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# Whiskey Distilled A Populist Guide To The Water Of Life Heather Greene

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Wine. All the Time.  
Rockridge Press  
“ Can I just be

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Marissa, please? I want to be hilarious and sexy and smart and insanely knowledgeable about wine. ”  
—Mindy Kaling A fresh, fun, and unpretentious guide to wine from Marissa A. Ross, official wine columnist for Bon App é tit. Does the thought of having to buy wine for a dinner party stress you out? Is your go-to strategy to pick the bottle with the coolest label? Are you tired of choosing pairings based on your wallet, instead of your palate? Fear not! Bon App é tit wine columnist and Wine. All The Time. blogger

Marissa A. Ross is here to help. In this utterly accessible yet comprehensive guide to wine, Ross will walk you through the ins and outs of wine culture. Told in her signature comedic voice, with personal anecdotes woven in among its lessons, Wine. All The Time., you ’ ll learn how to: • Describe what you ’ re drinking, and recognize your preferences • Find the best bottle for you budget and occasion • Read and understand what ’ s written on

a wine label • Make the perfect pairings between what you ’ re drinking and what you ’ re eating • Throw the best damn dinner party your guests will ever attend • And much more  
Scenes of Subjection: Terror, Slavery, and Self-Making in Nineteenth-Century America Storey Publishing  
INSTANT NEW YORK TIMES BESTSELLER AND A NEW YORK TIMES CRITICS' PICK  
“Thrilling . . . [told] with gonzo élan . . . When the sommelier and blogger Madeline Puckette writes that this book is the

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Kitchen Confidential whether she, too, of the wine world, she's not wrong, though Bill Buford's Heat is probably a shade closer." —Jennifer Senior, The New York Times Professional journalist and amateur drinker Bianca Bosker didn't know much about wine—until she discovered an alternate universe where taste reigns supreme, a world of elite sommeliers who dedicate their lives to the pursuit of flavor. Astounded by their fervor and seemingly superhuman sensory powers, she set out to uncover what drove their obsession, and

could become a "cork dork." With boundless curiosity, humor, and a healthy dose of skepticism, Bosker takes the reader inside underground tasting groups, exclusive New York City restaurants, California mass-market wine factories, and even a neuroscientist's fMRI machine as she attempts to answer the most nagging question of all: what's the big deal about wine? What she learns will change the way you drink wine—and, perhaps, the way you live—forever. "Think: Eat, Pray, Love meets Somm." —theSkimm "As

informative as it is, well, intoxicating." —Fortune  
The Leaderless Revolution Penguin  
A must-read for aspiring connoisseurs, and a thorough refresher for seasoned whisky lovers. " —Whiskey Advocate Winner of the Gourmand Award in the Drink Education category (US). The definitive book on understanding and appreciating the exploding world of whiskey. Renowned whiskey educator Robin Robinson demystifies the "water of life" in

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a definitive, heavily illustrated tome designed to take readers on a global tour of the ever-expanding world of whiskey. Across ten robust “ classes, ” Robinson explains whiskey history, how it defined the way whiskey is made in different countries and regions, the myriad styles, how aging and finishing works, and the basics of “ nosing ” and tasting whiskey. In chapters dedicated to American whiskey (including bourbon, Tennessee whiskey, and rye), American Craft whiskey, Scotch, Irish, Canadian, Japanese, and world whiskies, Robinson presents the best offerings from new and historic producers, how to choose among them, and how to build a collection of your own. Each “ class ” is a journey into a country ’ s whiskies and makers, including recommended bottles and styles, as well as insider information on how distilleries make their unique offerings. Each chapter includes themed tastings organized by bargain, value, special occasion, and splurge price categories. This thoroughly up-to-date and wide-ranging guide also offers helpful recommendations on how to lead your own tasting, a glossary of terms, food pairings, and tips on everything from glassware to whiskey festivals and how to read a label.

**Bourbon Is My Comfort Food**  
Oxford University Press  
Winner of the prestigious André Simon Drink Book Award The first definitive

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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,

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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--a ppellation by appellation, soil by soil, technique by technique--making it an essential reference and instant classic.

