

## Classic Wines Wine Folly

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.

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."

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.

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 guide gives new wine drinkers and enthusiasts alike an inside track on modern wine culture.

**Hugh Johnson Pocket Wine 2022**

**Champagne**

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

**The Sommelier Prep Course**

**Wine Positioning**

**The New California Wine**

**From Vines to Wines**

*The best introductory book on wine to come along in years" (The Washington Post) from the creators of the award-winning Wine Folly website 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 Essential Guide to Wine will help you make sense of it all in a unique infographic wine book. Designed by the creators of the Wine Folly website, which has won Wine Blogger of the Year from the International Wine & Spirits Competition, this book combines sleek, modern information design with data visualization and gives readers pragmatic answers to all their wine questions, including:*

- 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 Essential Guide to Wine will empower your decision-making with practical knowledge and give you confidence at the table.*

*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 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.*

*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.*

*Wine by Design*

*The wines of South Africa*

*Understanding the World of Wine*

*A Natural History of Wine*

*The World Atlas of Wine 8th Edition*

*Wine from Grape to Glass*

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

From the pages of Saveur magazine, one of the world's premier food publications, comes a celebration of the enormous range of regional American and international dishes that have shaped the classic comfort foods of today. A steaming bowl of udon noodles, a bubbling serving of macaroni and cheese, a hearty helping of huevos rancheros, a perfectly browned grilled cheese sandwich—these are just some of the 100 mouthwatering recipes in this extraordinary volume that highlights the pleasures of comfort food in all its diversity. Brimming with more than 200 stunning photographs and memorable sidebars that present the people, ingredients, and techniques involved in the recipes, Saveur The New Comfort Food is an unforgettable journey behind the scenes of our favorite heartwarming dishes.

Tells how to select, plant, cultivate, train, prune, protect and harvest grapes, and explains each step in making wine

A celebrated wine journalist presents a comprehensive, entertaining primer on one of the most beloved wines of our time: Riesling. Diverse, drinkable, aromatic, and refreshing, Riesling is a chameleon among white wines. From its food-friendly flavor and favorable price point to its ability to be either bone-dry or honey-sweet, there are very good reasons to argue that Riesling is not just a popular wine of the moment, but the finest white of our time. In Best White Wine on Earth, wine journalist and Riesling enthusiast Stuart Pigott extols the virtues of his favorite varietal and explores the history behind this magnificent grape. Traveling to the great Riesling-producing regions of the world—from North America to Europe, Australia, New Zealand, and South America—Pigott provides tasting notes, top-rated recommendations, and fascinating insights into how the wine is made, all while making an impassioned case that it is, truly, the best white on earth. Written simply enough for a novice, but with enough expertise and insight to satisfy the most sophisticated collector, this is a must-have guide for any white wine enthusiast.

There's never been a better time to get into Champagne! Both the region of Champagne and its wines have always been associated with prestige and luxury. Knowledgeable wine enthusiasts have long discussed top Champagnes with the same reverence they reserve for the finest wines of Bordeaux and Burgundy. But everyday Americans usually keep Champagne way back on the high shelf. It's for big celebrations, send-offs, and wedding toasts and, more often than not, is bought by the case. The good stuff costs plenty—and frankly, rarely seems worth the price. Today, though, Champagne is in the midst of a renaissance—no longer to be unjustly neglected. Over the past decade, an increasing number of wine enthusiasts have discovered the joys of grower Champagne—wines made by the farmers who grow the grapes. Thanks to a few key wine importers and America's newfound obsession with knowing where food comes from, these shipments have been climbing steadily. In But First, Champagne, author David White details Champagne's history along with that of its wines, explains how and why the market is changing, and profiles the region's leading producers. This book is essential reading for wine enthusiasts, adventurous drinkers, foodies, sommeliers, and drinks professionals. With a comprehensive yet accessible overview of the region, its history, and its leading producers, But First, Champagne will demystify Champagne for all. From the foreword: "Smart, entertaining, and valuable . . . one of those rare wine books that should appeal to people just getting into Champagne and longtime Champagne obsessives." —Ray Isle, Executive Wine Editor, Food & Wine

