

## The Wine Bible

Discusses the history of wine, grape varieties, winemaking techniques, and vintages.

Does the Bible authorize drinking wine? What is the Bible's position about drinking alcohol? This book explores and explains the information found in the Bible about drinking.

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 and a country-by-country tour of the latest vintages.

Providing in-depth coverage of the wine industry and comprehensive self-assessment material, *Sales and Service for the Wine Professional* is an indispensable one-stop resource for sommeliers, hospitality managers, food and beverage managers, trainers and students. With detailed treatment of recently emerged regions and a continued emphasis on the importance of service, this new, fully international edition offers ideal support for students and trainees on higher educational, vocational and professional courses.

Having spent years in the pastorate, David Brumbelow has observed the tragedies associated with consumption of intoxicating beverages. Brumbelow determined to research the matter and reassess the teachings of Scripture about alcohol. The volume you hold, *Ancient Wine and the Bible: The Case for Abstinence*, addresses the subject with keen logic, a grasp of history, and thorough exegesis of biblical literature. Acknowledging that the Scriptures do not retain an expressed mandate against drinking alcoholic beverages as "thou shalt not steal," he, nevertheless, demonstrates that the overwhelming witness of the Bible is like a mighty breaking wave on the north shore of Oahu, demanding abstinence based on case histories of the devastation of "strong drink" added to the "wisdom" literature of the Bible in its repeated call for abstinence.

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.

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.

Wine was an inseparable part of the ancient Israeli diet and its production was so important that farmers with active vineyards were exempt from military service. In the Bible, only water and bread are mentioned as often. In *Wine in the Bible*, Jabier Marquinez gives readers unique insight into wine's inextricable place in the lives of ancient Israelites with direct references from the Old and New Testaments, which relay such intricate details as specific vineyard practices from grafting and pruning to watering and fertilizing, ethical labor agreements with foreign vineyard workers, vineyard pests and proper abatement techniques, ancient winery technology, and the use of wine as medicine and dyes. This book is a fascinating examination of the daily lives, at work and leisure, of Biblical-era winemakers and wine drinkers.

Raise a glass to the 35th anniversary edition of the definitive guide to understanding and appreciating wine--written by James Beard Lifetime Achievement Award Winner Kevin Zraly and with more than three million copies sold. "When it comes to beginners' wine guides, *Windows on the World Complete Wine Course* is one of the perennial best." -- *The Wall Street Journal* Kevin Zraly is America's ultimate wine educator, and his entertaining teaching style has made this must-have book a treasured favorite for more than three decades. He demystifies every aspect of wine: grape varieties, winemaking techniques, different types and styles of wine, how to read a wine label, and how to evaluate a wine in just 60 seconds. Ranging from the renowned reds of Bordeaux and California to the trailblazing whites of New York and Burgundy, this essential volume features maps of each region, lush photographs, a wealth of infographics, more than 800 of the best-value wines from around the world, over 100 labels--including some new to this edition--to help you find the right wines, and guided tastings. It also highlights the best vintages to savor and includes comprehensive notes on food pairings, frequently asked questions, and quizzes to test your knowledge. In short, Kevin Zraly *Windows on the World Complete Wine Course* provides all the tools you need to discover and enjoy the perfect wines for you. This revised edition includes new chapters on Prosecco, Rosé, and the wines of Sicily, plus a fascinating chapter written from the author's unique 50-year perspective on how wine and food culture has changed since 1970.

Guides to the wide world of wine are many but this is the first book on the market to pair books with wine by an author who is a preeminent expert on both.

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.

