

Where To Download The Oxford Companion To Wine
Jancis Robinson

The Oxford Companion To Wine Jancis Robinson

The San Francisco Chronicle has called *The World Atlas of Wine* "a glorious book", and now, in its fourth edition, this treasured classic expands its coverage and enhances its beauty, with stunning updated full-color artwork throughout. 1,400 illustrations, 84 photos, 185 maps, 24 charts.

*The Oxford Companion to Wine*Oxford University Press, USA

In an updated and concise version of his award-winning classic reference, Michael Broadbent's Vintage Wine, the wine connoisseur features the original work's most important tasting notes and new information about top-selected vintages, with hundreds of details on the finest wines he has encountered in the past few years.

A panoramic history of the culinary traditions, culture, and evolution of American food and drink features nearly one thousand entries, essays, and articles on such topics as fast food, celebrity chefs, regional and ethnic cuisine, social and cultural food history, food science, and more, along with hundreds of photographs and lists of food museums, Web sites, festivals, and organizations.

The Oxford Companion to Wine

Jancis Robinson's Wine Course

A Visual History of the Nation's Most Storied Spirit, Through 100 Iconic Labels

The Oxford Companion to Spirits and Cocktails

The Food and Wine Set

Patents:

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 bit of lightning."

"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
With over 800 entries on how and where wine grapes grow, how they taste, how they relate, and the sort of wines they produce.

A guide to wine and wine making presents information about wine-growing regions, factors that affect the taste and quality of each region's wine, an overview of the producers and their vintages, and starred reviews.

A Totally Approachable Guide from a World-Class Sommelier

Wine Enthusiast Set - Oxford Companion to WineWine & Conversation

Oxford Companion to the Earth

Wine for Normal People

The 24-Hour Wine Expert

Official Gazette of the United States Patent and Trademark Office

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.

Winner of the 2017 James Beard Award for Reference & Scholarship The discovery of cheese is a narrative at least 8,000 years old, dating back to the Neolithic era. Yet, after all of these thousands of years we are still finding new ways to combine the same four basic ingredients - milk, bacteria, salt, and enzymes - into new and exciting products with vastly different shapes, sizes, and colors, and equally complex and varied tastes, textures, and yes, aromas. In fact, after a long period of industrialized, processed and standardized cheese, cheesemakers, cheesemongers, affineurs, and most of all consumers are rediscovering the endless variety of cheeses across cultures. The Oxford Companion to Cheese is the first major reference work dedicated to cheese, containing 855 A-Z entries on cheese history, culture, science, and production. From cottage cheese to Camembert, from Gorgonzola to Gruyère, there are entries on all of the major cheese varieties globally, but also many cheeses that are not well known outside of their region of production. The concentrated whey cheeses popular in Norway, brunost, are covered here, as are the traditional Turkish and Iranian cheeses that are ripened in casings prepared from sheep's or goat's skin. There are entries on animal species whose milk is commonly (cow, goat, sheep) and not so commonly (think yak, camel, and reindeer) used in cheesemaking, as well as entries on a few highly important breeds within each species, such as the Nubian goat or the Holstein cow. Regional entries on places with a strong history of cheese production, biographies of influential cheesemakers, innovative and influential cheese shops, and historical entries on topics like monorial cheesemaking and cheese in children's literature round out the Companion's eclectic cultural coverage. The Companion also reflects a fascination with the microbiology and chemistry of cheese, featuring entries on bacteria, molds, yeasts, cultures, and coagulants used in cheesemaking and cheese maturing. The blooms, veins, sticky surfaces, goey interiors, crystals, wrinkles, strings, and yes, for some, the odors of cheese are all due to microbial action and growth. And today we have unprecedented insight into the microbial complexity of cheese, thanks to advances in molecular biology, whole-genome sequencing technologies, and microbiome research. The Companion is equally interested in the applied elements of cheesemaking, with entries on production methodologies and the technology and equipment used in cheesemaking. An astonishing 325 authors contributed entries to the Companion, residing in 35 countries. These experts included cheesemakers, cheesemongers, dairy scientists, anthropologists, food historians, journalists, archaeologists, and on, from backgrounds as diverse as the topics they write about. Every entry is signed by the author, and includes both cross references to related topics and further reading suggestions. The endmatter includes a list of cheese-related museums and a thorough index. Two 16-page color inserts and well over a hundred black and white images help bring the entries to life. This handbook for both wide-ranging, comprehensive, and reliable reference work on cheese available, suitable for both novices and industry insiders alike. Get ready to find some things you never expected to find in a book about wine.Things like regrets, migrant labor, war, financial crises, and post-apartheid economics.Things, too, like following a calling, and doing something even though it makes no sense, and creating the life you imagine for yourself.For the people you'll meet in these twelve chapters, wine does so much more than quench thirst. Wine is how they express themselves to the world. It's how they put food on the table for their families. It's how they carve their niche. Sometimes it's even their tool to fight repression and discrimination.Hungry for Wine is also a memoir about how the author went from simply liking the taste of wine, to tasting it every day, to writing about it 365 days a year, to traveling the world in search of the people and the stories in this book.Some people see the world in a grain of sand. Now you can see it in a glass of wine.This book will change the way you look at wine. Forever.

