Beer, Wine, and Spirits Titles
Spring 2020
Pilsner
How the Beer of Kings Changed the World
Tom Acitelli

Summary
Pilsner tells the remarkable tale of the world’s most popular beer style. It begins with its humble birth in a far corner of the Austrian Empire in 1842, goes through its zenith and near death during Prohibition in the United States, and concludes with its present dominance worldwide. Pilsner was born during a remarkable mid-nineteenth-century epoch, and this first biography of the style places it in its historical context, where it intersected with revolutions in politics and technology, including the railroad, refrigeration, and germ science. The book shatters myths about pilsner’s very birth and about its immediate parentage, showing that it’s largely a German invention rather than a Czech one. Pilsner also pops the top on new insights into the style and into beer in general through a character-driven narrative that shows how pilsner influenced everything from modern-day advertising and marketing to today’s craft beer movement—which is driven by a reaction to pilsner’s dominance in the form of brands such as Budweiser, Bud Light, Miller Light, Heineken, and Snow (the world’s best-...
**CAMRA’s Good Beer Guide 2020**
Brian Cox

**Summary**
Now in its 47th edition, the beer-lovers’ bible is fully revised and updated each year to feature recommended pubs across the United Kingdom that serve the best real ale. The GBG is completely independent, with listings based entirely on evaluation by CAMRA members. The unique breweries section lists every brewery—micro, regional and national—that produces real ale in the UK, and their beers. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. This is the complete book for beer lovers and for anyone wanting to experience the UK’s finest pubs.

**Contributor Bio**
Professor **Brian Edward Cox** OBE, FRS is an English physicist who serves as professor of particle physics in the School of Physics and Astronomy at the University of Manchester.

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**Irish Whiskey**
100 of Ireland’s Best Whiskeys
Gary Quinn

This beautifully presented Little Book is an excellent introduction to the world of Irish whiskey. It includes descriptions of all the major Irish whiskeys from the whole island of Ireland. Photographs of key locations and products makes this a very attractive gift. A handy map of all distilleries f...

**Summary**
This beautifully presented Little Book is an excellent introduction to the world of Irish whiskey. It includes descriptions of all the major Irish whiskeys from the whole island of Ireland. Photographs of key locations and products makes this a very attractive gift. A handy map of all distilleries featured is included. Contains an introduction to Irish whiskey – taste, tradition and identity. Covers the differences between Single Pot Still, Single Malt and Grain – flavour profiles, consistency and colour. Describes current working distilleries and their brands and the story of each major brand and what’s to come. Also features many independent brands. A helpful index is found at the back of the book.

**Contributor Bio**
Gary Quinn is an Irish Times journalist.
Londonist Drinks
A Spirited Guide to London Libation
AA Publishing

Summary
The Londonist writers are excited to be sharing their expert knowledge of some of London’s alcoholic and non-alcoholic drinking establishments. Following years of exhaustive research, with the help of some excellent illustrators, this is their guide, from the legendary Londonist 12 Days of Christmas Pub Crawl or an Oliver Reed Bar Crawl to a look at London’s most haunted pubs. There is also a history of tea and drinking chocolate and even cocktail recipes. This is a lighthearted miscellany to inspire any drinker in London. The best of London’s drinking scene—both present and historic—as brought to you by Londonist, accompanied by a selection of hand-drawn maps and illustrations by some of our favorite artists.

Contributor Bio
Londonist is created by a diverse team of contributors who share a passion for London. The website receives over 1.5 million unique visits and over 3.5 million page views per month.

The Chinese Wine Renaissance
A Wine Lover’s Companion
Janet Z. Wang, Oz Clarke

Summary
The Chinese have been making wine since the days of the Silk Road and they have a rich, yet little known wine culture. Their now thriving wine market is entwined with thousands of years of fashion, poetry, and art, and offers a window into the country’s vibrant history and legendary tales. This well-researched book offers a taste of China through a wine journey, setting the rise of grape wine against the fascinating backdrop of Chinese culture. In an accessible and comprehensive tone, this guide covers the relationship between Chinese philosophy and wine, the renaissance of grape wine in modern China, the different varieties of Chinese wines, how to pair them with Chinese food and explores wine etiquette and customs. As wines from China are spreading to our shores and our tables, this book is an essential companion for all wine lovers interested in exploring new flavors while expanding their cultural horizons.

Contributor Bio
Janet Z. Wang is a contributing author on decanterchina.com, a bilingual website presented by Decanter the world’s leading wine media brand. Her wine writing has been shortlisted for the Circle of Wine Writers' Young Wine Writer’s Award. Oz Clarke is one of the world’s leading wine experts.
Barrel-Aged Stout and Selling Out

Goose Island, Anheuser-Busch, and How Craft Beer Became Big Business

Josh Noel

Summary

North American Guild of Beer Writer Award Recipient

Goose Island opened as a family-owned Chicago brewpub in the late 1980s, and it soon became one of the most inventive breweries in the world. In the golden age of light, bland and cheap beers, John Hall and his son Greg brought European flavors to America. With distribution in two dozen states, two brewpubs and status as one of the 20 biggest breweries in the United States, Goose Island became an American success story and was a champion of craft beer. Then, on March 28, 2011, the Halls sold the brewery to Anheuser-Busch InBev, maker of Budweiser, the least craft-like beer imaginable. The sale forced the industry to reckon with craft beer’s mainstream appeal and a popularity few envisioned. Josh Noel broke the news of the sale in the Chicago Tribune, and he covered the resulting backlash from Chicagoans and beer fanatics across the country as the discussion escalated into an intellectual craft beer war. Anheuser-Busch has since bought nine other craft breweries, and from among the outcry rises a question that Noel addresses through ...

Contributor Bio

Josh Noel writes about beer and travel for the Chicago Tribune; he has also contributed to This American Life and to the New York Times and other publications. He has become one of the nation’s most recognizable beer journalists, winning multiple awards from the North American Guild of Beer Writers. He lives in Chicago with his wife and children.

So You Want to Start a Brewery?

The Lagunitas Story

Tony Magee

Summary

In 1993, Tony Magee, who had foundered at every job he’d ever had, decided to become the founder of a brewery. So You Want to Start a Brewery? is the thrilling first-person account of his gut-wrenching challenges and unexpected successes.

Based in Petaluma, California, the Lagunitas Brewing Company makes craft beer that is simple and flavorful and defies categorization. The same could be said for this book. Equal parts memoir, narrative, and business story—with liberal dashes of pop culture and local color—this honest yet hilarious account of a one-of-a-kind, made-in-America journey just happens to culminate with the success of one of the nation’s most popular craft beer brands. In twenty years, Lagunitas has grown from a shoestring operation to be the fifth largest—and the fastest growing—craft brewer in the United States.

First published in a limited edition two years ago by a tiny California press, So You Want to Start a Brewery? has here been revised and updated to include Lagunitas’s establishment of a new brewery in Chicago, set to open in 2014. So You Want to Start a Brewery? i...

Contributor Bio

Tony Magee is the founder and CEO of the Lagunitas Brewing Company.
**Viking Age Brew**

*The Craft of Brewing Sahti Farmhouse Ale*

Mika Laitinen, Randy Mosher

**Summary**

Bringing beer history to life, *Viking Age Brew* takes readers on a lavishly illustrated tour of rustic brewhouses fueled by wood and passion. Sahti is a Nordic farmhouse ale that is still crafted in accordance with ancient traditions dating back to the Viking Age. It is often thought of as an oddity among beer styles, but this book demonstrates that a thousand years ago such ales were the norm in northern Europe, before the modern-style hopped beer we drink today reached the masses. *Viking Age Brew* is the first English-language book to describe the tradition, history, and hands-on brewing of this ale. Whether you are a brewing novice or an experienced brewer, this book will unlock the doors to brewing ancient ales from medieval times and the Viking Age.

**Contributor Bio**

Mika Laitinen lives, writes, and brews in Finland, just a stone's throw from the traditional sahti heartland, where traditional farmhouse ale culture still thrives. His articles on sahti have appeared in several beer magazines, including *Brew Your Own* and *Zymurgy*, and he writes about local Nordic beer culture on his website Brewing Nordic (www.brewingnordic.com). Randy Mosher is the author of *Tasting Beer*, *Radical Brewing*, *Mastering Homebrew*, *A Beer for All Seasons*, and *The Brewer's Companion*. He lives in Chicago, Illinois.

**The Food & Wine Guide to Perfect Pairings**

*150+ Delicious Recipes Matched with the World's Most Popular Wines*

The Editors of Food & Wine

**Summary**

From the ultimate source of all things food and wine, here is the only guide you need for pairing the best recipes for 10 types of wines, from Pinot Grigio to Syrah.

**Contributor Bio**

FOOD & WINE is the ultimate authority on the best of what's new in food, drink, travel, design and entertaining. The epicurean mindset translates into a passion for life, and as the ultimate authority, FOOD & WINE gives you access to the food and wine world like no other brand.

**Ebooks**


**Previous Titles**

- Staff Favorites - Hardcover - 9/27/2016 $34.95 9780848748401
- Food & Wine Best of the Best, Volume 18 - Hardcover - 10/20/2015 $34.95 9780848746490
- Food & Wine Guide 2016 - Trade Paperback - 10/20/2015 $12.95 9780848746506
**Food & Wine Wine Guide 2016**
The Editors of Food & Wine, Richard Nalley

**Summary**
The *Food & Wine Wine Guide* is like having a sommelier in your back pocket.
Smart, easy to use, and authoritative, it takes the guesswork out of buying a bottle by narrowing down the search to the producers you can trust year in and year out—so there's no need to worry about the pros and cons of different vintages.
Whether you're looking for a terrific everyday bottle or something splurge worthy, an American wine or a choice from farther afield, this slim little book is your essential resource. The 2016 edition profiles more than 500 of this year's most reliable producers across the world's major wine regions, along with recommendations for more than 1,000 delicious, easily found wines.

**Contributor Bio**

*Food & Wine* has always gone way beyond mere eating and drinking. They're on a mission to find the most exciting places, new experiences, emerging trends and sensations. Because they know that their readers are always hungry for more than just a great meal. From travel and entertaining to luxury and design, *Food & Wine* offers fresh perspective on living well-covering the many areas of their readers' lives that intersect with their love of food and wine.

*Food & Wine* insider intel can be found in every magazine issue, on foodandwine.com and FWx, in their books, on tablet devices, on social media @foodandwine and at events such as the famous FOOD & WINE Classic in Aspen. No matter what the medium, Food & Wine is an essential for anyone passionate about food.

