

The Juice Vinous Veritas

A Girl and Her Pig takes us behind the scenes of April Bloomfield's lauded restaurants and into her own home kitchen, where her attention to detail and her reverence for sourcing the finest ingredients possible results in unforgettable food. Her innovative yet refreshingly unfussy recipes hark back to a strong English tradition, enlivened by a Mediterranean influence and an unfailingly modern and fresh sensibility. From baked eggs with anchovies and cream to smoked haddock chowder, from beetroot and smoked trout salad to a classic duck confit, April's recipes are wonderfully fresh and unfussy. Written with real verve, this is a cookbook full of personality and chock-full of tales and tips from one of the world's best-loved chefs.

Eric Asimov, the acclaimed chief wine critic for the New York Times, has written a beautiful and thought-provoking combination memoir and manifesto, *How to Love Wine*. With charm, wit, and intelligence, Asimov tells how he went from writing beer reviews for his high school newspaper on Long Island to the most coveted job in the industry. He evaluates the current wine culture, discussing trends both interesting and alarming, and celebrates the extraordinary pleasures of wine while, at the same time, questioning the conventional wisdom about wine. Whether you're a connoisseur or a novice, already love wine or want to know it better, *How to Love Wine: A Memoir and Manifesto* is the book for you.

McInerney provides a master class in the almost infinite varieties of wine and the people and places that produce it all the world over, from the historic past to the often confusing present.

An upretentious, practical introduction to the world of wine offers helpful tips and recommendations on the best wines for one's money, including the author's personal suggestions on the finest one hundred wines for under \$15, guidelines for storing wine, and advice from an eclectic group of wine collectors on their personal favorites.

Original.

A professional booze writer whose life spins out of control tries to piece it back together by embarking upon an epic wine-fueled adventure that takes him to every corner of the U.S. Part vision quest, part guidebook, part journey into the bizarre tapestry of American life, it will make you laugh, make you cry and teach you a whole lot about wine. Former *Playboy* magazine nightlife columnist Dan Dunn has made a career out of drinking. Yet this man's man—a connoisseur of beer and whiskey—knew next to nothing about one of the major drinks enjoyed the world over: wine. When a fateful tasting experience coincided with a serious existential crisis, Dunn decided to hit the road on a journey of discovery. To quench his thirst for knowledge (and be able to throw down with the experts), he would educate himself about the industry glass by glass, from winery to winery, in nearly every region in the United States. His bold 15,000-mile road trip took Dunn from Sonoma, California, to Pawley's Island, South Carolina, where he twirled, sniffed, and sipped glass after glass of a vast array of wines with vintners, savants, and celebrities, including Kurt Russell and "The Most Interesting Man in the World," Jonathan Goldsmith. Dunn's mission was to transform himself from a heartbroken schlub who barely knew the difference between Merlot and Meritage, into a confident connoisseur capable of wowing others simply by swirling some fermented grape juice around in his mouth and pronouncing it "troubling, yet brilliant." In

American Wino, Dunn shares it all—the good, the bad, the sublime. As his wine knowledge grows and becomes more complex, he shares it with the reader in the form of digestible, actionable nuggets in each chapter. It's like a wine-tasting course at your local community college extension program, only with more sex and less crushing despair. An intoxicating blend of travel writing, memoir, and booze journalism that pairs earthy humor with fine wine for hilarious and enlightening results, it is the story of one man's journey to find himself—and everyman's journey to better understand the true spirit of this divine elixir.

In the vineyards, wine caves, and cellars of France as war and occupation came to the country winemakers acted heroically not only to save the best wines but to defend their way of life. These are the true stories of vigneron who sheltered Jewish refugees in their cellars and of winemakers who risked their lives to aid the resistance. They made chemicals in secret laboratories to fuel the resistance and fled from the Gestapo when arrests became imminent. There were treacheries too, as some of the nation's winemakers supported the Vichy regime or the Germans themselves and collaborated. Donald Kladstrup is a retired American network correspondent. He and his wife Petie have accumulated these fascinating stories, told with the pace and action that will fascinate fiction and non-fiction readers alike.