Big Macs &

Burgundy

Simon and Schuster  
Illuminating a hidden and fascinating chapter in the history of globalization, Paul

Gootenberg chronicles the rise of one of the most spectacular and now illegal Latin American exports: cocaine. Gootenberg traces cocaine's history from its origins as a medical commodity in the nineteenth century to its repression during the early twentieth century and its dramatic reemergence as an illicit good after World War II. Connecting the story of the drug's transformations is a host of people, products, and

processes: Sigmund Freud, Coca-Cola, and Pablo Escobar all make appearances, exemplifying the global influences that have shaped the history of cocaine. But Gootenberg decenters the familiar story to uncover the roles played by hitherto obscure but vital Andean actors as well--for example, the Peruvian pharmacist who developed the techniques for refining cocaine on an industrial scale and the creators of the original drug-

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smuggling networks that decades later would be taken over by Colombian traffickers. Andean Cocaine proves indispensable to understanding one of the most vexing social dilemmas of the late twentieth-century Americas: the American cocaine epidemic of the 1980s and, in its wake, the seemingly endless U.S. drug war in the Andes.

Which Fork  
Do I Use  
with My  
Bourbon?  
Columbia

University Press  
"Pulls aside the curtain of puffery to show . . . the business of liquor to be every bit as fascinating as the fictions in which the distillers love to swaddle themselves."  
—Wayne Curtis, *The Wall Street Journal* Walk into a well-stocked liquor store and you'll see countless

whiskey brands, each boasting an inspiring story of independence and heritage. And yet, more than 95% of the nation's whiskey comes from a small handful of giant companies with links to organized crime, political controversy, and a colorful history that is far different

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than what appears on modern labels. In Bourbon Empire, Reid Mitenbuler shows how bourbon, America's most iconic style of whiskey, and the industry surrounding it, really came to be—a saga of shrewd capitalism as well as dedicated craftsmanship. Mitenbuler traces the big names—Jim Beam, Maker's Mark, Evan Williams, and more—back to their origins, exploring bourbon's founding myths and great successes against the backdrop of America's economic history. Illusion is separated from reality in a tale reaching back to the Whiskey Rebellion of 1794, when the

ideologies of Thomas Jefferson and Alexander Hamilton battled to define the soul of American business. That debate continues today, punctuated along the way by Prohibition-era bootleggers, the liquor-fueled origins of NASCAR, intense consolidation driven by savvy lobbying,



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and a Madison shows, many success,  
Avenue plot take downfall,  
to release advantage of and  
five this resurrection  
thousand par excitement , Bourbon  
rots-trained while Empire is an  
to screech employing exploration  
the name of questionable of the  
a popular business spirit in  
brand-into practices, all its  
the nation's either by unique  
bars. Today, masquerading forms,  
the whiskey whiskey made creating an  
business elsewhere as indelible  
takes a new their own or portrait of  
turn as a by both  
nascent shortcutting American  
craft the proven whiskey and  
distilling production the people  
movement standards who make it.  
offers the that made **Andean**  
potential to many **Cocaine**  
revolutioniz historic Skyhorse  
e the brands great The complete  
industry to begin guide for  
once again. with. A tale beginner and  
But, as of intermediate  
Mitenbuler innovation, distillers.

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Make your own processes, when to  
brew at home! from bucket filter, and  
"If you're to bottle The why you  
going to difference filter  
invest the between Flavoring and  
\$100 or so to spirit types aging your  
get a basic and how to spirits  
equipment and produce each Keeping  
recipe kit, What yeast safety first  
then you'll is, what it when working  
want to take does, and how with  
care in to ensure flammable  
ensuring that that you get materials,  
your first a strong, such as  
batch is complete ethanol Yeast  
brewed fermentation styles and  
correctly." What nutritional  
-Rick Morris, distillation requirements  
HowBrewBeer is and common Different  
The Joy of misconception methods of  
Home s about the distillation  
Distilling is process and equipment  
covers nearly Legalities Post-  
every facet surrounding distillation  
of distilling process And  
distilling: alcohol at of course,  
Step-by-step home Carbon fun drink  
instructions filtering-when it's recipes! (Try  
for the n it's the Mudslide  
different necessary, or the Cherry