Discover new favorites by tracing wine back to its roots

The World Atlas of Wine 8th Edition

Associate Editor David L. Dineley : Subject Edi, Alastair G. Dawson, K. Vala Ragnarsdottir, Iain S. Stewart

The Sommelier's Atlas of Taste

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

A Genuinely Helpful Guide to Everything You Need to Know

A Guide to Enjoying Wine

JAMES BEARD AWARD WINNER The expanded wine guide from the creators of Wine Folly, packed with new information for devotees and novices 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 ones such as Chile 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.

A comprehensive guide to North America's wines surveys Canada, Mexico, and the U.S. for great vintages and wine-growing regions. In alphabetical entries that cover a host of wine topics.

The Handbook contains eighty-nine articles by leading experts on all significant aspects of the diverse and fast-growing field of Byzantine Studies, which deals with the history and culture of the Byzantine Empire, the eastern half of the Late Roman Empire, from the fourth to the fourteenth century.

Here is an inspiring, wide-ranging A-Z guide to one of the world's best-loved cuisines. Designed for cooks and consumers alike, *The Oxford Companion to Italian Food* covers all aspects of the history and culture of Italian gastronomy, from dishes, ingredients, and delicacies to cooking methods and implements, regional specialties, the universal appeal of Italian cuisine, influences from outside Italy, and much more. Following in the footsteps of princes and popes, vagabond artists and cunning peasants, austere scholars and generations of unknown, unremembered women who shaped pasta, moulded cheeses and lovingly tended their cooking pots, Gillian Riley celebrates a heritage of amazing richness and delight. She brings equal measures of enthusiasm and expertise to her writing, and her entries read like mini-essays, laced with wit and gastronomical erudition, marked throughout by descriptive brilliance, and entirely free of the pompos tone that afflicts so much writing about food. The Companion is attentive to both tradition and innovation in Italian cooking, and covers an extraordinary range of information, from Anonimo Toscano, a medieval cookbook, to Bartolomeo Bimbi, a Florentine painter commissioned by Cosimo de Medici to paint portraits of vegetables, to Paglierina di Riffredo, a young cheese made of unskimmed cows' milk, to zuppa inglese, a dessert invented by 19th century Neapolitan pastry chefs. The entry for Parmesan, for example, runs to more than 2,000 words and includes information on its remarkable nutritional value, the region where it is produced, the breed of cow used to produce it (the razza reggina, or vacche rosse), the role of the cheese maker, the origin of its name, Moli è re's deathbed demand for it, its frequent and lustrous depiction in 16th and 17th century paintings, and the proper method of serving, where Riley admonishes: "One disdains the phallic peppercorn, but must always appreciate the attentive grating, at the table, of parmesan over pasta or soup, as magical in its way as shavings of truffles." Such is the scope and flavor of *The Oxford Companion to Italian Food*. For anyone with a hunger to learn more about the history, culture and variety of Italian cuisine, *The Oxford Companion to Italian Food* offers endless satisfactions.