Winemaker Steven Kent Mirassou has brought forth a jewel of a book, one that will have a unique place in the literature of American wine. With his decades of winemaking expertise, and with his extraordinary gift for evocative writing, Steven takes us straight into the heart of his calling: how it looks and feels to be in a vineyard heavy with grapes, awaiting the dawn and the throbbing pulse of a harvest about to begin. It's a magical moment, and it's the beginning of a journey deep into the art, the craft, the passion, and the 8,000 years of history that lie inside the finest of wines. This is not glossy PR copy. This is raw truth, dirty jeans, arms deep in crushed grapes, heart pounding, dust in your nose, spirit in your mouth writing, flowing from a winemaker who sees crafting beautiful wines and combining them with healthy food as a way to serve others, to bring people together in joy and common cause, a noble calling that Steven Mirassou aptly terms "the true north" of our civilization. And every step of the way, Steven helps us feel his connection to the six generations that the Mirassou family has been growing grapes and crafting wines in California, the last thirty years in the Livermore Valley. It's a region that struggles, image-wise, in the shadow of the Napa Valley but holds fast to its belief in the virtues of its hills and valleys and fertile soils, and to its unshakable faith that crafting beautiful wines and sharing them with others is, at its core, good for the heart and pure tonic for the soul. There is high drama too. Like all family-owned wineries, Steven's faces a mountain of challenges: rough growing seasons, business mistakes, the loss of cherished vineyards and more. And Steven loses something larger too: his beloved wife, from a terrible illness. But as Steven shows us, with the proper attitude every loss can be a new beginning, an opportunity to live more deeply, and, with luck, to improve the character of the wines you craft and the enduring wisdom you can pass along to the next generation. In the literature of American wine, there is nothing quite like what Steven Kent Mirassou has brought us. Come feel the spirit, come share the wine.

You are at a nightclub talking to a girl with a shaved head. The club is either Heartbreak or the Lizard Lounge. All might become clear if you could just slip into the bathroom and

do a little more Bolivian Marching Powder. Then again, it might not... So begins our nameless hero's trawl through the brightly lit streets of Manhattan, sampling all this wonderland has to offer yet suspecting that tomorrow's hangover may be caused by more than simple excess. Bright Lights, Big City is an acclaimed classic which marked Jay McInerney as one of the major writers of our time.

In true McInerney style, this new collection of stories examines post 9/11 America in all its dark and morally complex glory. His characters include a young woman holed up in a remote cabin while her (married) boyfriend campaigns for the highest of all offices, a couple whose sexual experiments cross every line imaginable, a young socialite called home to nurse her mother and an older one scheming for her next husband. From the streets of downtown New York during the 2003 anti-war march and the lavish hotel rooms of the wealthy social elite, to a husband and wife who share a marital bed with a pot-bellied pig, the people in these stories search for meaning while struggling against each other, colliding as the old world around them fractures and dissolves into a modern era full of new uncertainties, where ghosts of loss hang in the air. McInerney's writing has crackling humour and a feverish, clear-sighted brilliance that perfectly underpins the lives of people living in modern America. These stories are deftly constructed, subtle, insightful and heartbreaking. Steeped in history but yet alive in the present - this new collection is a companion to the sweet madness of life

Jay McInerney, internationally celebrated author of Bright Lights, Big City, turns his hand to his lifelong love affair with wine. Pearls of wisdom are offered on the subjects of the best wine for romantics, the parallels between Californian wines and floundering Hollywood stars, the choice of wine for the author's own debauched forty-eighth birthday party, the 'high-testosterone grape' that is Colin Farrell, absinthe, 'the wild green fairy', and what wine is best drunk with chocolate. At the same time McInerney is a genuine connoisseur, taking the reader on a tour through the wine regions of the world and imparting tried and tested advice on grapes and vintages, bouquets, noses and finishes.