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Bomb!) Author Rick Morris, who has been selling distillation equipment for over 25 years, even includes his own recipes for different types of spirits and drink recipes. By learning not just how to distill, but also what is happening at each step and why it is needed, readers will be armed with the information they need to experiment with their

own spirits and concoct their own recipes. Easy to understand even for a first-time distiller, *The Joy of Home Distilling* is sure to become your number one distilling resource. *Cork Dork* JHU Press Winner of 2014 U.S. Gourmand Drinks Award • Taste 5,000 years of brewing history as a time-traveling homebrewer rediscovers and re-creates the great beers of the

past. *The Brewer's Tale* is a beer-filled journey into the past: the story of brewers gone by and one brave writer's quest to bring them—and their ancient, forgotten beers—back to life, one taste at a time. This is the story of the world according to beer, a toast to flavors born of necessity and place—in Belgian monasteries, rundown farmhouses, and the basement nanobrewery next door. So pull up a barstool and raise a glass

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to 5,000 years with the Mt. unfurls from  
of fermented Vernon the ancient  
magic. Fueled historian in goddess  
by date-and- charge of Ninkasi, ruler  
honey gruel, preserving of  
sour pediococcus George intoxication,  
s-laced Washington's to the cryptic  
lambics, and molasses-based beer hymns of  
all manner of home brew, and the Rig Veda  
beers between, he finds the and down into  
William ancestor of the clove-  
Bostwick's today's scented  
rollicking macrobrewed treasure holds  
quest for the lagers in a nin of India-bound  
drink's origins eteenth-century sailing ships.  
takes him into spy's hollowed- With each  
the redwood out walking discovery comes  
forests of stick. Wrapped Bostwick's own  
Sonoma County, around this turn at the  
to bullet- modern brew pot, an  
riddled South reportage are exercise that  
Boston deeply informed honors the  
brewpubs, and tales of audacity and  
across the history's experimentation  
Atlantic, from archetypal of the craft. A  
Mesopotamian brewers: sticky English  
sands to Babylonian porter, a  
medieval temple workers, pricelessly  
monasteries to Nordic shamans, rare Belgian,  
British brewing patriots, and a sacred,  
factories. rebels, and shamanic  
Bostwick monks. The wormwood-tinged  
compares notes Brewer's Tale gruit each

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offer humble Elizabeth knowledge of  
communion with "Bessie" Scottish  
the brewers of Williamson whisky.  
yore. From began After the  
sickly sweet working as a owner of  
Nordic grogs to temporary Laphroaig  
industrially secretary at passed away,  
fine-tuned the Williamson  
fizzy lager, Laphroaig took over  
Bostwick's Distillery the  
journey into on the prestigious  
brewing history Scottish company and  
ultimately arrives at the island became the  
head of the Islay. American  
modern craft Williamson spokesperson  
beer movement quickly for the  
and gazes eagerly if a found entire  
bit blurry-eyed herself Scotch  
toward the joining the whisky  
future of beer. boys in the industry.  
**Overtthrow** tasting Impressing  
Artisan room, clients and  
Shortly studying the showing her  
after distillation passion as  
graduating process, and the Scotch  
from winning them Whisky  
University of Glasgow over with Association'  
in 1934, her s trade

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ambassador, she soon gained fame within the industry, becoming known as the greatest female distiller. Whiskey Women tells the tales of women who have created this industry, from Mesopotamia's first beer brewers and distillers to America's rough-and-tough bootleggers during Prohibition.