**Cocktails**

*More Than 150 Drinks + Appetizers and Party Menus*
The Editors of Food & Wine

**Summary**

COCKTAILS features more than 150 of our best recipes—from classic drinks to contemporary craft cocktails—all from America's most innovative bartenders. A must-have collection for the home bartender, the book includes essential tips, tools, and techniques, plus 24 menu ideas for drinks and bites. Join the editors of *FOOD & WINE* as they showcase the art of mixing a proper cocktail and offering hospitality with the finest in food and drink. Cheers!

**Contributor Bio**

*Food & Wine* is the ultimate authority on the best of what's new in food, drink, travel, design and entertaining. From discovering talent and reporting on trends to executing events around the globe, *Food & Wine* provides unparalleled access to wine and food lovers everywhere.

**Ebooks**

Cocktails - E-Book - 11/6/2018 $37.99 9780848759063
The Home Bar Guide to Tropical Cocktails
A Spirited Journey Through Suburbia's Hidden Tiki Temples
Tom Morgan, Kelly Reilly, Sven A. Kirsten, Tiki To...

A user-friendly home guide with fresh and easily sourced ingredients, paired with a look at the Tiki scene

Summary
Come and explore suburbia's hidden tiki temples with Kelly and Tom. Sample over 150 of their original tropical cocktails!

These drinks chronicle their time spent bartending at home tiki bars during the rise of the craft cocktail revolution, among them Kirby's Rumpus Room, which hosted weekly parties for many years. Included are riffs on tropical classics and original concoctions crowd-tested at home bars across the U.S. You'll also find recipes for home-made syrups, including ancho chilli, lemongrass, sesame, hibiscus, and more.

Sven Kirsten—the authority behind The Book of Tiki—provides the Foreword. The book features full-page cocktail photos and glamour shots of some of the coolest home tiki bars around. Additionally, you'll find lavish illustrations by Tiki Tony, chapter heading illustrations by Jake Geiger—a tiki aficionado and game designer for such hits as Guitar Hero and Call of Duty—and select featured art by Doug Horne, who is a true lowbrow Leonardo familiar to the tiki scene.

This guide is proof that you don't have to go very far to sample the best tropical drinks in town. ...

Contributor Bio
Tom Morgan teaches film, screenwriting and public speaking. He lives in the West Hills of Southern California's San Fernando Valley. Kelly Reilly is a mixologist and bartender. At the famous Tonga Hut in North Hollywood, she was instrumental in revamping their cocktail menu and helping to organize their Loyal Order of the Drooling Bastard program. She lives in Los Angeles.

Kiddie Cocktails
Stuart Sandler, Derek Yaniger, Charles Phoenix

Summary
A hip retro-styled visual guide to the ultimate collection of nonalcoholic drink recipes

Calling vintage lifestyle, cooking, and entertaining enthusiasts of all ages—here is the coolest collection of vintage cocktails, minus the hooch! From the standard Shirley Temple to Cotton Candy, Bahama Mama, and Cactus Juice, this book discusses the appropriate bar equipment, glassware, garnishes, and technique. In addition to hip drinks, the book is filled with recommendations for throwing a swingin' kiddie cocktail party complete with classic punchbowl recipes, party favors, music, and of course a few tasty snack suggestions. The entire book is lavishly illustrated by the internationally renowned artist Derek Yaniger.

Contributor Bio
Stuart Sandler has created more than 500 original typefaces and established a reputation as the premier retro display font designer. In 2004, he launched Mister Retro, offering retro design software products to complement his typefaces. He lives in Eau Claire, Wisconsin. Derek Yaniger publishes in such magazines as Atomic, Barracuda, and Car Kulture Deluxe and does prints for shows such as Hukilau, Tiki Oasis, and the Wild Weekend. He has been commissioned to create art for such clients Shag, Elvira, and Pixar director Lee Unkrich. His work was collected in Wildsville: The Art of Derek Yaniger. He lives in Atlanta, Georgia. Self-proclaimed "retro daddy" Charles Phoenix is a performer, humorist, chef, and author. In his live shows, media appearances, and books, which include Americana the Beautiful and Southern Californialand, he explores America's classic and kitschy pop cultural past and present. He has appeared on TV with Conan O'Brien and Martha Stewart and is often heard on NPR. He lives in Los Angeles.
Absinthe

The Exquisite Elixir
Betina J. Wittels, T.A. Breaux

Summary
Take an intimate look into the contemporary world of absinthe. International in scope, Absinthe: The Exquisite Elixir is a visually rich journey into an alluring subculture. Filled with color reproductions of classic and current lithographs, posters, cartoons, as well as photos of antiques, glassware, and other tools of the absinthe drinker, this new and comprehensive guide explains and illustrates the history, culture, and mystique of the drink known as the Green Fairy. The authors provide insights into the controversy and effects of the Green Fairy through the stories of famous connoisseurs, including Vincent van Gogh, Oscar Wilde, Ernest Hemingway, and Pablo Picasso. In addition to a rich history, this detailed new guide includes recipes, reviews of existing Absinthe brands, and absinthe's contemporary culture and ritual. Confirmed absinthe drinkers, neophytes, the curious, and collectors will all find this book equally intriguing and seductive.

Contributor Bio
Betina J. Wittels, creator of the website www.allthingsabsinthe.com, was one of the first people to formally introduce absinthe antiques into the United States more than twenty years ago. Passionate for life, she is willing to turn over any boulder or slip into any barrio to uncover a rare spoon or a bottle of vintage absinthe. T.A. Breaux is a native New Orleanian and research scientist who has dedicated more than twenty years of research toward resolving the mysteries and myths associated with absinthe. His work led to the founding of Jade Liqueurs (www.jadeliqueurs.com), and he helped lead the effort to lift the nearly 100-year ban of absinthe both in the United States and France. Since 2000, his work has been lauded throughout the press and media in the U.S., Europe, and Australia in numerous television appearances on The History Channel, Discovery Channel, CBS, MSNBC, Travel Channel, and PBS.

Spirit of Place

Scotland's Great Whisky Distilleries
Charles MacLean, Lara Platman, Allan MacDonald

Summary
This wide-ranging and evocative photographic portrait of Scotland's distilleries, from Talisker to Lagavulin, from Laphroaig to Dalwhinnie, from the Isle of Arran to Glenkinchie, describes the "cultural terroir" of the country's fifty greatest distilleries—the ingredients, practices, and traditions that result in an exquisite range of single-malt whiskies. Over 250 specially commissioned photographs capture the texture of the surrounding landscapes through the changing seasons, vividly portray the craftsmen who work there, and detail the fabric of the buildings themselves.

A unique addition to the literature on Scotch whisky, with text by the world's greatest whisky expert, Spirit of Place is the perfect gift for anyone planning to tour Scotland's distilleries, a souvenir for anyone who has visited them, and simply the perfect companion to a dram at home.

Contributor Bio
Charles MacLean is the author of ten books, including the standard work on whisky brands, Scotch Whisky, and the leading book on single-malts, Malt Whisky, both of which were shortlisted for Glenfiddich Awards. Whisky: A Liquid History was named Wine and Spirit Book of the Year by the James Beard Foundation of New York. He has been managing editor of the Eyewitness Companion to Whisky and World Whiskies. He lives near Edinburgh. Lara Platman is a photographer and writer specializing in documenting areas of culture often considered endangered or eccentric. Her previous books include Harris Tweed and Art Workers Guild. Allan MacDonald is a photographer and folk musician specializing in landscapes and portraits. A son of the Hebrides, he is now based in Edinburgh. His work has been published in Time, the Huffington Post, the Daily Telegraph, and the Daily Mail.
How to Import Wine (2nd Edition)
An Insider’s Guide
Deborah M Gray

Summary
Since the 2011 publication of the first edition of How to Import Wine tectonic change has fundamentally reshaped the US wine business landscape. This comprehensively revised edition puts this new environment in a manageable, actionable context so that novices and veterans alike will be able to identify dangers and new opportunities in such areas as federal and state regulations, evolving distribution practices, the impact of social media and how to appeal to the new emerging tastemakers: Millennials. Drawing on her real-world experience of these new dynamics, Deborah M. Gray provides essential tools for the establishment of a progressive US wine importing business. As in her first book, she details the critical considerations in branding, packaging, pricing, licensing and regulations, shipping, warehousing, marketing, and more. The book is filled with specific examples of importing triumphs and failures, with particular interest paid to arguably the most important element of business success: acquiring and maintaining effective distribution.

Contributor Bio
Deborah M. Gray is a wine importer who has worked with distributors throughout the United States, conducted wine dinners and tasting, and spoken at wine festivals, and on radio and television. She lives in southern California.

Techniques in Home Winemaking
The Comprehensive Guide to Making Château-Style Wines
Daniel Pambianchi

Summary
From crushing grapes to bottling wine, this essential handbook enables the home winemaker to make informed decisions about ingredients, equipment, and the winemaking process. Precise step-by-step instructions lead both novice and advanced winemakers through all of the important procedures, including selecting and working with new equipment, determining the best material for specific styles, analyzing the product, monitoring acidity levels, and common troubleshooting problems. Using accessible charts and tables to offer detailed instructions for making Pinot noir, port, and sparkling wines, this newly updated edition also covers often overlooked topics, such as ice wines and blending varieties.

Contributor Bio
Daniel Pambianchi is the founder and CEO of Cadenza Wines Inc., a small commercial winery in Ontario that produces a wide range of premium wines. He is a regular columnist and the technical editor for WineMaker magazine. He lives in Montreal, Quebec.
Blackpool Pubs
Allan W. Wood, Chris Bottomley

Summary
Blackpool isn’t a particularly old town and its rapid development has primarily been fuelled by tourism in the last 150 years or so. To cater for the millions of visitors that arrive each year, Blackpool has more licensed premises than anywhere else in the country outside of Central London. Like most other towns though, redevelopment of areas and the changes in social behaviour has led to many pubs being closed or restyled. Allan Wood and Chris Bottomley present an excellent collection of photographs from which the reader will glimpse some of Blackpool’s ‘lost’ pubs as well as the town’s more popular watering holes and established locals.

Contributor Bio
Allan was born in Blackpool and has a degree in Civil Engineering from Sheffield Poly and worked in the Borough Surveyor’s Department of Blackpool BC from 1978 to 1989. Allan is married with four great children. His fascination with old Blackpool scenes started in Sheffield in 1975 at a ‘collectors’ fair and has not stopped since. Allan has had several books published about old postcard views of Blackpool. Chris became a draughtsman after training at Blackpool Technical College and later started a building company which now specialises in renovating residential properties. Chris’ hobby is photography and for many years has had a keen interest in local history.