It is party time in eighties Manhattan. Smart, sassy and cynical, Alison lives for the moment. Her life is a carnival of gossip and midnight sessions of Truth or Dare, and her cocaine-bashing friends and flirting flatmates all crave satiation. Young and beautiful, hip and indulgent, sex-crazed and alcohol-fuelled, Alison can neither pay her fees for drama school nor track down her indifferent father. She juggles rent money with abortion fees, lingering lovers with current conquests and is the despair of her gynaecologist. She's fallen deeply in lust with Dean, although that nasty present Skip Pendleton left her with hasn't yet cleared up. Story of her life right? But in a world of no consequences, Alison is heading for a meltdown.

"This practical wine guide offers sound advice on how to buy, store, serve, and enjoy wine"--Cover, p. [4].

Jan Wong knows food is better when shared, so when she set out to write a book about home cooking in France, Italy, and China, she asked her 22-year-old son, Sam, to join her. While he wasn't keen on spending excessive time with his mom, he dreamed of becoming a chef. Ultimately, it was an opportunity he couldn't pass up. On their journey, Jan and Sam live and cook with locals, seeing first-hand how globalization is changing food, families, and cultures. In southeast France, they move in with a family sheltering undocumented migrants. From Bernadette, the housekeeper, they learn

classic French family fare such as blanquette de veau. In a hamlet in the heart of Italy's Slow Food country, the villagers teach them without fuss or fanfare how to make authentic spaghetti alle vongole and a proper risotto with leeks. In Shanghai, they home-cook firecracker chicken and scallion pancakes with the nouveaux riches and their migrant maids, who comprise one of the biggest demographic shifts in world history. Along the way, mother and son explore their sometimes-fraught relationship, uniting - and occasionally clashing - over their mutual love of cooking. A memoir about family, an exploration of the globalization of food cultures, and a meditation on the complicated relationships between mothers and sons, *Apron Strings* is complex, unpredictable, and unexpectedly hilarious.

Corrine Calloway is a young stockbroker on Wall Street, her husband Russell an underpaid but ambitious publishing editor. The happily married couple head into New York's 1980s gold rush where prospects and money seem to be flying everywhere, and the best and the brightest vie with the worst and most craven for riches, fame and the love of beautiful people. But the Calloways soon find out that what goes up must come crashing down, both on Wall Street and at home. *Brightness Falls* captures lives-in-the-making: men and women confronting their sudden middle-age with wit and low behaviour, fear and confusion, and, just occasionally, a little honesty and decency. With acerbic wit, irreverent tone, and bountiful hilarious anecdotes, Jay McInerney writes the first wine book that makes sense to all those dazed by the prevailing, dull technical wine writing. McInerney generously reveals all he's learned on his worldwide journey to understand wine in chapters on reds, whites, dessert wines, champagne, aperitifs, and more. McInerney holds forth in forty-nine essays - with agile humor; an astonishing amount of hard fact, and an ample dose of personal taste - on: how to make your way around a German wine label; what to drink with Thanksgiving turkey; the truth about Zinfandels; why Burgundy is so hard to predict; Napa Valley's finest winemakers; the pleasure of flinty Chablis, the deep satisfaction of port, the glorious potential of Oregon's Pinot Noir; the respectability of Rosé; and the most colorful characters in the business. It is actually possible for a reader of *Bacchus & Me* to take what is learned to the bank, and immediately thereafter to wine shop or restaurant to indulge in the wine of his or her fantasy with the confidence of a sommelier. *Bacchus & Me* is for everyone interested in learning more about the wines of the world. For both those of broad means and of modest purse, there is intense vicarious pleasure to be found in McInerney's vinous adventures.

Discover a world of sex, excess and urban paranoia where worlds collide, relationships fragment and the dark underbelly of the American dream is exposed. A transsexual prostitute accidentally propositions his own father. A senator's serial infidelities leave him in hot water. And two young lovers spend Christmas together high on different drugs. McInerney's characters struggle together in a shifting world where old certainties dissolve and nobody can be sure of where they stand.