The New Wine Rules

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

Grasping the Grape

Amber Revolution

Wine Made Simple

Wine Folly: Magnum Edition

Wine For Dummies

The best introductory book on wine to come along in years” (The Washington Post) from the creators of the award-winning 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 Essential Guide to Wine* will help you make sense of it all in a unique infographic wine book. Designed by the creators of WineFolly.com, which has won Wine Blogger of the Year from the International Wine & Spirits Competition, this book combines sleek, modern information design with data visualization and gives readers pragmatic answers to all their wine questions, including:

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

"Wine is art. Wine is ritual. Wine is culture. Wine is romance. But in the hands of Tattersall and DeSalle . . . we learn that wine is also science."—Neil deGrasse Tyson *A Wall Street Journal* Best Book for Wine Lovers

An excellent bottle of wine can be the spark that inspires a brainstorming session. Such was the case for Ian Tattersall and Rob DeSalle, scientists who frequently collaborate on book and museum exhibition projects. When the conversation turned to wine one evening, it almost inevitably led the two—one a palaeoanthropologist, the other a molecular biologist—to begin exploring the many intersections between science and wine. This book presents their fascinating, freewheeling answers to the question "What can science tell us about wine?" And vice versa. Conversational and accessible to everyone, this colorfully illustrated book embraces almost every imaginable area of the sciences, from microbiology and ecology (for an understanding of what creates this complex beverage) to physiology and neurobiology (for insight into the effects of wine on the mind and body). The authors draw on physics, chemistry, biochemistry, evolution, and climatology, and they expand the discussion to include insights from anthropology, primatology, entomology, Neolithic archaeology, and even classical history. The resulting volume is indispensable for anyone who wishes to appreciate wine to its fullest. "Chemistry. Evolutionary biology. Genetics. This book is an excellent layman's refresher on these diverse topics, and many more, and how they fit into the grand scheme of wine . . . A fact-packed and accessible read that goes a long way toward explaining why and how wine became such an important component in our enjoyment of the natural world."—*Wine Spectator*

This book analyses South Africa's wine industry and its key geological, geographical, and climatic conditions. It describes the major grape varieties and wine styles. A section on the challenges the industry faces is followed by an inspection of the major growing areas of South Africa and the most important producers operating in each one.

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.

Wine Food

A Genuinely Helpful Guide to Everything You Need to Know

Demystifying Grape Varieties to Help You Discover the Wines You Love

Wine Simple

New Adventures in Drinking and Cooking [A Recipe Book]

The Wine Bible

The New and Improved Illustrated Bartenders' Manual; Or: How to Mix Drinks of the Present Style

"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*

A must-have volume for all wine lovers and those who love orange wine. Written by renowned orange wine expert and award winning writer Simon J. Woolf, *Amber Revolution* is the world's first book to tell the full, forgotten story of this ancient wine (white wine made like a red wine) and its modern struggle to gain acceptance. It is a tale of lost identity, the fight for survival, and pioneering winemakers--from the Caucasus to the Adriatic. White grapes are left in contact with their skins for days, weeks or months during fermentation, creating stunning complexity, unusual aromas and intense flavors. The extended skin contact gives these

wines bold amber, russet, or orange tints. The technique is ancient, but the hype is new and fast growing. This book includes profiles of 180 of the best producers from 20 countries worldwide and is crammed full of all the information you need to find the best orange wines worldwide together with tips for how to buy, enjoy, food-match and age them. Beautifully illustrated with over 150 specially commissioned photos, Amber Revolution is an essential reference work for any wine lover, sommelier, retailer or producer who loves orange wine. Written by renowned orange wine expert and award winning writer Simon J. Woolf, Amber Revolution is the world's first book to tell the full, forgotten story of this ancient wine (white wine made like a red wine) and its modern struggle to gain acceptance. It is a tale of lost identity, the fight for survival, and pioneering winemakers--from the Caucasus to the Adriatic. White grapes are left in contact with their skins for days, weeks or months during fermentation, creating stunning complexity, unusual aromas and intense flavors. The extended skin contact gives these wines bold amber, russet, or orange tints. The technique is ancient, but the hype is new and fast growing. This book includes profiles of 180 of the best producers from 20 countries worldwide and is crammed full of all the information you need to find the best orange wines worldwide together with tips for how to buy, enjoy, food-match and age them. Beautifully illustrated with over 150 specially commissioned photos, Amber Revolution is an essential reference work for any wine lover, sommelier, retailer or producer who loves orange wine.

