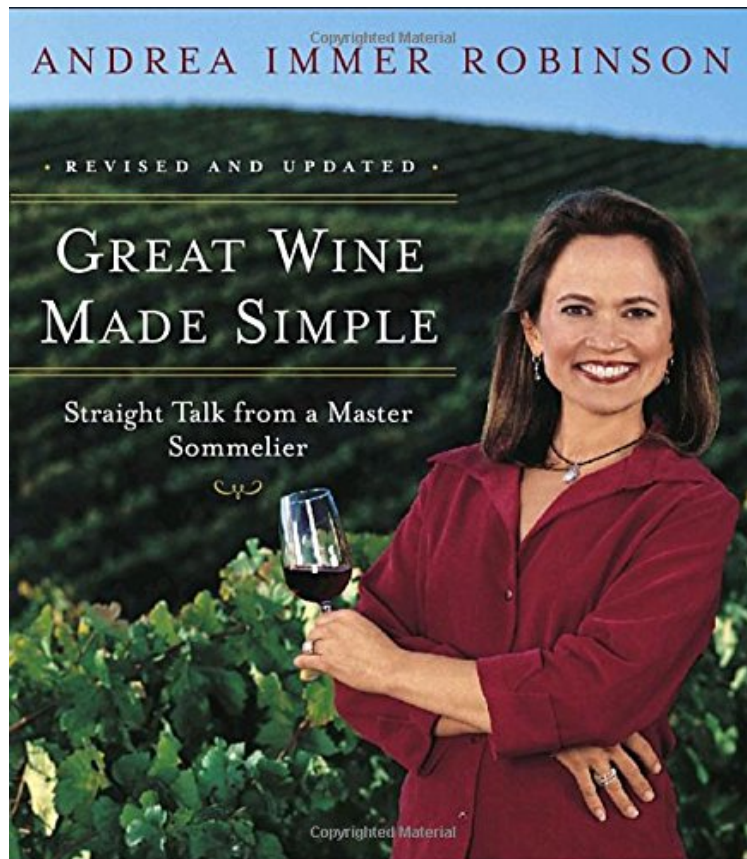


(Free and download) Great Wine Made Simple: Straight Talk from a Master Sommelier

Great Wine Made Simple: Straight Talk from a Master Sommelier

Andrea Immer Robinson

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#158064 in Books Andrea Robinson 2005-09-27 2005-09-27 Original language: English PDF # 1 9.42 x 1.05 x 7.66l, 1.85 #File Name: 0767904788326 pages Great Wine Made Simple Straight Talk from a Master Sommelier | File size: 60.Mb

Andrea Immer Robinson : Great Wine Made Simple: Straight Talk from a Master Sommelier before purchasing it in order to gauge whether or not it would be worth my time, and all praised Great Wine Made Simple: Straight Talk from a Master Sommelier:

0 of 0 people found the following review helpful. Four Stars By Clayton W. Robson helpful 0 of 0 people found the following review helpful. A must for wine lovers By Pozdravy The author breaks down the ABCs of wine into manageable units--for example, the big six grape types- and then illustrates her points with suggested tastings. She offers specific wines to taste and compare, and they will not break your pocket book. It is a no-nonsense, enjoyable discussion by someone who loves wine aimed at those who also love wine, but might want to learn more about what they love about wine, and why they love wine. 10 of 11 people found the following review helpful. Controlling information overload By K. While I love this book, I would recommend developing a strategy for using it. There are numerous wine tasting "lessons" that result in a lot of wine being purchased and consumed; it would be easy to get lost in all the new information. Using this strategy is time consuming (a single lesson every other week or so), but I feel I've learned and retained so much that it's well worth it. First, I do a single tasting lesson (comparing 2-3 bottles) on a

Friday night, eating the same food and using the same type glasses for every lesson. This allows me to learn about the lesson being taught, not necessarily the wines themselves. Then, using the book "Pairing Wine with Food" (available at), I finish each bottle on following nights, preparing a meal selected specifically for that wine. (I also break out the Riedel glasses designed for that particular wine, but that's just for fun.) The subsequent nights help me to learn more about the nuances of the individual wine because I can concentrate on it alone. In the process, I've discovered that there are no wine types I dislike, just individual wines from specific vineyards that don't thrill me. I use a PDA program to help me keep track of what to buy and what to avoid. Doing it this way makes me feel like I'm taking a college class with homework I love and without paying tuition or taking tests!