A unique look at the meaning of the taste for wine in Britain, from the establishment of a Commonwealth in 1649 to the Commercial Treaty between Britain and France in 1860 - this book provides an extraordinary window into the politics and culture of England and Scotland just as they were becoming the powerful British state.

With an unflinching eye, *Triburbia* explores Tribeca, Manhattan, where an artists' community has been overrun by those made staggeringly wealthy by the world of

finance. A group of fathers - a sound engineer, a writer, a career criminal - meet each morning at a local café after the school run. Over the course of a single year, we learn about their dreams deferred, their secrets and mishaps, as they confront truths about ambition, wealth and sex. Seen through the eyes of these men and the women with whom they share their lives, Triburbia shows that our choices and their repercussions not only define us, but irrevocably alter the lives of those we love. Wonderfully layered and complex, Triburbia creates a powerful portrait of a group of unlikely friends and a neighbourhood in transition.

When *Adventures on the Wine Route* was first published, Victor Hazan said, "In Kermit Lynch's small, true, delightful book there is more understanding about what wine really is than in everything else I have read." A quarter century later, this remarkable journey of wine, travel, and taste remains an essential volume for wine lovers. In 2007, Eric Asimov, in *The New York Times*, called it "one of the finest American books on wine," and in 2012, *The Wall Street Journal* proclaimed that it "may be the best book on the wine business." In celebration of its twenty-fifth anniversary, *Adventures on the Wine Route* has been thoroughly redesigned and updated with an epilogue and a list of the great wine connoisseur's twenty-five most memorable bottles. In this singular tour along the French wine route, Lynch ventures forth to find the very essence of the wine world. In doing so, he never shies away from the attitudes, opinions, and beliefs that have made him one of our most respected and outspoken authorities on wine. Yet his guiding philosophy is exquisitely simple. As he writes in the introduction, "Wine is, above all, about pleasure. Those who make it ponderous make it dull . . . If you keep an open mind and take each wine on its own terms, there is a world of magic to discover." *Adventures on the Wine Route* is the ultimate quest for this magic via France's most distinguished vineyards and wine cellars. Lynch draws vivid portraits of vintners—from inebriated négociants to a man who oversees a vineyard that has been in his family for five hundred years—and memorably evokes the countryside at every turn. "The French," Lynch writes, "with their aristocratic heritage, their experience and tradition, approach wine from another point of view . . . and one cannot appreciate French wine with any depth of understanding without knowing how the French themselves look at their wines, by going to the source, descending into their cold, humid cellars, tasting with them, and listening to the language they employ to describe their wines." Here, Kermit Lynch assures a whole new generation of readers—as well as his loyal fans—that discussions about wine need not focus so stringently on "the pH, the oak, the body, the finish," but rather on the "gaiety" of the way "the tart fruit perfume[s] the palate and the brain." First published in 1987, *Constructive Drinking* is a series of original case studies organized into three sections based on three major functions of drinking. The three constructive functions are: that drinking has a real social role in everyday life; that drinking can be used to construct an ideal world; and that drinking is a significant economic activity. The case studies deal with a variety of exotic drinks

There are few greater pleasures in life than enjoying a wonderful glass of wine. So why does finding and choosing one you like seem so stressful? Now, becoming a happier, more confident wine drinker is easy. The first step is to forget all the useless, needlessly complicated stuff the "experts" have been telling you. In *The New Wine Rules*, acclaimed wine writer Jon Bonné explains everything you need to know in simple, beautifully illustrated, easy-to-digest tidbits. And the news is good! For example:

A wine's price rarely reflects its quality. You can drink rosé any time of year. Don't save a great bottle for anything more than a rainy day.

From the bestselling author of *Bright Lights, Big City* and *Brightness Falls* comes a chronicle of a generation, as enacted by two men who represent all the passions and extremes of the class of 1969. Patrick Keane and Will Savage meet at prep school at the beginning of the explosive '60s. Over the next 30 years, they remain friends even as they pursue radically divergent destinies--and harbor secrets that defy rebellion and conformity.

