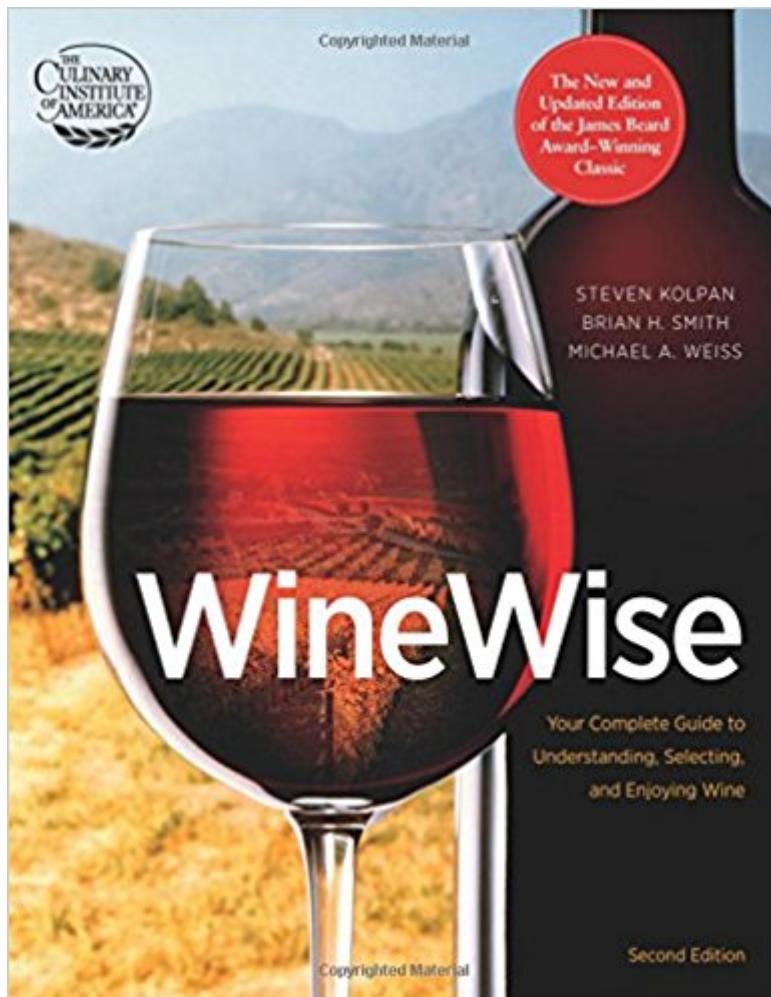


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# WineWise, Second Edition



## Synopsis

Now completely revised and updated, this new edition of the essential consumer guide to wine features all the most current information for today's wine landscape. The authors, longtime wine educators at The Culinary Institute of America, have added all the latest and most relevant information to their award-winning book, including new picks for the best regional producers, off-the-beaten-path finds, and bargain bottles. With a practical, anti-snob attitude, the emphasis is always on enjoying wine to the fullest in real-world scenarios and getting the best value for your dollar, whether splurging on a special-occasion bottle or deciding on your own à œhouseâ • wine. All the basics are covered, including the major wine grapes, flavor profiles, and decoding labels, plus up-to-date information on established and up-and-coming regions, advice on pairing wine with everything from Korean short ribs to all-American burgers, opinions on wine gadgets (yea or nay?), and more. Cheers!

## Book Information

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## Customer Reviews

WineWise Wine Tasting: Do Try This at Home The real fun of tasting wine is tasting for pleasure, exploring what appeals to you about a particular wine, and sharing that enthusiasm, that pleasure with others. The best place to do this is at home, with friends, in a relaxed atmosphere of conviviality and generosity. Some basics are below.

Use wine glasses Don't use clear plastic cups, which make the wine taste like clear plastic

cups. Most people don't have enough glasses, so here's a hint: rather than burdening your guests with a request to bring glasses from home, check out the local party rental folks. You'll be surprised how inexpensive it is to rent two or three racks of glasses.

Provide spit cups and napkins Tasting involves four steps: looking (judging the color of the wine), smelling (the nose of the wine), tasting (sampling a small amount of wine and swishing it around in the mouth), and spitting. That's right, part of tasting is spitting the wine into a spittoon or spit cup. While you're at the party place renting glasses, pick up a sleeve of 16-ounce (480 milliliter) paper cups, and place one at every setting. You may not be able to enforce spitting at a home wine tasting, but especially if your friends are driving away from the tasting, you can certainly encourage it. A couple of good-quality white paper napkins should be placed at each setting, too.