Chester Pubs
Paul Hurley, Len Morgan

Summary
The drinking establishments of Saxon Chester are a mystery to us. The nineteenth-century historian Thomas Hughes wrote, ‘Anglo-Saxons had their eala-hus [ale house], win-hus [wine house] and cumen-hus [inn]’. We don’t know where they could have been located, but we do know that weak beer was the staple drink throughout the land because it was safer to drink than water. Chester has many cosy, historical and picturesque public houses, some that have served the public for hundreds of years. Chester pubs, like those throughout the country are going through a time of radical change. Reinvented for a new generation of patrons, many of the pubs have turned into gastro and themed pubs and bars. Within the pages of the Chester Pubs you will find a mixture of typical pubs from down the ages, some from a long way down, and a few of the newer bars.

Contributor Bio
Paul Hurley has been a freelance writer since 2002 and has been writing professionally ever since. He has had magazine, local and national newspaper credits and has written several books for Amberley on the local history of Cheshire. Since retiring from the police in 2002 he has amassed a CV that takes in a three part article in the Steam World magazine, one in the Backtrack magazine and many other magazine articles not relating to the railway scene. He lives in Winsford with his wife and his hobbies are writing, travel, motorcycling and classic cars.
City of London Pubs
Johnny Homer

Summary
The City of London, the fabled ‘Square Mile’, is the financial hub of world trade. It is also an area with a rich and almost tangible history, a history that is reflected in its colourful and varied selection of pubs and watering holes. The city can boast one of the greatest densities of pubs anywhere in the world, and these pubs range from seventeenth-century taverns dating from just after the Great Fire of 1666 through to swish and hip modern bars catering for today’s modern ‘city worker’. Amazingly there has been no dedicated book about the City of London’s pubs in over forty years. Given the area’s growing residential population, the hundreds of thousands who work there during the week and the huge number of tourists that visit every year, the time is right for a new guide to the city’s diverse and myriad pubs.

Contributor Bio
Johnny Homer is a journalist, broadcaster and brewery tour guide. He was born and bred in central London and over the years has written for a variety of different newspapers, magazines and websites. He has also been a staff journalist with Oracle Teletext, as editor of the daily BeatBox music magazine, the Press Association and Northcliffe Media, the latter as Sports Editor of the Canterbury Times series of newspapers. He is a regular and long-standing contributor to BBC London’s Robert Elms show.

Conwy & District Pubs
Peter Johnson, Catherine Jefferis

Summary
Within Conwy’s striking medieval walls is a treasure trove of historic taverns and inns. For centuries visitors and locals alike have whiled away their time within them, seeking solace, catching up with friends, and raising a toast or two. Although some old alehouses are no longer trading, the town and surrounding area still boast more than their fair share of quaint, cosy and fascinating establishments in which to enjoy a drink. Peter Johnson and Catherine Jefferis take the reader in and around Conwy, recounting tales of the more colourful characters and events in the history of the area’s inns. Conwy & District Pubs is beautifully illustrated with over seventy full-colour images, in addition to a number of charming historical pictures that provide a glimpse into the past of these intriguing Welsh pubs. It has much to offer Jackdaws (those born and bred within the town walls) and other birds of a feather keen to experience the area’s most charismatic, oldest or unusual establishments.

Contributor Bio
Peter has a background in academic research. He is a qualified environmental studies teacher and was a part-time Open University lecturer from 1990–99. He was elected a Fellow of the Royal Numismatic Society in 1979, and has published various papers in the Numismatic Chronicle. He is currently studying for an Advanced Diploma in Local History at Oxford University. In addition, he has been a keen writer of fiction for many years, winning several competitions. Catherine has been a published author of children’s fiction for almost 30 years, and writes for children of all ages, from pre-school to teenagers. Her last published work was a history of north Wales for children. She has also written, published and broadcasted numerous non-fiction pieces for children and adults, including many contributions to BBC Radio Wales and BBC World Service.
Edinburgh Pubs
Jack Gillon

Summary
The teeming nature of life in eighteenth-century Edinburgh elevated the Old Town’s taverns to a critical role in the city’s social life, and there was ‘no superabundance of sobriety in the town’. Much of the business life of the city was carried out in taverns where it was even normal for doctors to consult their patients. The Edinburgh taverns of the eighteenth century are described as having ‘a coarse and darksome snugness which was courted by their worshippers’. These earlier basic hostellies were swept away during the period 1880–1910, which is recognised as the golden age of pub design. These new pubs were decorated with an abundance of spectacular ornaments to attract customers into their shining interiors. This book won’t tell you how many real ales or malts the pubs stock or whether the burgers are worth popping in for. What it does provide is a record of Edinburgh Pubs that are architectural gems of exceptional quality or which have a particularly interesting historical association.

Contributor Bio
Jack Gillon is a long term resident of Edinburgh and has worked as a Town Planner involved in the conservation of the city’s heritage of historic buildings for around thirty years and has an extensive knowledge of the city’s history and architecture. He writes extensively on the historical heritage of Scotland and has had several books published by Amberley.

Guildford Pubs
David Rose

Summary
Guildford manages to combine a rich and often dramatic history with a vibrant contemporary feel. You’ll find no better illustration of this coming together of the old and the new in the diverse variety of pubs in the town and its surrounding area. From hostelries of genuine antiquity through to traditional backstreet boozers and country gastropubs in pretty villages, this ancient county town and its beautiful nearby villages really do offer something for everyone. People have been enjoying the hospitality offered by Guildford’s many watering holes for centuries. Today, that reputation continues as a teeming mix of residents, students and visitors look to quench their thirst. From bustling alehouses that maintain a live music scene through to traditional taverns offering a more sedate atmosphere redolent of a seemingly bygone age, this book will guide you through the area’s pub landscape.

Contributor Bio
Born in Guildford, David Rose has lived in the borough all his life. He is a local historian and writer who specialises in Guildford and Surrey’s modern history from the nineteenth century up to the present day. He has an ever-increasing archive of old photographs of the area in question and also collects related items: from books and brochures to old bottles, packaging and vintage advertising. He is a main contributor for ‘The Guildford Dragon NEWS’, a popular online local newspaper. He is married with a teenage daughter.
Harrogate Pubs
Including Knaresborough
Paul Chrystal

Summary
The significant historical and social differences between these two neighbouring towns are vividly brought into focus by the variation in pubs and other hostelries that have existed, or still exist, in each. Harrogate is a relatively new town which catered for the burgeoning spa trade facilities of the late nineteenth and early twentieth centuries, while Knaresborough is an ancient market town that served farmers and tradesmen who flocked to the market there each week for centuries, as well as workers in local industries. Many of Knaresborough’s old inns and pubs survive to refresh what is still a vibrant market town, while Harrogate is now a leading conference centre offering a multitude of pubs and hotel bars. This fascinating new book describes and depicts the many inns, pubs, beerhouses and bars that characterise both towns, with intriguing and often little-known information about their histories and the people who ran them, drank or occasionally died in them.

Contributor Bio
Paul Chrystal was educated at the Universities of Hull and Southampton where he took degrees in Classics and wrote his MPhil thesis on attitudes to women in Roman love poetry. He appears regularly on BBC local radio the World Service. He is the author of over fifty books on a wide range of subjects, including histories of northern places, social histories of tea and of chocolate, a history of confectionery in Yorkshire and various aspects of classical literature and Roman history.

Ipswich Pubs
Susan Gardiner

Summary
Ipswich is a brewery town. The administrative centre of the agricultural county of Suffolk, world famous for its barley and brewing, Ipswich was for decades the home of the Cobbold (later Tolly Cobbold) brewery, which was not only a prominent local employer but influenced the development of the town, through the Cobbold family’s interest in and patronage of sport, the arts, and politics. Ipswich is also a town of pubs. From the Middle Ages, when its taverns were filled with pilgrims to its famous shrine and many religious houses, through to the twentieth century when local brewers provided refreshment to factory workers and visitors to the busy port. This book is a record of that history – Ipswich’s breweries, public houses, taverns and inns, many of which no longer exist. It uses historical records and local sources to bring them back to life as an intrinsic part of the town’s history and culture, bringing it right up to date with a look at its thriving present-day pub scene, illustrated by a large number of old and new photographs.

Contributor Bio
Susan Gardiner is a self-employed electronic publisher. She has written local history articles for magazines in the past and written for Ipswich Town fanzines, including editing the first issue of Turnstile Blues (2012). She also writes blogs on local history (thosewhowillnotbedrowned.wordpress.co.uk) and turnstile-blues.co.uk. She lives in Stowmarket, Suffolk.
**BREW**

By Mitch Adams

**Summary**

*BREW* is the ideal handbook for the aspiring ale-maker, and a master brewer’s entertaining accomplice. In a series of simple but beautifully illustrated steps, our expert author describes and demonstrates all the essentials and more. Discover how to PLAN your home brewery and plot your equipment; how to master the essential methods required to MAKE your first batch; how to PLAY with recipes and ingredients to develop your own unique flavors; and where to find the ideas and inspiration to help you GROW your hobby into a business or a lifelong passion. Includes dual measures.

**Contributor Bio**

Mitch Adams is a member of the British Guild of Beer Writers, who writes on beer and brewing both for the trade press and in the blog www.biteandbottle.com. After running The Thatcher’s Arms on the Essex/Suffolk borders for eight years, he developed his passion for brewing at The Bull, a London Brewing Co. brewpub in Highgate, North London. He is currently working in beer education through tasting and training sessions, with his writing focusing on beer recipes and the matching of food and beer.

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**How to Have a Beer**

By Alice Galletly

**Summary**

Beer — it’s the world’s favorite alcoholic drink and its popularity is soaring. It has only four key ingredients but fearless brewers are adding countless others, from chocolate and coconut to beardgrown yeast, seaweed and stag semen. As Alice Galletly surveys the growing array in a supermarket, she makes a spur-of-the-moment decision: she will drink and blog about a different beer every day for a year. While writing her blog Beer for a Year Alice becomes not only a beer nerd and enthusiastic member of the beer community, but briefly a brewer, with a bizarre medieval concoction that contains...? Read this entertaining book and find out. Alice’s stories and her tips on how to get the most out of every glass of beer will make you roar with happiness, pain, and thirst. Best read with hops on hand.