Women have long distilled, marketed, and owned significant shares in spirits companies. Williamson's story is one of many among the influential women who changed the Scotch whisky industry as well as influenced the American bourbon whiskey and Irish whiskey markets. Until now

their stories have remained untold. *Tasting Whiskey* Abrams A top-shelf guide to entertaining guests—on Derby Day or any day—from two bourbon experts. Includes recipes! A good bottle of bourbon should be enjoyed in good company. During their travels in bourbon country and beyond to conduct tastings and seminars, entertainment experts Peggy Noe Stevens and Susan

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Reigler often through the Kentucky Derby  
heard the door. Alongside party. Inspired  
question, "How their favorite by the hosting  
do I do this in snack, entrée, traditions of  
my home?" This dessert, and five Kentucky  
book is their cocktail distilleries,  
answer. Which recipes, this book will  
Fork Do I Use Stevens and introduce  
with My Reigler offer casual fans to  
Bourbon? offers expert tricks bourbon-tasting  
a step-by-step of the trade on methods and  
guide to how to set up a expand the  
hosting a bar, arrange expertise of  
successful tables, and longtime  
bourbon-tasting pair recipes bourbon  
party?complete with specific enthusiasts.  
with recipes, bourbons. Once Winter Drinks  
photos, and you're ready, Simon and  
tips for Stevens and Schuster  
beginners and Reigler move on "Lurie takes  
experienced to advanced particular  
aficionados pairings for interest in  
alike. From the bourbon the influence  
decorations to foodie and of cinema on  
glassware, this present two Faulkner's  
one-stop innovative fiction and  
resource will examples of the visual  
guide you from tasting strategies he  
the day you parties?a both deployed  
mail bourbon cocktail soiree and  
invitations to cocktail soiree and  
the moment you and, of course, critiqued.  
welcome guests the traditional

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These include the suggestion of cinematic viewing on the part of readers and of characters in each of the novels; the collective and individual acts of voyeurism in *Sanctuary* and *Light in August*; the exposing in *Absalom! Absalom!* and *Light in August* of stereotypical and cinematic patterns of thought about history and race; and the

evocation of popular forms like melodrama and the movie screen in *If I forget thee, Jerusalem*. Offering innovative readings of these canonical works, this study sheds new light on Faulkner's uniquely American modernism."--BOOK JACKET. Wine Ten Speed Press Straightforward and opinionated, *Short Course in Beer* is designed to turn the

novice beer lover into an expert imbibers and the casual drinker into an enthusiast. Readers will come to understand the beauty of beer and the sources of its flavor, as well as learn which beers are worth our time and which are not. With tongue in cheek, the author examines beer's historical connections to the Crusades, the Hundred Years War, and modern-day soccer riots. He talks frankly (and joyfully) about the effects of alcohol on the



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body and brain, including books more. While not he defends beer on juicing, every title we from its grilling, publish becomes enemies, and baking, frying, a New York ushers it out home brewing Times of the frat and winemaking, bestseller or a house and into slow cookers, national the dining and cast iron bestseller, we room. cooking. We've are committed Discussion been successful to books on questions at with books on subjects that the end of each gluten-free are sometimes chapter are cooking, overlooked and designed to vegetarian and to authors stimulate vegan cooking, whose work lively paleo, raw might not conversations, foods, and otherwise find presumably over more. Our list a home. a glass of includes French *A History of* equally lively cooking, *Appalachia* beer. At last a Swedish Union Square beer course for cooking, & Co. smarties! Austrian and This smart Skyhorse German cooking, guide to Publishing, Cajun cooking, whiskey along with our as well as introduces a Good Books and books on jerky, new Arcade canning and generation of imprints, is preserving, would-be proud to peanut butter, connoisseurs publish a broad meatballs, oil range of and vinegar, to the cookbooks, bone broth, and

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hottest new- fresh, fun-to-keepers and  
 again spirit. read format. street  
 And with In addition, preachers,  
 upstart more than 20 gypsies and  
 distillers recipes are steel-walking  
 reviving sprinkled Mohawks, a  
 varieties throughout, bearded lady  
 like white from classics and a 93-year-  
 dog like the Old old "seafoode  
 (moonshine to Fashioned to tarian" who  
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 best time to the keep him  
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 about it. single malt decades.  
 Drink More Scotch whisky These are  
 Whiskey is and fresh among the  
 the reference herbs), so people that  
 for those readers can Joseph  
 want to take their Mitchell  
 discover the learning from immortalized  
 provenance, book to in his  
 styles, glass. reportage for  
 differences **Drink Like a** The New  
 in quality, **Bartender** Yorker and in  
 and ideal HarperCollins four books—Mc  
 uses of UK Sorley's  
 whiskey in a Saloon- Wonderful