Writing with wit and verve, Mike Veseth (a.k.a. the *Wine Economist*) tells the compelling story of the war between the market trends that are redrawing the world wine map and the terroirists who resist them. Wine and the wine business are at a critical crossroad today, transformed by three powerful forces. Veseth begins with the first force, globalization, which is shifting the center of the wine world as global wine markets provide enthusiasts with a rich but overwhelming array of choices. Two Buck Chuck, the second force, symbolizes the rise of branded products like the famous Charles Shaw wines sold in Trader Joe's stores. Branded corporate wines simplify the worldwide wine market and give buyers the confidence they need to make choices, but they also threaten to dumb down wine, sacrificing terroir to achieve marketable McWine reliability. Will globalization and Two Buck Chuck destroy the essence of wine?

Perhaps, but not without a fight, Veseth argues. He counts on "the revenge of the terroirists" to save wine's soul. But it won't be easy as wine expands to exotic new markets such as China and the very idea of terroir is attacked by both critics and global climate change. Veseth has "grape expectations" that globalization, Two Buck Chuck, and the revenge of the terroirists will uncork a favorable future for wine in an engaging tour-de-force that will appeal to all lovers of wine, whether it be boxed, bagged, or bottled.

Ten years on from *Brightness Falls*, Russell Calloway is still a literary editor although in a diminished capacity; his wife, Corrine, has sacrificed her career to watch anxiously over their children. Across town Luke McGavock, a wealthy ex-investment banker, is taking a sabbatical from making money, struggling to reconnect with his socially resplendent wife, Sasha, and their angst-ridden teenage daughter, Ashley. These two Manhattan families are teetering on the brink of change when 9/11 happens. *The Good Life* explores through the lens of catastrophe that territory between hope and despair, love and loss, regret and fulfillment. But ultimately this is Jay McInerney doing what he does best, presenting us with the life of New York City in all its moral complexity.

An illuminating guide to a career as a sommelier written by acclaimed food and drink writer Rosie Schaap and based on the real-life experiences of experts in the field—essential reading for anyone considering a path to this profession. Wine is a pleasure, and in its pursuit there should be no snobbery. The sommelier is there to help, to teach, to guide. Acclaimed food and drink writer Rosie Schaap profiles two renowned sommeliers to offer a candid portrait of this profession. Learn the job from Amanda Smeltz, a poet and wine director in New York, and Roger Dagorn, a James Beard Award–winning Master Sommelier. From starting in the cellar, grueling certification exams, to tastings and dinner service, *Becoming a Sommelier* is an invaluable introduction to this dream job.

Country & Townhouse's Best Book for Christmas, 2018 A delectable anthology celebrating the finest writing on wine. In this richly literary anthology, Jay McInerney - bestselling novelist and acclaimed wine columnist for *Town & Country*, the *Wall Street Journal* and *House and Garden*

- selects over twenty pieces of memorable fiction and nonfiction about the making, selling and, of course, drinking of fine wine. Including excerpts from novels, short fiction, memoir and narrative nonfiction, Wine Reads features big names in the trade and literary heavyweights alike. We follow Kermit Lynch to the Northern Rhône in a chapter from his classic *Adventures on the Wine Route*. In an excerpt from *Between Meals*, long-time *New Yorker* writer A. J. Liebling raises feeding and imbibing on a budget in Paris into something of an art form - and discovers a very good rosé from just west of the Rhone. Michael Dibdin's fictional Venetian detective Aurelio Zen gets a lesson in Barolo, Barbaresco and Brunello vintages from an eccentric celebrity. Jewish-Czech writer and gourmet Joseph Wechsberg visits the medieval Château d'Yquem to sample different years of the "roi des vins" alongside a French connoisseur who had his first taste of wine at age four. Also showcasing an iconic scene from Rex Pickett's *Sideways* and work by Jancis Robinson, Benjamin Wallace and McInerney himself, this is an essential volume for any disciple of Bacchus.