**Contributor Bio**

Alice Galletly is a journalist who has written for publications including *Dish* and *AA Directions*. After drinking 365 beers in 365 days, she furthered her knowledge by working in a beer bar.
300 Beers to Try Before You Die!
Roger Protz

Summary
From Belgian fruit beers to hoppy cask ales, small-production microbrews to Czech Republic lagers, this is a personal and comprehensive portfolio of international beers compiled by one of the world's leading beer writers. In this unique and beautifully illustrated collection, he has distilled decades of beer knowledge into an entertaining and indispensable guide to the ales that no beer lover should miss. The book divides beers by type, including bitters, best bitters, pilsners, brown and mild ales, pale ales, extra strong beers and bitters, old ales and barley wines, golden ales, porters and stouts, alt and amber ales, fruit beers, and beires de garde, each comprising an alphabetical listing of the beers. Many of the entries are fully illustrated, and each beer comes complete with a box panel for adding your own tasting notes. Information on the country of origin, beer strength, brewery, and a detailed description of the beer and its history are also given.

Contributor Bio
Roger Protz is a journalist, broadcaster, campaigner, and the author of more than 15 books about beer and brewing. He is the editor of the annual Good Beer Guide, now in its 32nd year. His awards include Glenfiddich Drink Writer of the Year 2004 and Lifetime Achievement Award British Guild of Beer Writers.

300 More Beers to Try Before You Die!
Roger Protz

Summary
A companion volume to the successful 300 Beers to Try Before You Die!, taking beer lovers on an exciting new odyssey through 300 more of the best beers from around the world.
The range of beers featured in this must-own reference for beer enthusiasts include new American ales, rediscovered classics like English strong mild, inventive new twists on age-old recipes from experimental brewers in Europe, and more. The beers are organized by style so a reader can jump right in with a beer they have never tried before or find something a little bit more adventurous for their taste buds. It also includes a glossary of beer terms and a full beer index. This authoritative book is perfect for beer novices and experts alike, and makes a great gift.

Contributor Bio
Roger Protz is a journalist, broadcaster, campaigner, and the author of more than 15 books about beer and brewing. He is the editor of the annual Good Beer Guide, now in its 32nd year. His awards include Glenfiddich Drink Writer of the Year 2004 and Lifetime Achievement Award British Guild of Beer Writers.
So You Want to Be a Beer Expert?
A Hands-On Guide for the Inquiring Beer Drinker
Jeff Evans

Summary
The number and variety of excellent beers in general circulation has never been greater, both in the pub (where guest ales and beer festivals are regular features) and in the supermarket. This book presents a crash course in beer appreciation, with short cuts to an understanding of the beer styles of the world, beer flavors, how beer is made, the ingredients, the best pubs and bars, and more. The novelty of this book—and its key point of difference with other beer titles—is that it doesn't just relate the facts but helps readers reach conclusions for themselves. Interactive tastings show readers, through their own taste-buds, what beer is all about. The book covers all the basics of beer knowledge but then points readers eager for a greater understanding toward places to visit, people to talk to and in-depth books to read.

Contributor Bio
Jeff Evans is an internationally known beer writer whose books include A Beer a Day, for which he won the Coors Brewers National Journalism Award, The Book of Beer Knowledge, and Good Bottled Beer Guide. He was the editor of the Good Beer Guide for eight years.

The Book of Beer Knowledge
Essential Wisdom for the Discerning Drinker
Jeff Evans

Summary
A unique collection of entertaining trivia and essential wisdom, The Book of Beer Knowledge is a perfect gift for beer lovers everywhere. More than 200 entries cover everything from fictional "celebrity landlords" of soap opera bars to the harsh facts detailing the world's biggest brewers, from bizarre beer names to the serious subject of fermentation, and from the weighty associations of beer in literature to the populist world of Homer Simpson and his drinking companions. If you need to know the nutritional merits of beer, or who produces and consumes it most; where to find the world's major beer festivals or uncover unusual and fascinating facts such as the meaning of sahti and kvass, then look no further.

Contributor Bio
Jeff Evans is the author of Good Bottled Beer Guide, was the editor of the annual Good Beer Guide eight times, and was the 2001 British Guild of Beer Writers Beer Writer of the Year.
**The Audacity of Hops (Revised)**

The History of America's Craft Beer Revolution

Tom Acitelli, Tony Magee

**Summary**

Discover the underdog story of how America came to dominate beer stylistically in *The Audacity of Hops*, the first book on American craft beer’s history. First published in May 2013, this updated, fully revised edition offers the most thorough picture yet of one of the most interesting and lucrative culinary trends in the US since World War II. This portrait includes the titanic mergers and acquisitions, as well as major milestones and technological advances, that have swept craft beer in just the past few years. Acitelli weaves the story of American craft beer into the tales of trends such as slow food, the rise of the Internet, and the rebirth of America’s urban areas. The backgrounds of America’s favorite craft brewers, big and small, are here, including often-forgotten heroes from the movement’s earliest days, as well as the history of homebrewing since Prohibition. Through it all, he paints an unforgettable portrait of plucky entrepreneurial triumph.

This is the “book for the craft beer nerd who thinks he or she already knows the story” (*Los Angeles Times*), an “excellent history”...

**Contributor Bio**

**Tom Acitelli**, a 2016 James Beard Award finalist who has written about alcohol for the *Wall Street Journal*, the *Washington Post*, and *Bloomberg View*, has written the acclaimed histories of beer and wine, *Audacity of Hops* and *American Wine*. **Tony Magee** is the founder and CEO of the Lagunitas Brewing Company and the author of *So You Want to Start a Brewery?*

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**Microbrewing Science**

Christopher L. Brown

**Summary**

Have you ever dabbled in home-brewing, but your beer didn’t turn out quite right? Or wondered what scientific factors are behind the awesome flavor of your favorite IPA or kolsch? This book unlocks the secrets of beer brewing with science!

*Microbrewing Science* provides easy-to-follow instructions that will have you fermenting homemade beer in no time, plus the scientific knowledge behind the brewing process that will provide you the confidence and knowhow to produce tasty, balanced brews like a pro. Infused with science-based tips, tricks, and in-depth explanations, this book will help you avoid common home-brewing mistakes, so you can create draughts you’re proud to share with friends and family.

Based on his experience teaching an upper-division university course in brewing science, author and brewmaster Christopher L. Brown explains in detail the science behind the unique characteristics of various beer types, the importance of healthy yeast populations, sanitation and bottling, and the magic that occurs during the fermentation process. You’ll learn how to use advanced, specialized ...

**Contributor Bio**

Christopher L. Brown couldn’t have predicted his research and professional work in the endocrinology and development of larval fishes would segue into a passion for the science of high-quality home-brewing—but it did. His experience cultivating delicate marine microorganisms provided an ideal foundation for learning how to grow and nurture yeasts for beer production. After becoming a science-minded brewmaster, Dr. Brown established and taught an upper-division brewing science course for Florida International University’s School of Hospitality Management.
**Craft Beer**
Dominic Roskrow

**Summary**
The book includes a description of the very best craft beers in the world. It is completely up-to-date, including details of new and emerging beers and manufacturers. What’s more, an introduction explores the current craft beer boom and how brewers are coping with this surge in demand, making this attractive Little Book a great introduction for anyone looking to learn about the history past and present of craft beer. And also how best to enjoy it!

**Contributor Bio**
Dominic Roskrow is consultant editor of *Whisky Magazine*, and the author of *1001 Whiskies You Must Taste Before You Die*.

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**London Craft Brewers Beers & Culture**
Brad Evans, Jonny Garrett

**Summary**
Organized around London boroughs from North to South, East to West, every corner is full of hidden gems to discover. Find new favorite brews with descriptions of the best to taste at each location, and pairings notes to enjoy alongside food. Meticulously plotted and illustrated maps provide walking tour ideas to create the ultimate pub-crawl in each area. As well as the beer itself, this guide gives you unique insight into the people behind the casks, with exclusive interviews and photography that reveal the history and personality behind each sip. From mango-like IPAs to chocolaty stouts and crisp, puckering sour beers this is the ultimate guide for craft beer converts and those looking to find off-the-beaten-track tastes and flavors. Whether you’re a Londoner looking for your new local, or a visitor hoping to navigate the city’s best craft-brewing spots, *The London Craft Beer Guide* will provide plenty of inspiration.

**Contributor Bio**
Brad Evans is one half of the Craft Beer Channel duo, and works as an illustrator and designer in Jamie Oliver’s creative team. He is a freelance illustrator and photographer and worked on the illustrations for *Jamie At Home*. Jonny Garrett is one half of the Craft Beer Channel team, and is a former deputy editor of Jamieoliver.com. As well as being a freelance writer and editor, he also works full time at Cave Direct, a lead importer of artisan craft beer from Germany, Belgium, and the US.
The Perfect Pint
A Beer Lover's Handbook
Andy Hamilton

Summary
Andy Hamilton has tried hundreds, if not thousands, of pints from the avalanche of new flavors now available and has convinced commercial, craft and home brewers across Britain to share some of their top-secret best recipes. So why not swap "a pint of the usual" for something more unusual? With this guide you'll learn how to taste—and talk—beer like the professionals, drink some of the finest ales made in Britain, and find out the secrets of a perfect porter, an irresistible IPA, a super stout and that marvelous mild. An in-depth tour of beer and brewing, this is the essential companion for anyone who enjoys a decent British pint.

Contributor Bio
Andy Hamilton runs brewing workshops and tasting sessions locally, grows ingredients for beer in his vertical hilltop garden and forages for ingredients for various alcoholic drinks in and around Bristol. He is also a member of the British Guild of Beer Writers and CAMRA and makes regular appearances on TV and radio talking about foraging and home-brewing. He is the author of the foraging/home-brewing book Booze for Free, and The Self-Sufficient-ish Bible.

Beer Terrain
From Field to Glass
Jonathan Cook

Summary
Beer Terrain reveals the story of the emerging farm-to-glass revolution on the New England and New York craft brewing scene. Just a few years ago, if a brewery wanted to use local ingredients, they were limited to what farmers had on hand for other markets, such as honey or fruit. Today, the region fosters numerous small hop farms as well as several malt farms that use local grain exclusively. As a result, breweries are now able to capitalize on a growing locavore economy by creating "beer from here." Small farmers are bucking a stagnant economy by marketing directly to the public as the growing number of both farms and farmers' markets demonstrates. The public wants local food, and no drink is more of a meal than the liquid bread in a pint of beer. In recent years, craft brewing has grown at a 15 percent clip. In 2014, there were 2,700 craft breweries in the US with another 1,500 in planning. Not since the 1880s have there been so many breweries throughout the country. As more brewers try to get their brand noticed, the incentive to distinguish one beer from another increases. Tapp...