Jancis Robinson's Concise Wine Companion

The Oxford Companion to the Wines of North America

How a Rooster Made Me a Family Man

Anyone Can Grow Up

Seeing the World Through the Lens of a Wine Glass (Color Edition)

A Complete Guide to the Wines and Spirits of the World

What is the appropriate way to taste wine at a restaurant? What type of wine is best served with catfish? 1000 Best Wine Secrets contains all the information novice wine drinkers and experienced connoisseurs alike need to feel comfortable in any restaurant, home or vineyard. 1000 Best Wine Secrets is the book for readers seeking the confidence to select and enjoy the perfect bottle from among the wines of the world. Includes such tips as: --Secrets of buying great wine --Detecting faulty wine and sending it back --Serving wine like a pro --Wine tips from around the globe--from Argentina to France and Spain to California --Knowing when to drink wine

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.

Published in 1994 to worldwide acclaim, the first edition of Jancis Robinson's seminal volume immediately attained legendary status, winning every major wine book award including the Glenfiddich and Julia Child/IACP awards, as well as writer and woman of the year accolades for its editor on both sides of the Atlantic. Combining meticulously-researched fact with refreshing opinion and wit, The Oxford Companion to Wine presents almost 4,000 entries on every wine-related topic imaginable, from regions and grape varieties to the owners, connoisseurs, growers, and tasters in wine through the ages; from viticulture and oenology to the history of wine, from its origins to the present day. The 187 esteemed contributors (including over 70 new to this edition) range from internationally renowned academics to some of the most famous wine writers and wine specialists in the world. Now exhaustively updated, this fourth edition incorporates the very latest international research to present over 350 new entries on topics ranging from additives and wine apps to WSET and Zelen. Over 60 per cent of all entries have been revised; and useful lists and statistics are appended, including a unique list of the world's controlled appellations and their permitted grape varieties, as well as vineyard area, wine production and consumption by country. Illustrated with almost 30 updated maps of every important wine region in the world, many useful charts and diagrams, and 16 stunning colour photographs, this Companion is unlike any other wine book, offering an understanding of wine in all of its wider contexts—notably historical, cultural, and scientific—and serving as a truly companionable point of reference into which any wine-lover can dip and browse. New to this edition:Comprehensively revised and updated throughout Over 350 brand-new entries Significant new updates on hundreds of topics such as China, screwcaps, and the origins of viticulture Impressive global coverage of wine regions, including new entries on Alaska, Lesotho, Norway, and Tahiti! Includes brand-new colour photographs and black and white line drawings Maps of wine regions have been updated

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.

The Oxford Companion to Food

Hungry for Wine

Wine Simple

2-volume Set

How George Bush and I Made it to the White House

The Oxford Companion to Food and the Oxford Companion to Wine Set

"Celebrating sugar while acknowledging its complex history. The Oxford Companion to Sugar and Sweets" is the definitive guide to one of humankind's greatest sources of pleasure--

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.

Award-winning journalist Brian McGrory goes head to beak in a battle royale with another male for a top-spot in his home, vying for dominance with the family's pet rooster as he learns how to live by living with animals.

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

Wine Folly: Magnum Edition

The Master Guide

The Oxford Companion to Sugar and Sweets

Jancis Robinson's Guide to Wine Grapes

The Oxford Companion to Cheese

Michael Broadbent's Pocket Vintage Wine Companion

An introduction to wine provides advice on buying, storing, serving, and tasting wine; describes the winemaking process; and offers a guide to the wine-producing countries of the world

These award-winning, classic guides are the perfect for anyone who loves food and wine. "This is a must-have book for wine geeks...highly recommended for anyone with more than a passing interest in wine." --Wine Spectator, "Top 100" issue. "A food book for all time... The canon of great food literature just got one fat volume greater... A must-have for any serious food follower" --Gourmet

This reference work offers coverage of the earth sciences, from volcanoes to flood plains, diamonds to meteors, deserts to deep seas. All aspects of geology, including climatology, mineralogy, and oceanography, are covered.