A leading importer of limited-production wines of character and quality takes us on an intimate tour through family-owned vineyards in France and Italy and reflects upon the last three decades of controversy, hype, and change in the world of wine. In the late 1970s, Neal I. Rosenthal set out to learn everything he could about wine. Today, he is one of the most successful importers of traditionally made wines produced by small family-owned estates in France and Italy. Rosenthal has immersed himself in the culture of Old World wine production, working closely with his growers for two and sometimes three generations. He is one of the leading exponents of the concept of "terroir"—the notion that a particular vineyard site imparts distinct qualities of bouquet, flavor, and color to a wine. In *Reflections of a Wine Merchant*, Rosenthal brings us into the cellars, vineyards, and homes of these vigneron, and his delightful stories about his encounters, relationships, and explorations—and what he has learned along the way—give us an unequalled perspective on winemaking tradition and what threatens it today. Rosenthal was featured in the documentary film *Mondovino* and is one of the more outspoken figures against globalization, homogenization, and the "critic-ization" of the wine business. He was also a major subject in Lawrence Osborne's *The Accidental Connoisseur*. His is an important voice in defense of the individual and the artisanal, and their contribution to our quality of life.

Master of Wine and Chef Tim Hanni MW was hailed as the Wine Antisnob by the Wall Street Journal for his work in understanding consumer wine preferences and revolutionary concepts for wine and food pairing. This introductory volume for The New Wine Fundamentals wine education program is based on two decades of research by the author and many research colleagues. "Why You Like the Wines You Like; changing the way the world thinks about wine" introduces the physiological and psychological factors that shape personal wine preferences. It offers empowerment to wine drinkers at all levels and is a truly game-changing approach to the subject of the enjoyment of wine and wine with food. Why You Like the Wine You Like also looks at the countless myths and lore associated with wine and provides insights and an information for anyone interested in wine history. Hanni's wine and food principles were adopted last year and taught as part of the Advanced Diploma curriculum for the Wine & Spirits Educational Trust. "Wine and food pairing is has become an imaginary and metaphorical exercise with little basis in reality," Hanni says. "I am on a mission to have everyone pair wines with the diner, not the dinner." "I have spent many hours with Tim wrestling with some of his ideas while they were still in the formative stage. It was both an exhilarating and an exhaustive experience. With a broad and deep knowledge of wine and food history as well as their complexities, he is not afraid to challenge the way things are done and suggest alternatives. He's not dogmatic in his beliefs, but he demands that conventional thinkers think again. You may not agree with all his conclusions, but I promise he will make you think." George Taber, author of the bestseller *The Judgment of Paris* and *A Guide to Bargain Wines* and former correspondent and editor for Time magazine

Wine amateurs think they can't sound savvy without memorizing an encyclopedia of facts about vintages, châteaux, and appellations. But Katherine Cole offers a fresh, new perspective on mastering wine, using the simplest study tools—like mnemonic devices, visual and aural associations, a dictionary organized by wine style, and role-playing vignettes to empower you when confronted by that intimidating sommelier!

A revised edition of the bestselling *The Beer Bible* (121,000 copies in print), with 25% new material reflecting new beers from commercial breweries and craft brewers. Plus: the history of brewing, how to read a Belgian beer label, and what to look for in tasting any kind of brew.

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.

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.

This classic guide to wine provides updated recommendations on varietals. Chapters on wine history, wine making, etc.

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.

Love wine, but only know so much? Looking for some guidance on the perfect red? Want to break away from choosing the same old favourites? Are you keen to learn about wine varieties and which will suit the right cuisine? The *Wine Pocket Bible* is filled with answers to everything that matters in the world of wine, including: Which wines are best for meat and fish dishes? How do I interpret labels when buying wine? Which is the correct way to taste & describe wine? How do I make a classic champagne cocktail? How do I go about investing in and storing wine? This

indispensible little guide will tell you what you need to know when you need to know it.

