that will enhance the styles for each varietal, accompanied by more than fifty recipes that showcase each type of wine.

"The most useful single volume on wine ever published... If I owned only one wine book, it would be this one." – Andrew Jefford, Decanter 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 "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 A Tasting Course

The Dirty Guide to Wine: Following Flavor from Ground to Glass

From Grape to Glass

A comprehensive guide to varieties and flavours

Which Wine When

What to drink with the food you love

The Goode Guide to Wine

With over 400 wineries, Washington, Oregon, Idaho, and British Columbia have collectively become a major center for prestige wines on par with those from California and France. This handy compilation helps both connoisseur and novice navigate the complexities of the products of this region. Reviews of each winery cover individual history, production style, and price ranges, plus the author's recommendations. Also included are tips on wine touring; food-and-wine pairing, information on specific wine regions and grapes; and a guide to wine terminology.

The Periodic Table of Wine is a fun, concise, and appealingly geeky new concept to wine appreciation. The foundation of the book is a periodic table designed to give a visual overview of how different styles of the world's wines relate to one another. Beginning with white wines in columns on the left, the table then highlights rosé in the middle, and then reds in the columns on the right. The rows, running from top to bottom, are organized by quality of flavor—fruit and spice, green and mineral, sweet, etc. If you like one "element" or wine type in the table, you can discover other examples situated around it you might also enjoy. The book also offers substantial descriptions of the 127 "elements," or wines, each of which includes a full background and, frequently, food pairings. The book will be published with a companion volume, The Periodic Table of Cocktails.

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 brilliantly simple guide to give anyone instant confidence choosing wine.’ Russell Norman Which Wine When offers brilliant wine matches to the food we eat every day. This is for anyone who knows their sourdough from their sliced white but still finds themselves standing in the wine aisle making panicked decisions about what to drink based on special offers, a vague memory or a nice-looking label. Now you'll be able to look up dish or style of cooking and find three recommendations - and if the shop doesn't have what you want, Bert and Claire give you the words to ask for the type of wine you're looking for. From takeaways and snacks to Sunday lunches, home-cooked classics, cheese and desserts, these expert wine matches are fun, affordable and simple enough you can pop to a supermarket or local wine shop. Whether you're ordering a curry, taking a bottle to a friend's, going out for dinner, or vegging out on the sofa with a bowl of pasta, Which Wine When will turn even the most down-to-earth meal into a magical combination of what's on your plate and what's in your glass. Don't wander the wine aisle without it.

Grasping the Grape

The Winemakers of Paso Robles

A Modern Guide to the Changing World of Wine

An Introduction to the Wines, Beers, and Spirits of the World

Wine Tasting Journal