Seven pieces of short fiction accompany the title novel about celebrity journalist Connor McKnight, who is forced to confront a suddenly remote, longtime girlfriend, anxieties about his life and career, and confusion over his future. By the author of *Bright Lights, Big City*. 25,000 first printing. Tour.

Want to know the mysteries of how the 1% drink? Mark Oldman, one of America's most popular wine experts, demystifies the secrets of the wine world, so you can drink, enjoy, and savor wine better—and cheaper. Mark Oldman distills his vast knowledge of wines into this easy-to-read, humorous guide, complete with in-depth how-tos on everything from tasting, swirling, and buying wine the same way billionaires do—without the price tag. With his characteristic wit and charm, Oldman spills on how to imbibe like an insider while cutting through the pretension and geekiness that still surrounds wine. From detailing little-known ways to hone in on the best value bottles to the secret maneuvers you can do to master wine in restaurants, shops, and at home, *How to Drink Like a Billionaire* will have you approaching wine with the shrewdness, style, and unapologetic joy of the 1 percent.

"*Sideways 3 Chile*" is the third, and final, novel in the trilogy that began with "*Sideways*" -- which became the award-winning movie of the same title by Oscar-winning director Alexander Payne -- and "*Vertical*," which won the 2011 Gold Medal for Fiction from the Independent Publisher Book Awards. "*Sideways 3 Chile*" finds our main protagonist Miles Raymond (Paul Giamatti in the original film) running out of money, but still surviving on the fumes of a past, but fleeting, fame. When he is offered an opportunity by a reputable magazine to write an article about the diverse wine regions of the country of Chile he jumps at the chance. At the end of "*Vertical*," Miles had fallen in love with a Spanish girl, Laura, and he asks her to fly from Spain to accompany him. Miles, in full panic anxiety mode, which is endemic to his character, flies to Chile to meet Laura and discover this beautiful and vast country. Complications, heartbreak, and romance ensue. In the great and desolate Atacama Desert in the north of Chile Miles comes face to face with himself. Keywords: *Sideways*, Rex Pickett, Pinot Noir, Merlot, Wine, Chile, Miles, Jack, *Sideways* movie

The Search for Good Wine is a highly entertaining and informative book on all aspects of wine and its consumption by nationally-syndicated wine columnist John Hailman, author of the critically-acclaimed *Thomas Jefferson on Wine* (2006). Hailman explores the wine-drinking experiences and tastes of famous wine-lovers from jolly Ben Franklin and the surprisingly enthusiastic George Washington to Julius Caesar, Sherlock Holmes, and Ernest Hemingway among numerous other famous figures. Hailman also recounts in fascinating detail the exotic life of the founder of the California wine industry, Hungarian Agoston Haraszthy, who introduced Zinfandel to the U.S. Hailman gives calm and reliable guidance on how to deal with snobby wine waiters and how to choose the best wine books and travel guides. He simplifies the ABCs of wine-grape types from the delicate pinot noirs of Oregon to the robust malbecs of

Argentina and from the vibrant new whites of Spain to the great reds (old and new) of Italy. The entire book is dedicated to finding values in wine. As Hailman says, "Everyone always wants to know one basic thing: How can you get the best possible wine for the lowest possible price?" His new book is highly practical and effective in answering that eternal question and many more about wine. A judge at the top international wine competitions for over thirty years, Hailman examines those experiences and the value of "blind" tastings. He gives insightful tips on how to select a good wine store, how to decipher wine labels and wine lists, and even how to extract unruly champagne corks without crippling yourself or others. Hailman simplifies wine jargon and effectively demystifies the culture of wine fascination, restoring the consumption of wine to the natural pleasure it really should be.