"There is only one reason that the American wine enthusiast is now completely enamored with German and Austrian wines: Terry Theise! This glorious book not only brilliantly showcases one man's love affair with all the beauties that can flow from the bottle, it definitively makes the case for the wines that are the most superbly suited to be served with food."--Chef Charlie Trotter

"Terry Theise's humane, subtle and engaging book illustrates the superiority of wisdom to mere knowledge. Read and be richer."--Andrew Jefford, columnist for Decanter and The World of Fine Wine "Impassioned, insistent, and inimitable, Terry Theise is America's foremost wine philosopher. Lots of writers can explain the "what" of wine. Terry, uniquely, inspires us with the 'why'. I devoured Reading Between the Wines; it's the single best book I've ever read on why wine matters."--Karen MacNeil, author of The Wine Bible "If you think you know something about wine, try Terry Theise's Reading Between the Wines because until you do, you haven't really started."--Tom Stevenson, author of Sotheby's Wine Encyclopedia

"A master class in Burgundy, given by one of the world's foremost authorities." Jacqueline Friedrich, author of The Wines of France "Clive Coates is a thinker as well as a writer and taster of distinction.... For me, he is indispensable reading."—Hugh Johnson

Few wine books can be called classic, but the first edition of The World Atlas of Wine made publishing history when it appeared in 1971. It is recognized by critics as the essential and most authoritative wine reference work available. This eighth edition will bring readers, both old and new, up to date with the world of wine. To reflect all the changes in the global wine scene over the past six years, the Atlas has grown in size to 416 pages and 22 new maps have been added to the wealth of superb cartography in the book. The text has been given a complete overhaul to address the topics of most vital interest to today's wine-growers and drinkers. With beautiful photography throughout, Hugh Johnson and Jancis Robinson, the world's most respected wine-writing duo, have once again joined forces to create a classic that no wine lover can afford to be without. "The World Atlas of Wine is the single most important reference book on the shelf of any wine student." - Eric Asimov, New York Times "The most useful single volume on wine ever published... If I owned only one wine book, it would be this one." - Andrew Jefford, Decanter "Like a good bottle of wine, you'll find yourself going back to it again and again... Perfect for anyone who has a thirst for greater wine knowledge." - Edward Deitch, NBC/today.com "The World Atlas of Wine belongs on your shelf... The essential rootstock of any true wine lover's library. A multi-layered snapshot of wine and how it has evolved." - Dave McIntyre, Washington Post Intended for wine drinkers and professionals of any experience level, "Taste like a Wine Critic" is a concise, straight-talking guide to understanding and assessing wine quality that avoids the ambiguous and often meaningless jargon stereotypically associated with describing wine. Focusing on the essentials, this book clearly identifies, defines and examines the factors in determining wine quality, explaining in plain terms how to recognize and evaluate the importance of each contribution - giving the reader the ability to take the wine critic's seat. An experienced educator, wine critic and Master of Wine, Lisa Perrotti-Brown takes readers on a journey through the fundamental "mechanics" of wine quality and its suchness, offering wine lovers everywhere the ability to better understand, appreciate and communicate their wine discoveries.

The wine columnist for the Austin Chronicle, Wes Marshall also writes for Wine & Spirits, Wine Enthusiast, Appellation America, Imbibe, and Wines & Vines. In addition, he is special contributor to the Dallas Morning News and the author of The Wine Roads of Texas and served as executive producer for the three-part PBS documentary based on the book. "Wes Marshall's column is one of the best in the country and is a marvelous guide to wines from all over the world."-Robert Mondavi "For anyone who intuits that there's something profoundly magical in the world of wine and is looking for the perfect portal through which to enter this mysterious universe---Wes Marshall's book is it."---Randall Grahm, owner, Bonny Doon and Pacific Rim wineries Plainspoken Explanations to Wine Questions delivered in compact nuggets accompanied by pronunciation guides, charts, maps, and step-by-steps, along with best-bang-for-your-buck wine recommendations from well-known experts.