Contributor Bio
Jonathan Cook has been brewing beer with homegrown ingredients since 1999, when he and his wife, Suzanne LePage toured New England brewpubs on their honeymoon. Cook runs the chef's garden at the historic Salem Cross Inn in West Brookfield, Massachusetts and also operates One Acre Farm, raising chickens, hops, and berries.
Amber, Gold & Black
The History of Britain's Great Beers
Martyn Cornell

Summary
Amber, Gold & Black is a comprehensive history of British beer in all its variety. It covers all there is to know about the history of the beers Britons have brewed and enjoyed down the centuries—Bitter, Porter, Mild and Stout, IPA, Brown Ale, Burton Ale and Old Ale, Barley Wine and Stingo, Golden Ale, Gale Ale, Honey Ale, White Beer, Heather Ale, and Mum. This is a celebration of the depths of British beery heritage, a look at the roots of the styles that are enjoyed today as well as lost ales and beers, and a study of how the liquids that fill our beer glasses developed over the years. From beginner to beer buff, this history will tell you things you never knew before about Britain's favorite drink.

Contributor Bio
Martyn Cornell is an award-winning author and journalist, a founding member of the British Guild of Beer Writers, and a former Beer Writer of the Year. His other titles include Beer: The Story of the Pint and Beer Memorabilia.

Beer and Brewing in Pre-Industrial Denmark
Kristof Glamann, Geoffrey French

Summary
Down through the centuries, beer has remained an essential element in the human diet. Brewing has been a household art, practiced in town and country alike. This book examines historical beer production in Denmark. Brewing made use of one of the nation's economically most prominent crops. Some of the main themes of development during the 19th century are depicted, when large scale brewing was introduced based on top-fermented beers, improved refrigeration, quality control due to new insight in the laws of nature, as well as improved quality of barley and other raw materials.
A Life on the Hop
Memoirs from a Career in Beer
Roger Protz

Summary
The entertaining highlights and challenging low points of Roger indispensable busy and influential career in beer
Well known and admired within the world of beer, Roger Protz has written many indispensible books on the subject and these memoirs will provide fascinating reading not just to his many fans but to all lovers of real ale. During his career, he has traveled to most of the great beer-drinking nations—from Britain, through Europe to Russia, Mexico, and the U.S. Starting in Britain in the 1970s, during the early days of the Campaign for Real Ale, he was involved from early on in the battle to save traditional beer from giant brewers. Other significant challenges have included the battle to save Czech Budweiser from the litigious maneuverings of the American Bud brewery during the grim years of the 1980s; years which started Protz's love affair with the Czech Republic. The book also includes entertaining anecdotes from many trips to other parts of the world, including visits to Belgium, where Roger once stayed with monks in a Trappist monastery to discover the secrets of t...

Contributor Bio
Roger Protz is a campaigner, broadcaster, and author of more than 18 books about beer and brewing, including 300 Beers to Try Before You Die, Heavenly Beer, and The Taste of Beer. He appears regularly on radio and TV and contributes to the Guardian. Twice winner of the Glenfiddich Drink Writer of the Year Award, in 2004 he won a Lifetime Achievement Award from the British Guild of Beer Writers.
CAMRA's Beer Knowledge (3rd Edition)
Essential Wisdom for the Discerning Drinker
Jeff Evans

Summary
With this absorbing, pocket-sized book, packed with beer facts, feats, records, stats and anecdotes, you'll never be lost for words at the bar again. More than 200 entries cover the serious, the silly and the downright bizarre from the world of beer, from who's who in Cheers to the essential qualities of real ale. Inside this pint-sized compendium you'll find everything from the biggest brewer in the world to the beers with the most absurd names.

Contributor Bio
Jeff Evans is the author of more than 20 books in the fields of beer, television and travel, including CAMRA's So You Want to Be a Beer Expert? and Good Bottled Beer Guide. He also runs the popular Inside Beer website.

CAMRA's Brew Your Own British Real Ale
Over 100 Recipes to Try
Graham Wheeler

Summary
All of the authoritative advice and instructions of the previous edition in a new hard-wearing, lavishly illustrated format to better show methods and equipment

Written by a home-brewing authority, this guide includes detailed instructions for both novice and more advanced home brewers, as well as comprehensive recipes for recreating some of Britain’s best-loved beers at home. Recipes are grouped by beer style, allowing home brewers to recreate popular and classic milds, pale ales, bitters, stouts, porters, old ales, and barley wines. Full instructions are included for both malt extract and full-grain brewing while section on brewing methods and equipment helps readers to choose the right brewing method for them and the right equipment to brew successfully. Includes dual measurements.

Contributor Bio
Graham Wheeler is the author of Brew Classic European Beers at Home and Home Brewing.
**Cellarmanship (6th Edition)**

The Definitive Guide to Storing, Serving and Caring for Cask Ale

Patrick O'Neill

**Summary**

An essential book for professionals in the drinks trade, beer festival organizers, and amateurs wishing to serve a decent pint. This classic explains all you need to know about cellaring and serving real ale, with step-by-step instructions, concise information, illuminating anecdotes, and new content on KeyCask, FastCask, and other recent technologies.

**Contributor Bio**

Patrick O'Neill has run CAMRA beer festivals and the bar and cellar of a Private Members Club.

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**The CAMRA Guide to London’s Best Beer, Pubs & Bars**

Des de Moor

**Summary**

Laid out by area, this book will make it simple to find the best London pubs and bars—serving the best British and world beers—and to explore the growing number of London breweries offering tours, taprooms, and direct sales. The venue listings include a variety of real ale pubs, specialist beer bars, brewery taprooms, and other outlets, with detailed information on opening hours, local landmarks, and public transport links to make planning any excursion quick and easy. The book also includes a comprehensive listing of London breweries.

**Contributor Bio**

Des de Moor is a well-known beer writer and a native Londoner. He was a contributor to *1001 Beers You Must Try Before You Die* and writes for *Beers of the World*, *Fullers First Draught*, and *Walk* magazines.
**Brewing Britain**
The Quest for the Perfect Pint and How to Make It

Andy Hamilton

**Summary**
The story of beer and brewing in Britain is a diverse tale. Like a deep, amber ale, the development of the brewing industry is rich and full of depth. The history of brewing in Britain is a cornerstone of the country's culture. Dating back to the Domesday Book, where more breweries were recorded than wineries, through to the glory days of the Victorians, the industry and the popularity of brewing in Britain has sky-rocketed in the past twenty years with the rise of the micro-brewer. Proving that real ale will never die, the huge number of small craft brewers across Britain show that demand for the industry is still high. In this illustrated book, the Brewery History Society divulge images from their extensive archive to tell the intriguing story of the growth of this significant industry. First setting the scene with the foundation of Sumerian brewing, detailed chapters look at the development of the industry during the medieval period through to the Victorians and the modern brewers of today. Filled with anecdotes and interesting facts, they explore the history of the industry and i...

**Contributor Bio**
The Brewery History Society was founded in April 1972 to bring together people with a common interest in the history of brewing, to stimulate research and to encourage the interchange of information.

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**Brewing in Britain**
An Illustrated History

Ken Smith, The Brewery History Society

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**Brewing in Cheshire**

Paul Hurley

**Summary**

Cheshire at one time was an important contributor to the brewing industry, with the epicentre being Warrington. From old photographs, we see that many northern pubs (especially those in Liverpool) bore the words 'Walkers Warrington Ales' in large letters, the company later becoming Tetley Walker. Then there was G. & J. Greenall, the famous Warrington distillery with those iconic advertisements spoken in a Russian accent: 'Vladivar Wodka from Varrington'. Their brewing arm was Greenall Whitley Ltd, which was founded by Thomas Greenall in 1762. The company went from strength to strength, adding surrounding brewing companies to its portfolio. Another well-loved Warrington brewery was Burtonwood, with its famous Burtonwood ales. The large Burtonwood brewery site is now shared by Thomas Hardy Holdings and the Molson Coors Brewing Company. It is the latter that now continues the tradition of brewing at this location. So from 1867 to the present day, the village of Burtonwood has been a byword for excellent ales and stout. In this title, Paul Hurley explores the rise and fall of these brewing...

**Contributor Bio**

Paul Hurley has been a freelance writer since 2002 and has been writing professionally ever since. He has had magazine, local and national newspaper credits and has written several books for Amberley on the local history of Cheshire. Since retiring from the police in 2002 he has amassed a CV that takes in a three part article in the Steam World magazine, one in the Backtrack magazine and many other magazine articles not relating to the railway scene. He lives in Winsford with his wife and his hobbies are writing, travel, motorcycling and classic cars.

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**Brewing in Dorset**

Tim Edgell, Mike Bone

**Summary**

Seen together for the first time, this fascinating collection of nearly 200 images illustrates Dorset's rich and varied brewing history. The brewing industry of the county is explored from the nineteenth century to the current crop of micro-brewers, with their remarkable range of ales, bringing history up to date. Aspects such as malting, transport, tied pubs and advertising are included in this comprehensive history, which provides an overview of Dorset's brewing heritage before looking more closely at individual concerns in geographically based chapters. A valuable insight into two centuries of changes in the brewing industry is provided by the wealth of photographs and prints. Informative captions complement the images, making the book an entertaining reference point. There was a time when most Dorset towns had a brewery chimney as a landmark. While many remain, some have fallen by the wayside. Across the county the number of micro-breweries continues to rise, reinvigorating the industry. The authors will take the reader through their individual stories. Fully illustrated, the book wi...
Brewing in Gloucestershire

Geoff Sandles

Summary

‘Gloucestershire is a poor county for real ale’: that was the sad assessment of the county’s brewing heritage in the 1976 Good Beer Guide according to the Campaign For Real Ale. Just two breweries were in operation then, supplying only four real ales. The ubiquitous Whitbread PA was easy to find, but it took a determined effort to seek out the delights of XXX, BB and SBA from the highly regarded and picturesque Donnington Brewery near Stow on the Wold. It was all a far cry from the glory days of brewing in Gloucestershire, when most towns could boast their own local brewery, producing beers of character. It’s tempting to be overly sentimental about the closure of much-loved breweries such as Wintle’s Forest Brewery of Mitcheldean, Tayler’s Cotswold Brewery of Northleach and so on … but there were economic and social factors that made such rationalisation inevitable. With the closure of the Whitbread Flowers Brewery in Cheltenham in 1997, it was feared that the rich history of brewing in Gloucestershire was under threat. However, nearly twenty years later, Gloucestershire is awash with...

