

The book was found

Wine: A Tasting Course



Synopsis

Offering a visual tour of wine styles, explaining the big-picture concepts, and encouraging readers to recognize the connections between wines, author Marnie Old, a renowned American sommelier, challenges all the stuffy orthodoxies about wine, and teaches that best way to learn is through tasting. Providing a fresh take on the world of wine, showing you what you need to know, and debunking wine-snob myths, *Wine: A Tasting Course* is the ultimate visual wine course for wine lovers seeking no-nonsense, practical information. Explore and develop your palate in your own time and at your own pace with *Wine: A Tasting Course*.

Book Information

Hardcover: 256 pages

Publisher: DK (December 23, 2013)

Language: English

ISBN-10: 1465405887

ISBN-13: 978-1465405883

Product Dimensions: 7.9 x 1 x 9.4 inches

Shipping Weight: 2.6 pounds (View shipping rates and policies)

Average Customer Review: 4.8 out of 5 stars [See all reviews](#) (40 customer reviews)

Best Sellers Rank: #68,219 in Books (See Top 100 in Books) #11 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Buying Guides](#) #15 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting](#) #62 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine](#)

Customer Reviews

Such an awesome book! I currently work at a winery, have recently read another wine book, listen to wine podcasts, subscribe to wine blogs, and research wine information online on a constant basis, but nothing has helped me understand wine, types of wine, the science of wine, the taste of wine, etc. like this book has. It explains everything so clearly and the infographics are awesome!

Seriously, I thought I knew wine before I read this book, but this put the pieces in place. Unlike most wine books, this one can be both basic and advanced. By that, I mean if you have no knowledge of wine, this has enough material to get you on the road to appreciating wine. Even if you can tell the difference between a bottle of Bordeaux, Burgundy, or Alsatian wine without looking at the label, this book will fill in some blanks that were otherwise missing in the picture. What I am trying to say is that

Marnie manages to present a lot of information in a way which is accessible to someone with no wine knowledge, but fills in the cracks if you do know your wine. I think this book presents information in such a way that it will not be dated by the taste trends which are common in the wine world. Actually, there's quite a bit of good information which is well presented in this book. I'm really amazed at how much useful material is here. In fact, if I were to clear out my wine library for one book--it would probably be this one. One thing I have noticed in my 35 years of drinking wine is that wines have come and gone from popularity: e.g., French, Californian, Australian. Let's take the last one since Australian wines were once known as Chateau Chunder (you may also be familiar with the Monty Python sketch). Australian wines now have a very good reputation. Ms. Old's book will tell you WHY that is. Anyway, if you want a book that won't age on you, this is the one. Or, if it does age, it ages well because it is a very full bodied book.

Although I very much like wine, and am now living in the heart of a major California wine producing area (Paso Robles), I don't know very much about wine. It's shameful, really, because I'm such a foodie. So, I have decided to embark upon wine self-education. Where to begin? Based on reviews, I settled on this book. Boy, was that ever the right decision! Marnie is leading me, manageable step by manageable step, through a thorough, if not expansive, introduction to wine, all in manageable bites. I mean, sips. I love the graphic presentation of information that she uses, since I'm a hands-on, visual learner. The format also makes it easy for me to find information when I want to review and want to search ahead for something specific. I'm looking forward to her comparative tasting suggestions as soon as I can lay in the proper bottles. I am keeping a wine tasting journal to go with the Tasting Course (my husband calls it my lab manual), so we usually have both books spread out on the dinner table as we sip and study. I think this is great fun. There isn't a hint of snobbery anywhere in Marnie's approach, thank heaven. I recommend Marnie's book to anyone who wants to seriously learn about wine, but who doesn't want to be too serious about it. It could be the only wine book you ever own, or it could be the start of a more serious study. For me, either way, it was a thrill to be able to decipher a Spanish wine label the very first day after the book arrived. (Did I mention that I love the graphics? I do!)