Margaret Carlson presents her columns and views on motherhood, feminism, and politics, and includes how she became Time magazine's first woman columnist.

Consisting of the Oxford Companion to Food and the Oxford Companion to Wine

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

The Wine Bible

A Field Guide to the Great Wines of Europe

Larousse Wine

Wine Grapes

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.

A visual history of American whiskey, as told through hundreds of whiskey bottle labels, from early, pre-Prohibition-era days to the present. Just as wine is to the French or beer is to the Germans, whiskey--especially bourbon and rye--is an integral part of the history and culture of the United States. The Art of American Whiskey traces the arc of this beloved, renowned spirit--from its earliest days in the Colonial era, through the Civil War, Prohibition, Great Depression, and up to the current craft-distilling boom. Illustrated with 100 full-color modern and historic labels from the most iconic bottles ever made, The Art of American Whiskey is an instant collectible and a fantastic gift for any whiskey enthusiast or design lover. Captions, sidebars, profiles and short histories tell the story of the pioneers and places behind the labels, and each chapter features era-appropriate recipes from all-star bartenders and cocktail experts that will tickle any tippler's fancy.

Covers such topics as plant products, cooking terms, national and regional cuisines, food preservation, food science, diet, and cookbooks and their authors.

An expert guide to wine from the publishers of Larousse Gastronomique. This completely new and updated edition offers wide-ranging coverage of the key wine-producing regions of the world, with particular reference to French vineyards. A short history and analysis of each region is followed by a survey of the types of wines produced, the specific properties that make the region unique, and the appellations of the area. New to this edition are more than 60 features on key wine producers around the world, affording a fascinating insight into what is involved in high-quality wine-making. Boxes and features throughout also cover a vast range of subjects such as how to read a wine label and whether to decant wine, through to organic wine-growing and bio-dynamics.

The Art of American Whiskey

The Oxford Companion to American Food and Drink

The Oxford Companion to Beer

1000 Best Wine Secrets

The Oxford Handbook of Byzantine Studies

The Sotheby's Wine Encyclopedia

Enjoyment of wine is not just a matter of knowing what you like; it is always enhanced by knowledge of what you are drinking. Here in a handy affordable format, Jancis Robinson presents a distillation of all the essential information for wine-lovers and would-be wine-lovers, drawn from her internationally renowned and respected Oxford Companion to Wine. This is not a buyers' guide--of which there are many -- but an absorbing and easy-to-use source of reliable information on all aspects of wine, including bubbly, to accompany you on your exploration of wine-drinking pleasure. Written by over 70 of the world's best wine experts, headed by the 'queen of wine' Jancis Robinson Over 2350 unstuffy and fully cross-referenced entries on all aspects from wines and wine regions to tasting terms, labelling, wine and health, grape varieties, wine faults, and a host of other issues With vintage guidance and a complete list of controlled appellations and their permitted grape varieties Supplemented by a statistical overview of wine production and consumption And featuring a new listing of Jancis Robinson's personal selection of up-and-coming wine regions and producers

Wings of the James Beard Award for Best Beverage Book, Named "Best Drinks Book" by Wine & Spirits magazine, Faiveley International Wine Book of the Year, OIV Best Viticulture Book "A fantastic Christmas present for any wine geek, and one that will provide an endless source of fiendish questions for quiz-setters" --The Guardian 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, 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 and astounding family trees. 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.

"The Oxford Companion to Spirits and Cocktails presents an in-depth exploration of the world of spirits and cocktails in a ground-breaking synthesis. The Companion covers drinks, processes, and techniques around the world as well as those in the US and Europe. It provides clear explanations of the different ways that spirits are produced, including fermentation, distillation and ageing, alongside a wealth of new detail on the emergence of cocktails and cocktail bars, including entries on key cocktails and influential mixologists and cocktail bars"---

"Features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts"---Provided by publisher.

The New Wine Rules

The World Atlas of Wine

A Complete Guide to 1,368 Vine Varieties, Including Their Origins and Flavours

The Oxford Companion to Italian Food

How to Taste