Contributor Bio

A fan of real ale, Geoff Sandles was the editor of Gloucestershire CAMRA’s Tippler for ten years. A chance discovery of two old books in Gloucester library documenting all licensed premises that once existed in Gloucestershire in 1891 and 1903 inspired Geoff to discover the location and history of thousands of bygone county pubs. The meticulous study has been posted on his highly acclaimed website - www.gloucestershirepubs.co.uk, a valuable resource for local historians.

Brewing in Kent

Johnny Homer

Summary

The county of Kent holds a unique place in the history of brewing in Great Britain. When hops were first cultivated in this country around 600 years ago, introduced by Dutch and Flemish merchants, it was at Westbere, just outside Canterbury, where they were grown. Indeed, the Kentish soil proved so suited to the growing of Humulus lupulus, the Latin name for the hop, that the Garden of England soon became the centre of the British hop industry. Perhaps this is why brewing was one of Kent’s major industries for many, many years. The market town of Faversham is home to Shepherd Neame – the oldest surviving brewer in the country with a history that can be traced back to the mid-sixteenth century, perhaps a little earlier. Despite its hop heritage, Kent was not immune to the decline in regional brewing that blighted the post-war years. However, in the last decade or so a spectacular renaissance has taken place, and from the dark days of the mid-1990s when the county had only a handful of brewers, it can now boast in excess of forty. Kent is also the birthplace of the micropub, small and i...

Contributor Bio

Johnny Homer is a journalist, broadcaster and brewery tour guide. He was born and bred in central London and over the years has written for a variety of different newspapers, magazines and websites. He has also been a staff journalist with Oracle Teletext, as editor of the daily BeatBox music magazine, the Press Association and Northcliffe Media, the latter as Sports Editor of the Canterbury Times series of newspapers. He is a regular and long-standing contributor to BBC London’s Robert Elms show.
**Brewing in Nottinghamshire**

Keith Osborne

**Summary**

For centuries, Nottingham had a reputation for brewing good ale. In the seventeenth century, the diarist Samuel Pepys referred to Nottingham ale being sold in London. The city – and Nottinghamshire in general – relied upon a water supply very similar in character to that of Burton-on-Trent, giving rise to beers with a very soft and pleasant taste. The number of breweries was influenced by the nearby barley-growing areas. This book delves into the history of the old commercial breweries in Nottinghamshire; Nottingham itself was probably unique in that the soft red sandstone caves underneath the city were ideal for the storage and fermentation of beer, being deep and cool, allowing the beer to be kept at a constant temperature. Breweries exploited this advantage and one – the Nottingham Brewery Ltd – advertised its products as ‘Rock Ales’. A high proportion of the pubs and beer houses in the city and the county had small home-brew houses attached and beer that was sold only at their pub. A selection of home-brew pubs are listed – but it is probably the larger firms that will prompt the m...

**Contributor Bio**

Keith Osborne’s interest in breweries dates from the 1960s, when he visited Fremlins’ and Style & Winch’s breweries in his hometown of Maidstone while undertaking a school project on local industry. He has researched and written on brewery history for over fifty years, and also collected beer bottle labels. He regularly produces articles for The Labologists Society journal.

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**Brewing in West Sussex**

David Muggleton

**Summary**

Beer originated in the Middle East about 8000 BC and took another three-and-a-half millennia to arrive across the Channel in Britain. In sixth-century Sussex – the kingdom of the South Saxons – social life centred upon the alehouse. Throughout the Middle Ages, brewing remained a domestic occupation: beer was sweet, and flavoured with herbs and spices. By 1600, when Henry Stanton was brewing in Crawley, the use of hops to flavour and preserve beer had become standard practice. The growth of the large commercial brewers was a product of the Industrial Revolution, from which era date famous West Sussex family concerns such as the Hentys of Chichester, the Ockendens of Crawley and the Constables of Littlehampton. That these are no longer with us is due to a long process of acquisition during the twentieth century. With the takeover of the last of their line, King & Barnes of Horsham, in 2000, brewing in West Sussex was left to just a handful of small independents. Yet today there are nearly thirty breweries in this part of the county. This fully illustrated and informative book pays homage...

**Contributor Bio**

David Muggleton is a professional lecturer and writer with a particular interest in pub and brewery history. He is a member of the British Guild of Beer Writers, Pub History Society, Brewery History Society and CAMRA. Over the years, David has gained an extensive knowledge of Brighton pubs both by drinking in them and by delving deep into local archives to uncover their fascinating histories.
Haunted Pubs of the South West
Ian Michael Addicoat

Summary
There are said to be over 50,000 public houses in the United Kingdom and in many places the local pub is an essential part of daily life. Samuel Pepys described the inn as the heart of England; pubs, it would appear, have been an integral part of British culture since the Roman Times. The lives and dramas, intrigues and mysteries, of the people who visited them regularly form the rich tapestries of any local pub. As a result there are often many stories and histories that are inherently part of the place and naturally ghost stories and haunted reputations become a dynamic feature of many local pubs. The author of Haunted Pubs of the South West has been collecting ghostly stories about pubs for many years. Whilst the stories and accounts in this book are not meant to offer any proof or overpowering evidence they do offer a fresh look at new and more traditional accounts of haunted pubs in the South West.

Contributor Bio
Ian Addicoat is an established writer and researcher of the paranormal and he has been working in the field of the paranormal for over ten years. He is the president of The Paranormal Research Organisation (UK) and has investigated countless haunted properties, especially in the South West. He has appeared on countless television programmes including: Most Haunted, Animal X and GMTV. Ian has lived in the South West all his life.

Beer Town
The Story of Brewing in Burton upon Trent
Roger Protz

Summary
Beer has been made in the small Midland town of Burton-on-Trent for centuries: ale brewed by the monks at Burton Abbey was sent to Mary, Queen of Scots in captivity. Then, in the 18th century, the introduction of Burton Ale began the town’s rise to brewing prominence, a fame which was cemented forever with the production of the first cask of the world-famous India Pale Ale. Today, brewing continues to thrive in the area, and a small renaissance has taken place with the arrival of a clutch of new breweries alongside such national institutions as Marston’s. Raise a glass to Burton’s unique and.heady history, and celebrate its diverse and delicious heritage with this fascinating and richly illustrated historical compilation by The Good Beer Guide’s editor, Roger Protz.

Contributor Bio
Roger Protz, who lives in St Albans, is a journalist with a long-abiding interest in the history of brewing. Previously the editor of What’s Brewing, he now edits The Good Beer Guide, and has won numerous awards for his work, including the Glenfiddich Drink Writer of the Year, the first ever Life-time Achievement Award from the British Guild of Beer Writers, two Golden and five Silver Tankards as the Beer Writer of the Year and numerous international plaudits. His work has featured in the Guardian, the Independent, and the Times.
25 Great Walkers' Pubs in the Yorkshire Dales

Mike Appleton

Summary
There’s nothing quite like a refreshing drink after a day on the fells and hills of the Yorkshire Dales. Scenic beauty, majestic views, impressive crags, towering cliffs, peaceful tarns, extensive caves and picturesque villages that are rich with the heritage and culture of more than a thousand years and visited by millions of people every year. And those who work within this stunning countryside ensure that the Dales and its communities continue to be vibrant for future generations. At their hub are inns that tell their own tales, cornerstones of local communities which reflect the social and economic story of a region that is evolving every day. In this book, we chart twenty-five of the best pubs in the Yorkshire Dales and find out why they have become favourites for so many over the years. Discover the inn that was frequented by playwright J. B. Priestley and still holds a traditional land-letting auction each year; the one that used to be the site of local trials and find the original Woolpack... that serves beer in a very special way. Visit pubs that are tap houses, house water...

Contributor Bio
Mike Appleton has been a journalist, editor, author and media professional since 1998. He has received critical acclaim for his publications. Born in St Helens, but now living in Lancashire, he made regular trips to the Yorkshire Dales with his father and those early days bore an obsession with area and its people, resulting in his book Yorkshire's Three Peaks. He's an active caver and walker, spending as much time as he can in the Yorkshire Dales, writing and photographing its unique landscape.

East End Pubs

Johnny Homer

A fascinating tour of the East End's pub scene, charting the taverns, alehouses and watering holes, from past centuries to more recent times.

Summary
There are few more quintessentially English experiences than supping a pint of ale in a centuries-old public house, where the walls could tell you stories. The East End of London is awash with such places, remarkably so in some respects, given the destruction wreaked by the Great Fire of London, World War II bombs, and post-war planners. Some were around before Shakespeare; others are comparatively recent Victorian additions—but all have a fascinating story behind them. Journalist and broadcaster Johnny Homer traces the history of the East End's drinking establishments, taking in the landlords, notable characters, stories, and a pint or two along the way. Well researched and beautifully illustrated, London's East End Pubs provides something for everyone, whether they live in this vibrant part of London or are visiting for the first time.

Contributor Bio
Johnny Homer is a journalist, broadcaster, and brewery tour guide. He has written for a variety of different newspapers, magazines, and websites. He has also been a staff journalist with Oracle Teletext, as editor of the daily BeatBox music magazine, the Press Association, and Northcliffe Media, the latter as Sports Editor of the Canterbury Times series of newspapers. He is a regular and long-standing contributor to BBC London's Robert Elms show.
**Hull Pubs**
Paul Chrystal

**Summary**
The port of Kingston upon Hull is one of England’s most historical and diverse cities, and boasts a wealth of taverns, inns, alehouses and public houses. Most of the older drinking establishments that have survived have stories to tell – frequently quirky or surprising, always interesting and often with nautical links, given the city’s associations over the centuries with the fishing and shipbuilding industries. Author and historian Paul Chrystal takes the reader on a fascinating tour around some of the watering holes in the city and its surrounding villages, relating historical facts and dubious tales on subjects as diverse as the English Civil War, Philip Larkin, maritime matters and the slave trade. This book explores the histories and secrets, and tells of the many characters that have frequented or run the city’s public houses. Hull Pubs will make locals and visitors alike want to visit at least one one of the city’s venerable old taverns in the year Hull celebrates being UK City of Culture, and long afterwards.

**Contributor Bio**
Paul Chrystal was educated at the Universities of Hull and Southampton where he took degrees in Classics and wrote his MPhil thesis on attitudes to women in Roman love poetry. He appears regularly on BBC local radio the World Service. He is the author of over fifty books on a wide range of subjects, including histories of northern places, social histories of tea and of chocolate, a history of confectionery in Yorkshire and various aspects of classical literature and Roman history.

