Exploring Wine: Completely Revised
3rd Edition
**Synopsis**

The essential wine reference for food and wine aficionados, students, and professionals. Written by the experts who train today’s leading chefs and sommeliers, this invaluable guide thoroughly demystifies wine, from the basics of wine production to the nuances of wine lists, wine marketing, and wine service. Completely revised and updated, this new edition of the critically acclaimed guide features more comprehensive coverage of the wine regions of the world, grape varietals, winemaking, purchasing, tasting, service, and pairing. The expanded food and wine pairing section doesn’t just list good pairings, but explains why particular wines and foods pair well with each other. In addition, the book includes easy-to-use and informative charts, tables, and maps, as well as beautiful full-color photographs. Packed with the most comprehensive, up-to-date information on wines of the world from the top professionals in the field. Includes more tasting notes for each region, updated information on the health effects of wine, and an expanded food and wine pairing section. Features excellent study resources for food and wine students. Expanded, revised, and better than ever, Exploring Wine is a comprehensive resource and ideal companion for wine lovers and students alike.

**Book Information**

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**Customer Reviews**

I cannot even begin to describe how fantastic this book is. I’ve been working in gourmet restaurants for about three years now and have checked out many books on wine to try and understand every nook and cranny of wines; most of the time I still felt a little confused. The way the book is organised
helps you to easily understand every aspect of wine including the varietals (grapes), laws of apppellations for each country and so much more. It's so easy and detailed to understand (studying is still required, trust me) and also uses graphs, maps and tables to make the information even more clear. Yes, the book can be considered a bit pricey, but if you are a student, in the industry or want to know more about your hobby, I can't think of a single reason why this wouldn't be a worthwhile investment. There are cheaper books out there, but the information they provide is no where near the quality you can get with this book; believe me, I've got a mini-wine library where most of the books will now be collecting dust because all the information I need is in this book.Also recommended: The Oxford Companion to Wine (detailed definitions to wines, regions, etc...); Wine Lover’s Companion (nice pocket guide for quick definitions to wine)

If you’re looking for a step-by-step guide to the winemaking process, or to the myriad types of wine the world offers, there’s no better choice than "Exploring Wine." It’s also a great resource for such arcane as the wine industry in Texas, the different estates of Pomerol or an exhaustive list of the prestige cuvees of the various champagne houses. "Exploring Wine" gives you all the minutiae of the history, business and esthetic properties of wine, without ever becoming dull. This being a production of the Culinary Institute of America, "Exploring Wine" even gives you detailed charts of recommended wine and food pairings, as well as sample menus pairing national cuisines with indigenous wines (including South Africa, South America and the Middle East as well as the different regions of France, Italy and California). There’s also an informative chapter on the health benefits of wine. "Exploring Wine" is an invaluable resource for the dedicated enophile as well as the average reader with a casual, but real, interest in wine.

I am currently enrolled at the Culinary Institute of America and taking the management of wines and spirits course given by the authors of this wonderful book, Michael Weiss and Steven Kolpan. With, what I would call, a more extensive background of wines and spirits than most CIA students, this book has taught me so much more. It has truly inspired me. The authors have truly inspired me. I can’t wait to open its pages every day. "Exploring Wines" has absolutely and undoubtedly "consumed" me. Best wishes. Lynn Pritchard, CIA ’97

Call it a bias opinion but since i was taught this book by the author Mr. Kolpan. This book has done wonders for me. No this book is not for the weak reader it has alot of information and can get a bit wordy but all of it has relevance in its own context. Who ever says this book is not a good resource
is disagreeing with UC Davis and The Culinary Institute of America cause both Schools use this text book for there classes. This has kicked started my passion for wine and i absolutely love this book.

Although this hefty book was the required text for my Wine Appreciation course I have kept it as a reference book and believe it would be useful to any wine enthusiast wanting to know more detailed information about wine.

Although this is a good book, I would not recommend it as a primary purchase (try "Wine for Dummies" or "Windows on the World Complete Wine Course") nor as a secondary purchase (try "Wine Bible" or "Oxford Companion to Wine"), but I would recommend it as a tertiary purchase. There is a decent amount of material presented in a professional and eye-pleasing manner. Be forewarned that the book is large (9"x11") and heavy -- probably not something you would read in bed. The coverage of the different areas is pretty good, but not exceptional, hence my four-star rating.

This book is successful on several different levels. First, it is just a great book to have lying around the house. Very relaxing to sit down for a few minutes, leaf through the pages and take a look at all of the beautiful and warm areas that produce wine (especially nice on a cold winter’s day!) The layout is outstanding and the photography is excellent. However, this book is more than just pretty pictures. If you want to learn something about the process of making and developing great wines, this book delivers. I cannot pretend to understand all of the technical detail dealing with soil contents, acid levels, appellations, etc., but I am trying to learn. And I know I will have many interesting nights ahead as I settle in to learn about the various grapes and the various wine growing regions of the world. One slight annoyance--there are too many sidebars dealing with the personalities in the wine world. However, this is more than made up for by keeping the foofy wine jargon ("peach undertones" or "texture like cashmere") to a minimum. It is a very good value for the price.

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