Discusses wine vintages and provides advice on how to sample various types of wines, how to select the right wine, how to judge a wine by its label, how to serve and store it, and how to distinguish good wine from bad.

Wine Folly: Magnum Edition The Master Guide Penguin

Best White Wine on Earth

Essential Winetasting

Exploring Terroir in the Napa Valley

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

The Sommelier's Atlas of Taste

The Complete Practical Winetasting Course

Wine for Normal People

*Mountainous terrain, volcanic soils, innumerable microclimates, and an ancient culture of winemaking influenced by Greeks, Phoenicians, and Romans make Italy the most diverse country in the world of wine. This diversity is reflected in the fact that Italy grows the largest number of native wine grapes known, amounting to more than a quarter of the world's commercial wine grape types. Ian D'Agata spent thirteen years interviewing producers, walking vineyards, studying available research, and tasting wines to create this authoritative guide to Italy's native grapes and their wines. Writing with great enthusiasm and deep knowledge, D'Agata discusses more than five hundred different native Italian grape varieties, from Aglianico to Zibibbo. D'Agata provides details about how wine grapes are identified and classified, what clones are available, which soils are ideal, and what genetic evidence tells us about a variety's parentage. He gives historical and anecdotal accounts of each grape variety and describes the characteristics of wines made from the grape. A regional list of varieties and a list of the best producers provide additional guidance. Comprehensive, thoroughly researched, and engaging, this book is the perfect companion for anyone who wants to know more about the vast enological treasures cultivated in Italy. Winner 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, 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.*

*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*

*A delicious, comprehensive playbook that pairs 75 wine styles—including where and who to buy them from—with 75 recipes that complement them perfectly "If you want to know what good taste in the modern food and wine scene looks like, this is your manual."—Jordan Mackay, co-author of The Sommelier's Atlas of Taste Wine Food is a wine course in a cookbook for everyone who wants to learn about wine simply by drinking it. Here, natural wine bar and winery owner Dana Frank and wine-loving recipe writer Andrea Stonecker distill the basics—how to buy, how to store, how to taste—and deliver more than seventy-five instant-hit recipes inspired by delectable, affordable wines that go with them beautifully. Each recipe opens with a succinct summary of*

*the wine style that inspired it, followed by a brief explanation of how it complements the flavors and textures in the recipe. There are also recommendations for three to eight producers of each wine style. Frank and Slonecker also include a wine flavors cheat sheet, a label lexicon lesson, a short course on wine tasting like a pro, and illustrated features on matching wine with types of favorite foods (typical take-out, beloved pasta dishes, and popular sweets). Whether you like thinking about which bottle to pour at brunch, with picnic fare, for midweek dinners, at weekend feasts, or for all of those times, Wine Food makes learning about wine flavorful, fun, and easy.*

*Wine A Tasting Course*

*The Essential Guide to the Wines, Producers, and Terroirs of the Iconic Region*

*How the World Learned to Love Orange Wine*

*A Field Guide to the Great Wines of Europe*

*Home Cooking from Around the World*

*Wine Folly*

*Discover new favorites by tracing wine back to its roots*

*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.*

*A comprehensive guide to the must-know wines and producers of California's "new generation," and the story of the iconoclastic young winemakers who have changed the face of California viniculture in recent years. The New California Wine is the untold story of the California wine industry: the young, innovative producers who are rewriting the rules of contemporary winemaking; their quest to express the uniqueness of California terroir; and the continuing battle to move the state away from the overly-technocratic, reactionary practices of its recent past. Jon Bonné writes from the front lines of the California wine revolution, where he has access to the fascinating stories, philosophies, and techniques of top producers. Part narrative, part authoritative purchasing reference, The New California Wine is a necessary addition to any wine lover's bookshelf.*