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**The Spectacular and Utterly True History of Tui**
James Griffin

**Summary**
Tui, the little beer that did. This is the story of 125 years of brewing, ever since a guy by the name of Henry Wagstaff made the mental leap between having the best cup of tea he’d ever tasted, made with water from the Mangatainoka River, to thinking he should start a brewery there, deep in the middle of nowhere. From Henry’s rowdy early days to today, with the iconic “Yeah, Right” billboards, the Tui girls, and people in orange shirts smashing into each other trying to catch a cricket ball, this is the story of a company and a brew not scared to follow its own path. Tui is the beer with a philosophy of not taking anything, especially authority, too seriously. This is also the story of a small brand that, thanks to this philosophy, outgrew its regional roots to become a national player in a market that does love a beer or two. Tui is, in this sense, a classic Kiwi success story.

**Contributor Bio**
James Griffin was one half of the creative pair behind *Outrageous Fortune*, which won him the Air New Zealand Screen Award for Best Script Drama/Comedy in 2007 and the award for Best Script at the 2007 Qantas Television Awards. James also co-wrote the 2006 blockbuster hit *Sione’s Wedding* with Oscar Kightley. He is currently Head Writer at South Pacific Pictures, and writes a weekly column for *Canvas* magazine.

Larry Hawthorne

**Summary**

With this updated guide to the best watering holes in the beer-drinking capital of the world, travelers can drink in all of the atmosphere, history, and beer that Munich has to offer. More than 70 of Munich's best beer gardens, beer halls, pubs, and late-night hot spots are listed in detail. The colorful histories behind them are included, along with a completely revised Munich transport map and instructions on how to locate each must see destination. A special chapter on Oktoberfest and other beer festivals makes this guide as practical as it is entertaining. Its wisdom will make any trip to Beer City a truly unforgettable experience. With the enclosed beer coupons, from some of Munich’s most prized beer gardens, this edition pays for itself.

**Contributor Bio**

Larry Hawthorne is a journalist who has spent many years living, working, and traveling in Europe. He has previously written a series of articles on German beer and culture and he frequently contributes to *The Beer Connoisseur* magazine. He lives in Henderson, Nevada.

Britain's Best Real Heritage Pubs *(2nd Edition)*

Pub Interiors for Outstanding Historical Interest

Geoff Brandwood

**Summary**

Among the 260 pubs collected here, there are unspoilt country locals, Victorian drinking palaces and mighty roadhouses. The book has features describing how the pub developed, what’s distinctive about pubs in different parts of the country, how people a century ago could expect to be served drinks at their table, and how they used the pub for take-out sales in the pre-supermarket era. There is a bonus listing of 70 pubs that, while not meeting CAMRA’s national criteria for a heritage pub, will still thrill visitors with their historic ambience.

**Contributor Bio**

Architectural historian Geoff Brandwood is passionate about pubs, and is a former chairman of the Victorian Society. His other books include *London Heritage Pubs* and *Licensed to Sell*. 

Roger Protz

Summary

The Good Beer Guide is completely independent, with listings based entirely on evaluation by CAMRA members. The unique breweries section lists every brewery—micro, regional and national—that produces real ale in the UK, and their beers. Tasting notes for the beers, compiled by CAMRA-trained tasting teams, are also included. This is the complete book for beer lovers and for anyone wanting to experience the UK’s finest pubs.

Contributor Bio

Roger Protz is a campaigner, broadcaster and the author of 300 Beers to Try Before You Die!. He appears regularly on radio and TV, and contributes to the Guardian and www.beer-pages.com. In 2015, he gained a Lifetime Achievement Award from the Society of Independent Brewers (SIBA).

Edinburgh Pub Walks

Bob Steel

Summary

Explore the many faces of Scotland’s capital city, while never straying too far from a decent pint

Featuring walks in the heart of Edinburgh, as well as routes through its historic suburbs and nearby towns along the Firth of Forth, all accessible by public transport, this pocket-sized guide encourages visitors to stray off the Royal Mile and explore the history, architecture, and landscape of the city. The 25 town, park, and coastal walks have trails of varying lengths to suit everyone from the casual pub goer to active walkers. Each pub has been selected for its high-quality real ale, its location, and its architectural heritage. Full contact details and opening times are given for each pub, as well as information on beer range. Special feature boxes give detailed insights into fascinating local places, Scottish pub culture, and history, and useful accommodation suggestions and public transport information are provided. Fully-illustrated throughout, high-quality street-level mapping helps readers navigate easily and join up trails for longer walks.

Contributor Bio

Bob Steel is the author of London Pub Walks and Peak District Pub Walks.
Great British Pubs
Adrian Tierney-Jones

Summary
A practical guide that takes readers around the very best public houses in Britain and celebrates the pub as a national institution
Every kind of British pub is represented in these pages, with fully illustrated categorized listings featuring a host of excellent watering holes from the seaside to the city, and from the historic to the ultra-modern. Pubs are divided into more than 20 categories, such as family pubs, brew pubs, city pubs, and country pubs, so travelers can quickly find the establishment that fits their needs. Articles on beer brewing, cider making, classic pub food recipes, and traditional pub games are included to help the reader fully understand what makes a pub great. Full address details and opening hours are provided, giving all travelers the information needed to get out and visit plenty of great British pubs.

Contributor Bio
Adrian Tierney-Jones is the editor of 1001 Beers You Must Taste Before You Die. He received the 2006 Silver Award from the British Guild of Beer Writers and his work has appeared in Beers of the World, Brewers Guardian, and the Daily Telegraph.

Good Beer Guide West Coast USA
Including Las Vegas, Alaska and Hawaii
Ben McFarland, Tom Sandham

Summary
As the place where American microbrewing was born, the West Coast has become the epicenter of a brewing revolution. America is now home to more beer styles than anywhere else in the world and our flourishing brewing industry has a growing reputation for quality and innovation. This authoritative and entertaining guide to the breweries, brewpubs, and bars of the West Coast, Alaska, and Hawaii, is written by two experienced British beer writers who have spent considerable time traveling in the U.S. and developing an infectious enthusiasm for our exciting beers and brewing scene. Also included are sections on West Coast history, American brewing, and the story of the brewpub.

Contributor Bio
Ben McFarland is a travel and drink journalist for Beers of the World, Celebrator, the Guardian, the Independent on Sunday, Loaded, Theme, Wine & Spirit, and others. He was twice named the Beer Writer of the Year by the British Guild of Beer Writers. Tom Sandham is a drink journalist and has contributed to Class and The Publican.
Craft Cider Making (3rd Edition)
Andrew Lea

Summary
Fully revised and updated, this guide offers step-by-step instruction for small scale cider making. It retains the best of traditional practice but also draws on modern understanding of orcharding and fermentation science. Primarily for small scale makers ranging from a couple of apple trees to several acres of orchard, and hoping to make between 10 and 10,000 liters, it includes instructions on how to make still, dry cider; sparkling, sweetened, blended, and keeved versions; and unfermented apple juice, cider vinegar, and perry.

Contributor Bio
Andrew Lea is a retired food biochemist who spent 13 years at the National Fruit and Cider Institute. He has been a prize-winning hobby cider maker with his own small orchard.

The Cocktail Book
Anonymous

Summary
The Cocktail Book, first published in 1900, is the earliest book devoted purely to the art of the cocktail. For 30 years, including during Prohibition, it was a staple of well-stocked bars, although originals are now extremely rare. This collection, in a beautiful new edition, allows a modern audience to rediscover the joy of classic cocktails, with early recipes for the Whisky Sour, Mint Julep, Manhattan, and many more. The Cocktail Book was published at the precise time that the modern cocktail found true success, and is both a connoisseur's curiosity and a practical guide to mixing classic drinks at home.

Contributor Bio
Nothing is known about the author.
Bartending Inside-Out (3rd Edition)
The Guide to Profession, Profit & Fun
Lori Marcus

Summary
This concise reference offers those who have chosen bartending as their primary profession—as well as those who bartend part-time—the tools to achieve success. In addition to teaching the basics—how to pour; the differences between the vast array of gins, scotches, tequilas, and vodkas; how beer, wine, and spirits are made; and which glassware to use for each beverage—the guide provides critical information on the nuts and bolts of customer service, checking IDs, dealing with intoxicated customers, tipping, and inspiring a bar crew to work as a team. Including a glossary of common bar terms and recipes for more than 125 cocktails this third edition features updates in bartending practices and expanded coverage of the myriad tequilas, beers, and ales in vogue.

Contributor Bio
Lori Marcus, a former restaurateur, has been a professional mixologist for more than 20 years. She lives in Crystal Bay, Nevada.

School of Alchemy: Potent Potions
26 Magical Cocktail Recipes
Samantha Rigby

Summary
Cast a spell over your cocktails to create these potent potions. This book features 26 cocktail recipes that are sure to please any gathering of witches and wizards. A perfect gift for the cocktail enthusiast in your life, featuring beautiful silver foiling on a cloth hardcover, and a ribbon bookmark. Includes dual measures.

Contributor Bio
Samantha Rigby is the publishing manager of Ice House Books.
**Legless**
desserts to get you in the spirit
Kylie Banning

**Summary**
Grab the keys to the liquor cabinet and unlock the best secrets in decadent deserts laced with liqueur! Have you ever hosted a dinner party and found the desserts left behind or untouched? Legless will change that. It is the ultimate cookbook, with a wicked selection of recipes made from your favorite spirits and liquors. Compiled completely of desserts including liqueurs and spirits, Legless features an array of fresh and feisty desserts with an extra kick in them. Recipes include: Blackberry and Lychee Shots. Vanilla and Frangelico Mousse Shots. Baileys-infused strawberries. Chocolate and fruit fondue. Strawberry and Blackcurrant Trifle. Chocolate Bread and Butter Pudding. Pear and Chambord Crumble. Creamy Butterscotch Ice-cream. Creamy Baileys Irish Cream Ice-cream. Mixed Berry Cheesecake. Swiss Chocolate Ice-cream. Pina Colada Sorbet. Chocolate Gateau

## Contributor Bio
As a young adult she discovered a passion for traveling and for five years traveled around the world. Spending her time in Europe, Asia, Canada, America and the Middle East. During her travels she worked in a range of positions including managing a busy London nightclub and bar-tending in Japan. Her ice-cream cocktails were discovered in a bar in Turkey.