Bread and water Water should be plentiful and available. A few bread baskets filled with crisp sliced baguettes and/or individual plates with water crackers should be available for cleansing the palate between wines. Make sure the bread or crackers are as neutral tasting as possible: no brioche, croissants, or flavored crackers because these will have a dramatic impact on the wine's taste.

Tasting mats/tasting sheets On your home computer you can make a tasting mat, or photocopy the one on pages 330-331 of *WineWise*. If you are tasting the wines blind—nobody at the tasting knows which wine is which until the big reveal—obviously the wines will be identified by number only. If you know what wines you are tasting, list them by name. We recommend listing each wine this way: Product; special attribute, if any; producer; subregion, if any; region, if any; state (U.S.) or country; vintage, if any (write "NV" if nonvintage) On the tasting mat, allow each taster to make notes on the color, nose, body, taste, and finish of each wine. You might also ask "Did you like it?" and/or "What would be a good dish to pair with this wine?"

Maps of the wine regions represented at your tasting Looking at maps gives people a sense of place for the wines.

Serving size You should pour between 1 and 2 ounces (30 and 60 milliliters) per person per wine; 1½ ounces (45 milliliters) is ideal. It's very important to make sure your guests stay for at least a couple of hours after the tasting, and never let a friend drive drunk. If everybody is on the same page with the concept of the tasting, this should not be an issue.

What to serve Think thematically: New World reds under \$15, white wines from the Loire Valley, sparkling wines of the world, American wines not from California, zigging and zagging with Zinfandel. At home, we prefer tasting accessible, affordable wines that our friends can appreciate, enjoy, and can have some fun with, followed by a simple dinner, picnic, or cookout with the

Ã¢Âœpartials,Ã¢Â• the leftover wines. For an exotic and unexpected twist, have a tasting followed by a dinner of good Chinese takeout, the best pizza in town, or some exciting dishes from that new Lebanese restaurant. You get the picture. As for us, weÃ¢Â™ll be busy planning our next blind tasting at home: Ã¢Âœ\$10.99 Rieslings: World-Class, Kick-Ass, or WeÃ¢Â™ll Pass.Ã¢Â• See you there.

STEVEN KOLPAN is a professor in wine studies at The Culinary Institute of America. He is the author of several books, including Exploring Wine and WineWise, winner of the James Beard Foundation Award for Best Beverage Book of 2009. In 2007, he was chosen as Wine Educator of the Year by the European Wine Council. Mr. Kolpan is the wine columnist for Salon.com and The Valley Table and has written more than 100 wine articles for many magazines, newspapers, and websites. MICHAEL A. WEISS has been professor of wine at The Culinary Institute of America for more than two decades. He is the co-author of the classic Exploring Wine: The Culinary Institute of America's Complete Guide to Wines of the World. In 2007, he was honored as Wine Educator of the Year by the European Wine Council. Weiss was awarded the Diploma of Honor from the Corporation des Vignerons de Champagne and inducted into the Confraria, or Brotherhood of Porto. The late BRIAN H. SMITH was professor of wine at The Culinary Institute of America for more than two decades. Along with Steven Kolpan and Michael A. Weiss, he is the author of the classic Exploring Wine: The Culinary Institute of America's Complete Guide to Wines of the World. Smith is also the author of The Sommelier's Guide to Wine. Founded in 1946, THE CULINARY INSTITUTE OF AMERICA is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts, as well as certificate programs in culinary arts, Latin cuisines, and wine and beverage studies. A network of more than 45,000 alumni has helped the CIA earn its reputation as the world's premier culinary college. The CIA, which also offers courses for professionals and food enthusiasts, as well as consulting services for the foodservice and hospitality industry, has campuses in Hyde Park, New York; St. Helena, California; San Antonio, Texas; and Singapore.

Great book! The book goes by regions of the world and talks about the grapes for each of those regions, the best wine makers, etc. This is the first wine-related book I bought and I love it. For people who just discover wine and experts too.

I have read many wine themed books over the years. This ranks in the top three best I have ever

read. I has so much interesting information presented so organized and useful.

Easy reading, yet packed with information. Covers everything from the basics to lesser known varietals and regions. As a restaurant owner, this book is always within reach and should be in every wine lover's library.

Such a great book I bought more for gifts....

Excellent. Recommended by a chef at the CIA in New York. Beautiful book.

Excellent reference material, minus the snobbiness of so many wine books.

I have not read second edition, but first edition was such a wreck I have no intention of spending a cent on the second. Please refer to the one-star comment by tastevin under the first edition listing. Very biased and misleading views of the world of wine.

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