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Saloon, Old Mr. Flood, The Bottom of the Harbor, and Joe Gould's Secret—that are still renowned for their precise, respectful observation, their graveyard humor, and their offhand perfection of style. These masterpieces (along with several previously uncollected stories) are available in one volume, which presents an indelible collective portrait of an unsuspected New York and its odder citizens—as depicted by one of the great writers of this or any other time. *The Joy of Home Distilling* Chronicle Books A giftable collection of 70 cocktails built to fortify against the cold, featuring essential classics; updated riffs on traditional toddies, punches, nogs, and spiked coffees; and thoroughly modern drinks built to channel the season. Packed with hot, spiced, and buttered seasonal imperatives, plus plenty of nostalgic favorites and homegrown creations, *Winter Drinks* offers the ultimate collection of cold-weather cocktails, both classic and modern. Curated by

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the PUNCH editorial team with the help of its network of top bartenders, each recipe has been tested and adapted to contemporary tastes, alongside creative tweaks that offer new ways to incorporate the season's flavors into foolproof drinks. PUNCH covers the ins and outs of making a spirit infusion, how to batch drinks for a

crowd, how to bottle favorite stirred drinks and freeze them ahead for on-the-fly Manhattans and martinis, three-step syrups and shrubs to keep on hand, and tips and tools to build a winter-ready bar. *Short Course in Beer* Harvard Common Press A completely updated new edition of the classic guide to the whiskeys of the world by the whiskey

expert from Charles Schumann's famed Schumann's bar in Munich. This critically acclaimed guide to whiskeys of all types is back in print with its comprehensive coverage of every conceivable whiskey in precise, detailed, easy to understand yet delightful descriptions. While specially designed for quick and easy reference, the book is tastefully produced and handsome in its own right--the perfect

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gentleman's gift. Featuring over a thousand entries, this handbook discusses the world's leading and lesser-known whiskeys, making it an ideal source for the aficionado and the budding novice alike. Every traditional type of whiskey is included: Scotch single malt, blends, vatted malts, single grains, and Irish, as well as those from the new world (bourbon, rye, and Canadian). The book also takes a serious look at trendy new whiskeys

emerging from Europe and explores how unique flavors are created through variations of ingredients, distilling techniques, and aging. Organized alphabetically in the style of a dictionary, the volume is rounded out with additional advice on serving, collecting, and storage. Every manner and nuance of whiskey is discussed between the book's elegant covers.

Philosophy  
Univ of North Carolina Press  
Eighty mouth watering and restorative recipes inspired by the bestselling video game series The Witcher, from hearty tavern fare and fortifying drinks to lavish banquets for feasts with friends—featuring a foreword by Andrzej Sapkowski,

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author and the creators celebrate  
creator of of fan- local and  
The Witcher. favorite seasonal  
Take a food blogs ingredients  
culinary Nerds' while adding  
journey Kitchen and unique  
through the Witcher twists that  
fantastical Kitchen, form a  
world of The share their culinary map  
Witcher with meticulously- of the  
thoughtfully researched, Continent  
imagined, immersive and beyond.  
flavorful recipes that Warm up over  
recipes give fans a a bowl of  
inspired by taste of the fragrant  
The distinct stew or  
Witcher's flavors a juicy baked  
expansive witcher fruit from  
settings, might sample the namesake  
characters, as he trees of  
and lore. In travels the White  
this countryside Orchard; end  
beautifully in search of a hard  
photographed monsters to journey to  
cookbook, slay and Velen with a  
Anita Sarna coin to hearty,  
and Karolina earn. These rustic meal  
Krupecka, dishes at the local