*There is a saying among winemakers that "great wine begins with dirt." Beginning from this intriguing premise, The Winemaker's Dance embarks on an eye-opening exploration of "terroir" in one of the greatest places on earth to grow wine—California's Napa Valley. Jonathan Swinchatt and David G. Howell weave a tale that begins millions of years ago with the clash of continental plates that created the Napa Valley and go on to show how this small region, with its myriad microclimates, complex geologic history, and dedicated winemakers, came to produce world-class wines. A fascinating look at the art and science of winemaking and the only comprehensive book that covers Napa's geology, history, and environment, The Winemaker's Dance will help wine enthusiasts better understand wine talk and wine writing and, most importantly, wine itself. The Winemaker's Dance is animated by the voices of Napa's winemakers talking about their craft. The book also contains two driving tours through the valley that highlight the landscapes and wineries discussed. An array of unique illustrations—including shaded relief maps overlaid with color aerial photographs—provide a new and illuminating look at the region: its bedrock, sediments, soils, sun, wind, and rain. The expansive narrative considers how these elements influence wines from particular vineyards and how specific winemaking practices can bring out or mask aspects of terroir. It concludes with a discussion of the state of the winemaking industry today. Unraveling the complex relationship between the people, the earth, and the vines of Napa Valley, The Winemaker's Dance brings the elusive concept of terroir to a broad audience, adding a vibrant dimension to the experience of the valley's wines. It also provides insights that enhance our understanding of wines and winegrowing regions the world over.*

*The Winemaker's Dance*

*The Wine Press and the Cellar*

*From Grape to Glass*

*The Science of Wine*

*Native Wine Grapes of Italy*

*The Riesling Story*

*Wine Tasting Journal*

**This book introduces readers to the concept and implementation of positioning techniques in the context of the wine industry. Featuring 30 case studies on brands and wine regions around the world - all based on the same principles - it presents a successful, cutting-edge strategy for the marketing of wine. Rather than focusing on a small group of elitist appellations, the Grand Crus universe and a handful of star brands, the book addresses the real, day-to-day wine world. In light of globalization, it introduces state-of-the-art wine positioning techniques, with an emphasis on the identity, segmentation and positioning of wine appellations and wine brands. In its analysis of wine appellation models, the book examines local parameters like geology, history and wine growing techniques; compares facts, figures and actors; analyzes the signals that are being sent to the market and presents a range of key factors for success. Similarly, the wine brands models are analyzed on the basis of their respective brand**

identity and apparent marketing policy. In the book's final part, it summarizes recent developments in wine marketing, including the growing importance of wine brands as new territories in the global vineyard, and the role of appellations as the essence of cultural diversity.

**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.

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.

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.

Drink This

The Complete Guide to Growing Grapes and Making Your Own Wine

A Modern Guide to the World's Favorite Wine

Saveur: The New Comfort Food

A Totally Approachable Guide from a World-Class Sommelier

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

A Guide to Enjoying 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.

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

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.

A Guide to the Producers and Wines Behind a Revolution in Taste

How to Taste

Wine Grapes

But First, Champagne

The Essential Wine Book

A Manual for the Wine-maker and the Cellar-man

A Modern Guide to the Changing 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.***

***"The Science of Wine does an outstanding job of integrating 'hard' science about wine with the emotional aspects that make wine appealing."--Patrick J. Mahaney, former senior Vice President for wine quality at Robert Mondavi Winery "Jamie Goode is a rarity in the wine world: a trained scientist who can explain complicated subjects without dumbing them down or coming over like a pointy head. It also helps that he's a terrific writer with a real passion for his subject."--Tim Atkin MW, The Observer***

***From Vine to Glass***

***A Handbook with 30 Case Studies of Wine Brands and Wine Regions in the World***

***The Master Guide***

***The Essential Guide to Wine***