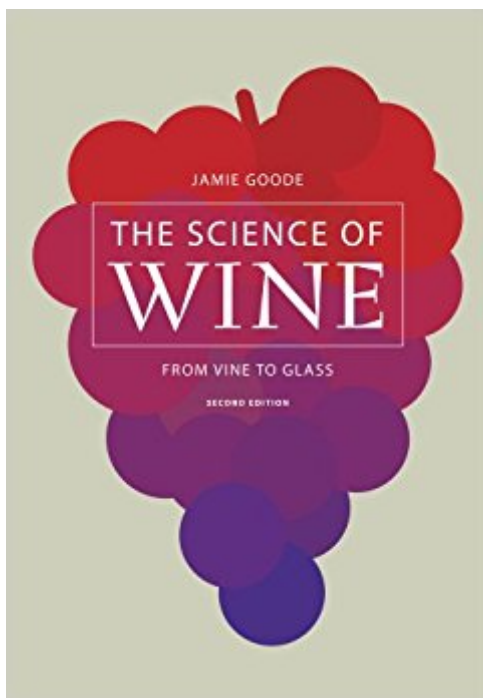


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The Science Of Wine: From Vine To Glass



Synopsis

Praise for the First Edition “Winemaking these days is a complicated process that cannot always be understood intuitively. Fortunately Jamie Goode“s The Science of Wine: From Vine to Glass explains some of the terms that critics toss around. . . . Mr. Goode manages to make then lively and provocative.“Eric Asimov, New York Times A thoroughly revised and updated Second Edition of this essential and groundbreaking reference gives a comprehensive overview of one of the most fascinating, important, and controversial trends in the world of wine: the scientific and technological innovations that are now influencing how grapes are grown and how wine is made. Jamie Goode, a widely respected authority on wine science, details the key scientific developments relating to viticulture and enology, explains the practical application of science to techniques that are used around the world, and explores how these issues are affecting the quality, flavor, and perception of wine. The only complete and accessibly written resource available on the subject, The Science of Wine: From Vine to Glass engagingly discusses a wide range of topics including terroir, biodynamics, the production of “natural“ or manipulation-free wines, the potential effect of climate change on grape growing, the health benefits of wine, and much more. A must-have reference for a wide audience of students, winemakers, wine professionals, and general readers interested in the science of wine. The Second Edition features:

- * A fresh new design with 100 color illustrations throughout
- * Discussions of some of the most hotly debated issues including genetically modified grapevines, sulphur dioxide, the future of cork, and wine flavor chemistry
- * New chapters on soils and vines, the science of grape varieties, oxygen management and wine quality, red wine production techniques, and the role of language to describe the subtleties of taste

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Customer Reviews

"If you are into the esoterica of wine making, this book is a must." (Dan Berger The Press Democrat 2014-03-19)"A splendid read for serious wine fans." (Miami Herald 2014-05-14)"Reads like a novel. The author writes of wine as an expert, but without ever tiring his reader. . . . It's a fascinating book, easy to read, sure to interest specialists and knowledgeable nonspecialists alike. Read a chapter now and again throughout the summer, and all year long." (Vins & Vignobles 2014-05-23)"It's a splendid read." (The Buffalo News 2014-05-28)

Praise for the First Edition “Lively and provocative.Ã¢âÂ• Eric Asimov, New York Times “I learnt a humbling amount from GoodeÃ¢âÂ• Jancis Robinson, Financial Times “Mr. Goode has written one of the most enlightening and clearheaded wine books to appear in years. . . . This is a wine book youÃ¢âÂ• Matt Kramer, New York Sun “In a conversational style, Goode investigates every current major technical issue about wine and some philosophical ones as well.Ã¢âÂ• W. Blake Gray, San Francisco Chronicle “GoodeÃ¢âÂ• Wine Enthusiast “ItÃ¢âÂ• Allen Meadows, Burghound “The best book ever addressed to amateurs on the complicated, and these days sometimes contentious, technical aspects of wine. Jamie Goode is well informed, clear, simple, and lively.Ã¢âÂ• The Art Of Eating “Thorough, fascinating, and comprehensive. . . .A perfect mix of science and humanity, not unlike wine itself.Ã¢âÂ• Gastronomica

I thought that I knew a fair bit about wine. But after reading "The Science of Wine: From Vine to Glass" I realized that I had been stumbling around for years with a lot of second hand and received wisdom, some of which it turns out was part myth and lore more than fact. This is just a marvelous book for wine lovers. Admittedly, it is technical in many ways. But the author writes with just the right balance of erudition, knowledge, science and example to explain plant biology and wine making

science, history and procedures so succinctly that the basic concepts become readily understandable. This is a wonderful book, and an invaluable resource for any wine lover wanting to know more about how the wine in their glass got there and tastes the way it does.

I am giving this book two stars on the basis of it's writing, not it's content. The writing is choppy and not enjoyable reading at all. It feels like you are reading someone's first draft, as though they have all these great ideas that they spit onto the page, but forgot to edit them so that paragraphs become coherent. There is no flow to the work. Also these images are quite small for the detail they are attempting to show. This is very frustrating being that I bought this book for the details of wine!

After years of drinking wine and reading periodicals I was looking for something that would help me separate the science from the hype. Jamie Goode has concisely, cleanly, and intelligently touched on subjects from terroir to tasting with objectivity. In the end he acknowledges the sum is greater than the parts, but understanding the parts helps us produce "and drink and enjoy" better wine.

Great book for wine geeks. I really enjoyed this book and have been a wine professional for over 25 years. Is kind of dense for the average wino, but if you want to get into the science behind the wine and the current philosophical debate surrounding grape growing and wine making, this is the book for you.

Likely an easy read if your chemistry knowledge is good, but if not, it is still an interesting book from which you can glean much useful information. Good for cutting through much nonsense you here from people who should know better.

Well written and very informative with sufficient scientific detail to satisfy a PhD in Biochemistry (me) but it doesn't require extensive scientific knowledge to be appreciated.

As simply as science can be explained.From vine to glass.

It's like wine for dummies ãfÃ ã Å,Ã ÆœÃ Å“ I loved it !!

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