**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 Wine Bible Workman Publishing

Earl Lovelace writes about the survival of a small community of Spiritual Baptists with a lyricism and understanding of dialogue which has established an international reputation. 'If we clap we hands and catch the Spirit, the police could arrest us. One day we was Baptist, the next day we is criminals.' The Wine of Astonishment is a poignant and devastating tale of the discrimination the Black community of Bonasse faced during the first half of the 20th century. Told from the perspective of a religious wife, Eva retells the torment and tribulations her family and friends endure at the hands of abusive police and corrupt government officials. Hurtling towards its tragic climax, Bolo's transformation embodies the tragedy manifested when a people are pushed too far.

The Old Paths Publications is greatly appreciative of the love gift from Captain Bob Warinner to make the publication of this work possible. The book needed to be scanned and formatted to make it Print-On-Demand (POD) ready. The author, Charles Ewing, has gone on to his reward and the book is out of print, but several people have asked that it be

republished. Consequently, The Old Paths, with the help of pilot, Bob Warinner, submit this book to you with the highest of praise. It may be the best book written on this subject. A review of the Table of Contents will give great insight into the thoroughness of this book as it deals with the topic of alcohol, temperance, and abstinence.

Should white wine be chilled? Can you drink reds with fish? Find out in Wine: A No-Snob Guide, the perfect pairing for the budding wine enthusiast. Forget intimidating wine speak. You'll get a no-nonsense crash course that serves easy-to-understand vocabulary. From vineyard production to selecting stemware, prepare for a wine adventure, featuring lush full-page photos, maps, and illustrations. Uncork wine myths. Journey the globe, touring the wine regions of California to Europe to South America and discover your personal palate along the way. Light, fun, never dry, this go-to guide helps you confidently explore the wine world. This entertaining wine guide offers: The history and origin of wine Types of grapes & wine categories Tasting & food pairing tips Buying & storing basics Whether you're looking to learn the basics, impress your boss, or redeem yourself after referring to sommelier as an African country, Wine: A No-Snob Guide will have you swirling and sipping like a pro.

Wine serves an important role both in Scripture and in the Christian church, but its significance has received relatively little theological attention in modern times. This book fills that gap. Viewing wine as a gift of God's created bounty and as a special symbol used pervasively throughout Scripture, Kreglinger canvasses the history of wine in the church, particularly its use in the Lord's Supper, discusses the fascinating process of winemaking, and considers both the health benefits of wine and the dangers of alcohol abuse.

Offering a vision of the Christian life that sees God in all things - including the work of a vintner and the enjoyment of a well crafted glass of wine.

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.

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.”

Winner of the Gourmand Wine Books prize for 'Best Drinks Writing Book' in the UK A fascinating journey through ancient wine country that reveals the drinking habits of early Christians, from Abraham to Jesus. Wine connoisseur Joel Butler teamed up with biblical historian Randall Heskett for a remarkable adventure that travels the biblical wine trail in order to understand what kinds of wines people were drinking 2,000 to 3,500 years ago. Along the way, they discover the origins of wine, unpack the myth of Shiraz, and learn the secrets of how wine infiltrated the biblical world. This fascinating narrative is full of astounding facts that any wine lover can take to their next tasting, including the myths of the Phoenician, Greek, Roman, and Jewish wine gods, the emergence of kosher wine, as well as the use of wine in sacrifices and other rites. It will also take a close look at contemporary modern wines made with ancient techniques, and guide the reader to experience the wines Noah (the first wine maker!) Abraham, Moses and Jesus drank.

The first edition of this popular wine reference was hailed by Jurgen Gothe of the Vancouver Sun as "the best new wine book in more than a decade." The New Wine Lover's Companion has been completely rewritten and updated to make it even better. No wine snobbery here. This book's style is relaxed and conversational, serving up information without intimidating its reader. Arranged alphabetically, nearly 4,000 entries include innumerable details on grape varieties; wine styles; wine-growing regions; wine label terms; winemaking techniques; how to buy, store, and serve wine; how to have a wine tasting; wine-testing terms; sizes and styles of glassware, wine bottles, and wine openers; ordering wine in a restaurant; opening and serving wine at home; temperatures for serving wine; and much more. This book is the only A-to-Z wine reference that offers phonetic pronunciations. It boasts a totally revised and expanded appendix enhanced with charts, line art, and sample labels. Praise for the previous edition came from many food and dining authorities: "...an invaluable, user-friendly reference. I learned something from the very first page I turned to, and keep learning as I keep turning." --William Rice, Food and Wine Columnist, Chicago Tribune . . . "A great reference! . . . excellent and accurate source for both wine professionals and those involved with wine purely for the love of it." --Jacques Pepin, cookbook author and TV chef