The updated edition of the classic introduction to wine for everyone, by Master Sommelier Andea Immer Robinson. Great Wine Made Simple established Andrea Immer Robinson as America's favorite wine writer. Avoiding the traditional and confusingly vague wine language of bouquet and nose, it instead discussed wine in commonsense terms. Now, thoroughly revised, this edition lives up to its title by making selecting and enjoying wine truly straightforward. You will never again have to fear pricey bottles that don't deliver, snobby wine waiters, foreign terminology, or encyclopedic restaurant wine lists. You'll be able to buy or order wine with confidence and get just the wine you want by learning the Big Six basic styles (which comprise 80 percent of today's top-selling wines), how they taste, how to read any wine label, and how to pick a wine off a restaurant menu. Ten new flavor maps show what to expect from climates around the world. A refreshing blend of in-depth knowledge and accessibility, Great Wine Made Simple is a welcome resource for those who are intrigued by wine but don't know where to start and makes it easy to master the ins and outs of choosing a wine that you and your guests will love on any budget.

.com About one-third of the way through Andrea Immer's Great Wine Made Simple, the author recounts an anecdote that could serve as the book's theme--alligator, rabbit, and squab were all introduced to her the same way: "Tastes like chicken." And as demonstrated by Immer, who went from debentures to de Rothschild when she quit Morgan Stanley to eventually oversee the 50,000-bottle cellar at Manhattan's famed Windows on the World, the leap from pigeon to Pichon-Lalande is analogous: teaching novice wine drinkers what to expect is what her book, aptly subtitled "Straight Talk from a Master Sommelier", is all about. With emphasis on her "Big Six" varieties--Riesling, Sauvignon Blanc, Chardonnay, Merlot, Pinot Noir, and Cabernet Sauvignon--this "Immer-sion" class of tastings lets amateur sippers differentiate the typical qualities of each, while illustrating wine terms such as dry, crisp, oaky, and tannic. Practical advice abounds; one chapter devotes itself to finding useful info on a wine label while avoiding "Stupid Label Tricks," those bits of puffery or unfamiliar flavors (how many have actually tasted lychee or red currant?) that can be confusing the average buyer. And her "Flavor Map" concept--dividing the wine world into three climate zones--eschews memorization in favor of some rudimentary geography. Throughout, her pronunciation guides are accurate and personable ("If you're pronouncing 'Riesling' right you have to smile."); and she provides a great postgraduate curriculum of buying strategies, including the pros and cons of wine shops versus your nearest Costco; and a consumer advisory about restaurant's "award-winning wine lists." --Tony Mason Andrea Immer makes wine education simple and fun. One of America's best sommeliers has written one of the years best wine books! Robert G. Mondavi Without doubt the finest introduction to wine tasting and food and wine pairing I have read. This book is an excellent addition to the libraries of both professionals and aficionados. Frederick Dame, M.S., president, Court of Master Sommeliers Well organized, succinct, clear, and precise are the adjectives that best describe this Cartesian book on wines. Great Wine Made Simple will educate you without boring you and will lead you joyfully and expertly through the intricate world of the master sommelier. Claudine Ppin and Jacques Ppin From the Inside Flap At last, a wine book that makes selecting and enjoying wine truly simple. With renowned wine expert Andrea Immer as your guide, never again will you have to fear pricey bottles that don't deliver, snobby wine waiters, foreign terminology, or encyclopedic restaurant wine lists. You'll be able to buy or order wine with confidence and get just the wine you want by learning how the "Big Six" basic styles taste and how to read any wine label. Andrea Immer genuinely knows more about wine than most wine lovers could ever hope (or want) to learn. But she doesn't believe that you have to join a stuffy, exclusive wine-tasting set to become a savvy wine buyer. Unlike other guides on the market, Great Wine Made Simple makes it easy to master the ins and outs of choosing a wine that you and your guests will love on any budget. Shunning yesterday's 100-point scales and lectures on "bouquet," Great Wine Made Simple explains wine in commonsense terms. Featuring a core curriculum of the six grapes that comprise 80 percent of today's top-selling wines, along with a complete flavor map that explains what tastes you can expect from climates around the globe, Great Wine Made Simple uses easy and fun tasting lessons to help you identify what you like and learn how to spot it on a menu or shelf. Immer reveals the secret weapons of wine experts and explains how to decipher those enigmatic labels. In her fresh, encouraging tones, she provides enlightening exercises (such as "milk tasting" for understanding variations in wine texture) and vocabulary sessions. On a mission to empower the everyday wine buyer, with Great Wine Made Simple Immer creates a refreshing new way to choose the perfect wine for every palate and occasion.

"From the Hardcover edition.