Arabella Boxer's *Book of English Food* describes the delicious dishes - and the social conditions in which they were prepared, cooked and eaten - in the short span between the two world wars when English cooking suddenly blossomed. The food in these wonderful recipes comes from the great country houses, where little had changed since Victorian times, the large houses in London and the south, where fashionable hostesses vied with each other to entertain the most distinguished guests at their tables, and less grand establishments, like those in Bloomsbury where the painters and writers of the day contrived to lead cultured and civilised lives on little money. Containing 200 recipes, drawn from cookery books, magazines of the period, family sources or from talking to survivors who still remember those days, *Arabella Boxer's Book of English Food* is a fascinating glimpse into another world, and a celebration of English cooking at its finest.

Vanilla-and-hickory smoked Manhattan, anyone? BarChef is a cocktail lounge on Queen Street West in Toronto. Dedicated to the art and science of the cocktail, its beauty lies in the colours and details behind the bar—from apothecary jars filled with bitters and syrups to bell jars and 100-pound blocks of ice. Owner Frankie Solarik holds court in his fedora, chipping ice, talking to patrons (a mix of rockers, hipsters, business people, locals and celebrities) and enjoying his craft thoroughly. Solarik is a leading figure of the global cocktail renaissance. His book, *The Bar Chef*, explores the importance of engaging all the senses when creating modernist cocktails. Depth and balance—the ideas behind great wines, and great food and wine pairings—are vital to a magnificent drink. Chapters detail the elements of the set-up, the art and craft of mixology and, of course, include recipes for syrups, infusions, bitters and the cocktails themselves. A chapter for non-alcoholic drinks rounds out the book. This book is aimed at adventurous mixologists, enthusiasts who want to hone their skills and taste, and who want to experience something of Solarik's genius at home. This book is neither comprehensive nor "general." Rather, it is a carefully curated sampling of Solarik's creations, featuring recipes that are challenging but achievable, and oh so delicious.

"Intense, but elegant. Spirited, yet refined. The complexities that describe Michael Browne's wines describe his life experiences, too. With a tumultuous childhood and an adolescence filled with feelings of isolation, Michael joined the circus when he was twelve. By eighteen, he was a featured performer, fire-eater, unicyclist, high-wire walker, and trapeze artist. But it was during his work in the restaurant industry years later when Michael realized the simple beauty--and potential--of family and friends enjoying the perfect bottle of wine together. Michael co-founded his first California winery, Kosta Browne, in 1997 with a few hundred dollars and the goal of helping people create meaningful moments with one another. In *Pinot Rocks*, Michael shares his journey and offers insight and inspiration for those who believe in the American dream and choose to never stop pursuing it. No matter the goals you set for yourself, this book will motivate

you to follow your passions and turn your dreams into reality."--Back cover.

There are nearly 1,400 known varieties of wine grapes in the world—from altesse to zierfandler—but 80 percent of the wine we drink is made from only 20 grapes. In *Godforsaken Grapes*, Jason Wilson looks at how that came to be and embarks on a journey to discover what we miss. Stemming from his own growing obsession, Wilson moves far beyond the “noble grapes,” hunting down obscure and underappreciated wines from Switzerland, Austria, Portugal, France, Italy, the United States, and beyond. In the process, he looks at why these wines fell out of favor (or never gained it in the first place), what it means to be obscure, and how geopolitics, economics, and fashion have changed what we drink. A combination of travel memoir and epicurean adventure, *Godforsaken Grapes* is an entertaining love letter to wine.

Russell and Corrine Calloway have spent half their lives in the bright lights of New York. Theirs is the generation that flew too close to the sun on wings of cocaine and whose lives changed irrevocably when planes crashed into the Twin Towers. Now, in 2008, Russell runs his own publishing house and Corrine manages a food redistribution programme. He clings to their loft and the illusion of downtown bohemia, while she longs to have more space for their twelve-year-old twins. Although they try to forget each other's past indiscretions, when Jeff Pierce's posthumous, autobiographical novel garners a new cult following, the memory of their friend begins to haunt the couple, and their marriage feels increasingly unstable. Not helped by the reappearance of Corrine's former lover, Luke McGavock, whose ardour seems no cooler despite having a beautiful new wife in tow.