Most rational people don't pay \$40 for \$20 items. And yet with wine, it happens all the time. Wine can be an expensive hobby. Founder of the popular site ReverseWineSnob.com, Jon Thorsen is an unapologetic frugal wine consumer. He flips wine snobbery on its head by pushing a \$20 or less mantra. Reverse Wine Snob is designed to help wine drinkers stop wasting money and get the most satisfaction out of their drinking dollars. It reveals Thorsen's Ten Tenets of Reverse Wine Snobbery—ten beliefs that eliminate myths about wine—as well as a unique rating system that includes the cost of the bottle so that there is satisfaction in both taste and price. In Jon's unique system, the more expensive a wine, the better it must taste. Reverse Wine Snob explains: The number one rule all wine drinkers should follow, no matter what the wine snobs say. How to shop for wine at stores like the nation's #1 wine retailer Costco and Trader Joe's. The regions and varieties of wine that give the best value. Why

the price of a wine has nothing to do with its taste. Why the distribution system in the US is broken which costs you money and limits your wine choices. Tons of Jon's very favorite wine picks. Jon dapples in every kind of wine from \$10 kitchen sink blends to the \$20 "Saturday Night Splurge," so delicious it's worth twice the price. Reverse Wine Snob brings plain old common sense to the wine industry and encourages wine lovers to explore the world of inexpensive quality wine. Skyhorse Publishing, along with our Good Books and Arcade imprints, is proud to publish a broad range of cookbooks, including books on juicing, grilling, baking, frying, home brewing and winemaking, slow cookers, and cast iron cooking. We've been successful with books on gluten-free cooking, vegetarian and vegan cooking, paleo, raw foods, and more. Our list includes French cooking, Swedish cooking, Austrian and German cooking, Cajun cooking, as well as books on jerky, canning and preserving, peanut butter, meatballs, oil and vinegar, bone broth, and more. While not every title we publish becomes a New York Times bestseller or a national bestseller, we are committed to books on subjects that are sometimes overlooked and to authors whose work might not otherwise find a home.

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.

"The only book you need to understand the world's most popular beverage. I swear on a stack of these, it's a thumping good read."—John Holl, editor of *All About Beer Magazine* and author of *The American Craft Beer Cookbook* Imagine sitting in your favorite pub with a friend who happens to be a world-class expert on beer. That's this book. It covers the history: how we got from gruel-beer to black IPA in 10,000 years. The alchemy: malts, grains, and the miracle of hops. The variety: dozens of styles and hundreds of recommended brews (including suggestions based on your taste preferences), divided into four sections—Ales, Wheat Beers, Lagers, and Tart and Wild Ales—and all described in mouthwatering detail. The curiosity: how to read a Belgian label; the talk of two Budweisers; porter, the first superstyle; and what, exactly, a lager is. The pleasure. Because you don't merely taste beer, you experience it. Winner of a 2016 IACP Award "Covers a lot of ground, from beer styles and brewing methods to drinking culture past and present. There's something for beer novices and beer geeks alike."—Ken Grossman, founder, Sierra Nevada Brewing Co. "Erudite, encyclopedic, and enormously entertaining aren't words you normally associate with beer, but *The Beer Bible* is no ordinary beer book. As scintillating, diverse, and refreshing as man's oldest alcoholic beverage itself."—Steve Raichlen, author of *Project Smoke and How to Grill*

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