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tavern; enjoy or forage on	Group. The	
an aromatic	the perilous	Witcher game
snack as you	road to Kaer	© CD PROJEKT
stroll the	Morhen to	S.A.
markets of	learn the	Developed by
Oxenfurt;	edible	CD PROJEKT
sample	secrets of	S.A. All
dishes from	the	rights
near and far	witcher's	reserved.
in the	keep.	The Witcher
diverse port	Transport	game is set
city of	your kitchen	in the
Novigrad;	to another	universe
dine on fres	world with	created by
hly-caught	the tempting	Andrzej
fish and	scents and	Sapkowski in
mulled	flavors in	his series
drinks on	The Witcher	of books.
the islands	Official	All other
of Skellige;	Cookbook. CD	copyrights
feast on	PROJEKT®,	and
rich dishes	The Witcher®	trademarks
in the sun-	are	are the
drenched	registered	property of
climates of	trademarks	their
Toussaint	of CD	respective
and	PROJEKT	owners.
Beauclair;	Capital	<b>The</b>

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**Globalization  
Paradox**

University  
Press of  
Kentucky  
"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  
cocktails bars,  
including  
entries on key  
cocktails and  
influential  
mixologists and  
cocktail  
bars"--  
*Schumann's  
Whisk(e)y  
Lexicon*  
Penguin  
The national  
bestseller  
that turns  
you into "an  
expert at  
pairing wine  
with just  
about  
anything,

from pizza  
and Lucky  
Charms to  
pad thai and  
Popeye's"  
(Maxim).  
Featured on  
Today and  
CBS This  
Morning  
Named one of  
the best  
books of the  
year by Food  
& Wine,  
Saveur, and  
Town &  
Country  
Sancerre and  
Cheetos go  
together  
like milk  
and cookies.  
The science  
behind this  
unholy  
alliance is  
as elemental



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as acid, fat, bold wine and takeaways  
salt, and food that will  
minerals. pairings help you  
Wine pro alongside navigate any  
Vanessa hilarious wine list or  
Price tales from local bottle  
explains how her own shop.  
to create unlikely Charmingly  
your own journey as a illustrated  
pairings Kentucky and bubbling  
while girl making with  
proving you it in the personality,  
don't Big Apple Big Macs &  
necessarily and in the Burgundy  
need fancy wine will open  
foods to business. your mind to  
unlock the Using the entirely  
joys of language fun and  
wine. everyone can entirely  
Building understand, accessible  
upon the she reveals wine  
outsized why each pairings out  
success of dynamic duo there  
her weekly is a match waiting to  
column in made in be discovere  
Grub Street, heaven, d—and make  
Price offers serving up you do a few  
delightfully memorable spit-takes

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along the way. "The book explores all different kinds of combinations, including breakfast pairings like avocado toast and Rueda Verdejo, pairings for entertaining like shrimp cocktail & Valdeorras Godello, and even some pairings with popular Trader Joe's items."  
—Food & Wine  
"A smart, useful guide

to drinking the world's great wine, whether you're pairing it with foie gras or Fritos."  
—Town & Country  
**Whiskey Distilled**  
University Press of Kentucky  
Everything you need to know about the fruit of the vine--From A to Zinfandel. If you enjoy wine--but can't articulate why--you're not alone! From terroir to global varieties,

Wine: A Beginner's Guide breaks down the complex bouquets of winemaking and tasting into ways that are fun and easy to understand. Learn what really makes a cabernet sauvignon red. Taste how it's possible to detect a hint of leather, chocolate, or even rubber in a single sip. Confidently discuss the subtleties of different types of grapes with the guide that has everything you need to know to grow your love of wine. Wine: A

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Beginner's confidently  
Guide includes: with Wine: A  
Taste Beginner's  
right--The Guide.  
4-Step process  
to tasting wine  
means you'll  
get the most  
flavor from  
every swish and  
swirl. Pour  
with  
poise--Handle a  
bottle of vino  
just right,  
with tips on  
proper serving  
temperature,  
glass style,  
and long-term  
storage.  
Perfect  
match--An  
entire chapter  
on pairing with  
food means  
you'll select a  
bottle that  
complements  
every meal.  
Uncork your  
inner sommelier  
and sip