This is the ultimate book for the right-brained wine obsessed. It's not for the advanced taster, but it's loaded with great info and exercises for someone who is serious about developing their wine tastes and need some good guidance. As a graphic designer, I love that it's loaded with pictures and graphics as that's how my brain likes to see things, but the graphics serve a practical purpose too.

What you see while you read helps clarify information and makes it stick in a way that just reading text alone won't. It's a joy to read and a joy to look at.

Full of activities. Would recommend to anyone who wants to learn more about wine tasting. Activity example: Book outlines different types of wines to purchase to taste the spectrum. Purchase wines by Region and Type Taste and learn

I wanted to learn more about wines and could not find a suitable course. They were either too far to travel or college courses that were far too expensive. I am so happy I purchased this book! It is an excellent. In a short time, it has helped me to better understand wines and make much more informed purchases. I love the easy to understand illustrations and "The Tastings" are a wonderful way to develop your senses.

I've picked up bits and pieces of information at wine tasting events, including a recent one in Paris, and read articles in newspapers and magazines but this book puts it all at your disposal, in one simple volume. The various types of wines are discussed and it is well illustrated, with explanations of the type of grapes, climate, fermentation length and method, and other factors that go into determining a wine variety. It is clearly written with lots of illustrations. It compares wine types, how to choose, how to interpret the label, pairing with foods, and much more. Great book for reading and to keep handy as a reference.

A Tasting Course is like having Marnie Old as a personal coach guiding the reader to a better understanding of wine through easy-to-retain text and fantastic eye-catching and informative graphics. Included are activities (what could be better than learning activities where you HAVE to taste wine?) that give the reader fun assignments to learn how to taste wine like a pro and to understand personal wine flavor and style preferences. This is one of the best entry level wine books I have seen in a long time. Marnie is able to take the seemingly unwieldy subject of wine and bring it to the level where beginner and advanced wine enthusiasts can enjoy this book cover to cover. Melissa Monosoff, Master Sommelier Dallas, Texas

[Download to continue reading...](#)

When Wine Tastes Best 2016: A Biodynamic Calendar for Wine Drinkers (When Wine Tastes Best: A Biodynamic Calendar for Wine Drinkers) The Complete Guide to Wine Tasting and Wine Cellars How and Why to Build a Passive Wine Cellar: and Gold's Guide to Wine Tasting and Cellaring Beer

Tasting & Food Pairing: The Ultimate Guidebook: Become An Expert In Beer Tasting, Food Pairing & Flavor Profiling (Beer, Beer Brewing, Beer Bible, Beer Making) Wine: A Tasting Course
Teeny-Tiny Wine Guide: A Must for Beginners, Wine Experts and Wine Snobs Alike (Refrigerator Magnet Books) Judgment of Paris: California vs. France and the Historic 1976 Paris Tasting That Revolutionized Wine Tasting Wine and Cheese: An Insider's Guide to Mastering the Principles of Pairing Wine Tasting Notebook Judgment of Paris: California vs. France & the Historic 1976 Paris Tasting That Revolutionized Wine Tasting the Good Life: Wine Tourism in the Napa Valley Python: Python Programming Course: Learn the Crash Course to Learning the Basics of Python (Python Programming, Python Programming Course, Python Beginners Course) The Complete Beer Course: Boot Camp for Beer Geeks: From Novice to Expert in Twelve Tasting Classes Wine Folly: The Essential Guide to Wine Wine: Everything You Need to Know About Wine from Beginner to Expert Wine for Dummies Pocket Edition (Wine for Dummies) Hugh Johnson's Pocket Wine 2015 (Hugh Johnson's Pocket Wine Book) The Wine Press and the Cellar: A Manual for the Wine-Maker and the Cellar-Man Wine Spectator 2013 October 31 (On the cover: Contemporary Cellars. Collectors talk about wine & Design) Hugh Johnson's Pocket Wine 2017: 40th Anniversary (Hugh Johnson's Pocket Wine Book)

[Dmca](#)