Before Peter Hapworth meets Izzy, he knows the difference between Pinot Noir and peanut butter, but that's about it. Lonely and frustrated with his academic career--as well as with dating--his life takes a sudden turn one night when he turns on the television. He's transfixed by the woman staring back at him, a glass of wine swirling delicately in her hand--Isabelle Conway, one of the preeminent sommeliers in the world. There's something about her. Somehow, he feels like he already knows her. On a whim, he pitches himself as a guest on her popular TV show, and the two embark on a whirlwind courtship. But relationships require a delicate balance of nurturing and belief, much like winemaking. Hapworth and Izzy must navigate the complex mysteries of wine--and the heart--from glamorous social events and domestic tribulations in Chicago to the vineyards and rocky bluffs of Santorini in Greece. *Vintage Attraction* is a rich and insightful novel by an exciting literary talent.

World's Best Cocktails is an exciting global journey, providing the secrets to successful cocktail making, their history and provenance, and where to seek out the world's best bars and bartenders, from London to Long Island and beyond. Cocktail and liquor connoisseur Tom Sandham provides a comprehensive appraisal of global cocktail culture, highlighting the trends and techniques that make the finest drinks popular in their native climes and across the world.

Cocktail lovers will appreciate personal tips from key bartenders such as Jim Meehan and Dale de Groff in New York and Tony Conigliaro and Salvatore Calabrese in London, while cutting-edge recent award winners point to the future with their new daring flavor combinations. At last, discerning drinkers can learn more about what to drink and where, then bring back their coolest cocktail experiences to enjoy at home.

Winner of the Guild of Food Writers Drinks Book Award 2021 Shortlisted for the André Simon Food and Drink Book Awards 2020 "Noble Rot manages to unravel the mysteries of wine with insight and humour. A wonderful - and essential - read for anyone interested in the world of wine, or even for those, like me, who just drink it." — Nigella Lawson "The Noble Rot guys have the ability to describe wines as if they're either future friends, or rock-stars coming to blow your mind." — Caitlin Moran "Noble Rot has brought originality, humour and now space travel to the very serious business of drinking wine. About time too." — Brian Eno "Dan and Mark do that thing that only crazy knowledgeable enthusiasts can do, they make you a crazy enthusiast too. If they said, 'We've found a wine like no other, a wine that actually lights up the sky, but you can only drink it in the desert at midnight, are you coming? I'd be off, and I'd be confident of meteor showers. They provoke curiosity - 'how does anyone make this extraordinary drink just with grapes?' - excitement, joy, and a longing for knowledge. Now, in this book, they're sharing the knowledge." — Diana Henry "To really know and love a wine one should know the grower and the vineyard. This isn't always or even often possible, which is why the Rotters introduce these wines at source. You learn that making wine, as cooking should be, is an act of love. You will come to love this book too." — Rowley Leigh Choosing wine in a restaurant or shop can seem an unfathomable business. But, according to Dan Keeling and Mark Andrew, the duo behind London's Noble Rot, it needn't be that way. In *Wine from Another Galaxy* they'll help you to understand how it is made, where to buy it, what to look for when you drink it, and how to talk about it. And once you've mastered the basics, they'll take you on a journey through the best of European wine culture, meeting the people and places behind their favourite bottles. Indeed, Dan and Mark have spent years visiting growers that you probably haven't heard of, from the original thinkers of the natural wine movement to the iconic estates of Burgundy and Bordeaux. This is the alternative, accessible, no-holds-barred guide to wine, where the usual clichés and rules don't apply.

Jay McInerney has written unique, witty, vinous essays for over a decade. Here, with his trademark flair and expertise, McInerney provides a master class in the almost infinite varieties of wine, creating a collage of the people and places that produce it all over the world, from historic past to the often confusing present. Stretching from France and South Africa to Australia and New Zealand, McInerney's tour is a comprehensive and thirst-inducing expedition that explores viticulture, investigates great champagne and delves into a vast array of styles, capturing the passion that so many people feel for the world of wine.

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