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**The Cocktail Guide**
*Every Classic Cocktail You Need to Know How to Make, Shaken, Stirred, Blended and Built*
New Holland Publishers

**Summary**
Blend, build, shake and stir! The Cocktail Guide contains all you need to know about making the perfect cocktail. From classics such as and the Old Fashioned to the wildly popular espresso martini, the easy-to-follow recipes are accompanied by stunning photographs. It includes an in-depth guide to spirits and liqueurs, essentials for stocking your own home bar and tips for making sure you always have the perfect glassware for your drink. You’ll learn basic techniques as well as what equipment you need to create delicious, professional looking cocktails in no time.

## Contributor Bio
**New Holland** is a publisher of quality and diverse product in all categories of non-fiction from travel, biography, sport and true crime to self-help, gardening, food and natural history. We pride ourselves on the highest editorial and design standards and we’re sure that you will find this commitment to quality reflected in our new releases and forthcoming highlights. Illustrated books are a strong part of New Holland’s publishing program, with a focus on producing beautiful color books that are both inspiring and practical.
**The Margarita Guide**

Steve Quirk

**Summary**

*The Margarita Guide* features a wide range of cocktails which will add a twist to any home or party.

Inspirational photographs and simple-to-follow recipes introduce a wide range of margaritas from basic mixers to exotic creations.

In addition to traditional tequila-based recipes there are unique vodka and rum based variations as well.

*The Margarita Guide* is the complete guide to great-tasting margaritas.

**Contributor Bio**

Steve Quirk took an interest in cocktails when serving in the navy. He found himself experimenting with all types of spirits and liqueurs and creating his own recipes to share with his friends and family. He began to compile as many recipes as he could and his hobby soon became an obsession. This is his third book after the successful Cocktail Bible (2010), which had more than 4,000 recipes.

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**The Rum Cocktail Guide**

Steve Quirk

**Summary**

Rum cocktails are now so popular worldwide that there is one to satisfy every occasion and palate. This book provides an extensive range of 60 colada and daiquiri cocktails from basic mixers through to exotic creations.

Each recipe is provided with clear and uncomplicated directions, ensuring that anyone can create a colada or daiquiri cocktail with ease.

**Contributor Bio**

Steve Quirk took an interest in cocktails when serving in the navy. He found himself experimenting with all types of spirits and liqueurs and creating his own recipes to share with his friends and family. He began to compile as many recipes as he could and his hobby soon became an obsession. This is his third book after the successful Cocktail Bible (2010), which had more than 4,000 recipes.
**The Spirits**  
*A Guide to Modern Cocktailing*  
Richard Godwin

**Summary**  
Of all the skills you might acquire in life, the ability to make a good cocktail will never be a waste of time. No lover will complain when you present them with a well-iced Negroni as they walk through your door; no house-guest will complain about a round of Gin Sours. ‘To cocktail’ was coined as a verb by F. Scott Fitzgerald in 1928. This guide embodies that Golden Age spirit while giving it a thoroughly modern makeover. Expressly structured for the amateur, it will remind you just how much pleasure there is in cocktailing at home. Includes metric measures.

**Contributor Bio**  
Richard Godwin is a journalist and weekly columnist at the *Evening Standard*. He has a blog called *The Spirits* and he was a co-writer of *The Breakfast Bible*.

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**One For My Baby**  
*A Sinatra Cocktail Companion*  
Tom Smith

**Summary**  
The book introduces us to Sinatra's life and art seen from an unconventional point of view: Ol’ Blue Eyes’ prodigious appetite for alcohol. Drinking was an integral part of his character, his lifestyle and (by extension) his creative output. This book also functions as a practical cocktail manual, containing more than 30 detailed recipes for preparing and presenting fancy drinks he was known to enjoy himself; as well as providing information on some of Sinatra's own personal drinking lore and some of the traditions he followed or inspired. There are also accounts of some of his favorite watering holes (from legendary saloons such as Toots Shor's and Jilly's to Villa Capri or Monte's Venetian Room), profiles of famous drinking buddies (such as Humphrey Bogart or Mike Romanoff) and a selection of drinking stories. The book begins with an essay looking at the role drink played throughout his life and ends with a consideration of his most enduring persona—The Last Saloon Singer. In between there are chapters on Classic Bourbon drinks, the Martini, Exotic Booze, Hangover Remedies and The ...

**Contributor Bio**  
Tom Smith performed throughout the 1980s with cult bands The Fire Hydrant Men and Cas Carnaby Five and was front man for Gee Mr. Tracy. In 2000, after a dozen years as a label manager for independent record labels he became a freelance writer. He has written biographies of Blondie and The Ramones and written regularly on music. His artwork has appeared on various posters, album and single covers and his 2011 exhibition Jockey Full of Bourbon centered around paintings of Frank Sinatra, Elvis and Tom Waits. Earlier this year he exhibited with his wife Helen under the joint title The Smiths.
**Slippery Tipples**

A Guide to Weird & and Wonderful Spirits & Liqueurs

Joseph Piercy

**Summary**

From European favorites such as Masticato Chios, which saved 2,000 Greeks from a bloody massacre at the hands of vengeful Turks, to legendary drinks such as Amarula, invented by African elephants; from classic cocktail ingredients like Midori, the bright green Japanese melon drink launched at the wrap party for *Saturday Night Fever* at Studio 54, to student stalwart Jagermeister, dreamt up by a confidant of Herman Goring and hugely popular among senior Nazis, *Slippery Tipples* tells the stories behind the world's most extraordinary drinks. Alongside a country-by-country guide to murky and mysterious booze and dozens of cocktail recipes is a series of easy to follow recipes for making your own liqueurs and spirits. If you would like to concoct your own fruit brandies or make a drop of traditional full-strength Pimms then this is the book for you.

**Contributor Bio**

Post-university, **Joseph Piercy** embarked upon a journey which took him to various parts of the world in an honest attempt to avoid anything faintly resembling a proper job. He has enjoyed an occasional drink or two along the road.

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**12 Happy Hours**

J. K. O'Hanlon

**Summary**

Cocktail guru J. K. O'Hanlon (known as "Thirsty Jane") guides would-be entertainers through an entire year of in-home happy hours, all of which are easy on both the hostess and the pocketbook. Jane's no-nonsense but always-classy approach from her earlier recipes is now applied to both drink and food. Each of the 12 chapters delivers a simple game plan for a happy hour: three easy-to-mix cocktails, ideally suited for the season; three appetizers guaranteed to not burden or become leftovers; and a tried-and-true entertaining tip to liven up the party and help the hostess enjoy it more. The book explains how to plan, prepare, and produce the perfect happy hour, with none of the usual stress and all of the memories.

**Contributor Bio**

**J. K. O'Hanlon** is a former corporate lawyer who became an expert at mixing the perfect cocktail. Also known as "Thirsty Jane," she is a frequent guest on television and radio where she shares easy-to-make cocktail recipes with the audience. She lives in Leawood, Kansas.
3 Ingredient Cocktails
J. K. O’Hanlon

Summary
With only three ingredients to wrangle, even the most hesitant beginner will start shaking in this quick but comprehensive guidebook. Whether intimidated by the vast number of recipes out there or the long lists of special-order ingredients, aspiring but reluctant mixologists can learn to craft a variety of cocktails with ease. In the process, they will master how to stock a home bar without gutting the bank account. Recipes include five simple and delicious cocktails from each of the booze categories (gin, tequila, rum, vodka, whiskey, plus the "whatnots"), supported by the history and distinctive characteristics of each liquor type. A few basic and not-so-basic techniques for mixing and serving cocktails round out the useful information, including a steady and humorous supply of booze-related factoids worthy of showing off at a cocktail party. Perfect for anyone interested in mixing a drink or appreciating the finished product, this book is a must-have for anyone setting up their first home or bar.

Contributor Bio
J. K. O’Hanlon is a former corporate lawyer who became an expert at mixing the perfect cocktail. Also known as "Thirsty Jane," she is a frequent guest on television and radio where she shares easy to make cocktail recipes with the audience. She lives in Leawood, Kansas.

Rough Spirits & High Society
The Culture of Drink
Ruth Ball

Summary
The tavern, the inn, the coffee house, the tea shop: these are places where, throughout history, we have met and socialized and where the issues of the day could be discussed over a drink. Postal services developed between networks of inns and enabled modern communication. The first insurance companies were created in the coffee houses. Gin palaces prompted moral outrage. The suffragette movement found its birthplace in tea shops which allowed women to meet across social classes. This generously illustrated book unveils the little-known ways that drinks, whether alcoholic or caffeinated, have found their place at the center of our social and political lives.

Contributor Bio
Ruth Ball is the author of Rebellious Spirits: An Illicit History of Spirits in Britain. She is also the founder and Head Alchemist at Alchemist Dreams, a company dedicated to making handmade liqueurs blended to order.
Empire of Booze
Henry Jeffreys

Summary
Empire of Booze is a loose history of Britain, cleverly and humorously told through its contributions to alcohol, charting the rise of British power from its small corner of Europe to global preeminence. Each chapter features a historical period and a drink—tracing its origins and examining its impact on British culture, literature, science, philosophy and religion. Learn about how the champagne we drink today is owed to British technology for making sparkling wine; rum and India Pale Ale were developed so they could withstand the long, hot journeys to Britain’s burgeoning overseas empire; whisky became the drink of choice for weary empire builders far from home; and how without alcohol, the pre-20th century global economy could not function. With drink recommendations offered throughout, you can booze while you read along. So raise a glass to Britain, the Empire of Booze, whose alcoholic innovations are some of its greatest, lasting gifts to the world.

Contributor Bio
Henry Jeffreys worked in the wine trade for two years and then moved into publishing. He has also worked as a freelance journalist, book reviewer for the Telegraph, column writer for travel website momondo.com, founder member of the London Review of Breakfasts website, and contributor to the Breakfast Bible. In 2010 he started a blog about wine called 'Henry's World of Booze' which is currently in the top 10 UK alcohol blogs. Since 2010 he has been wine columnist for The Lady magazine and is now an occasional contributor to the Spectator and Guardian on booze-related matters. Empire of Booze is his first book.

Armagnac
The Definitive Guide to France’s Premier Brandy
Charles Neal

Summary
This detailed study takes readers to Gascony and shows the hidden factors that go into the production of a great Armagnac. Insights into the blending and permitted additives are provided as are profiles of the most influential negociants, objective tasting notes, and even information on matching Armagnacs with cigars. Biographies and reviews of 140 producers and negociants, the precise differences between Cognac and Armagnac, and tasting notes of more than 750 vintages are also included.

Contributor Bio
Charles Neal is a leading importer of French spirits and is the author of Calvados: The Spirit of Normandy and has contributed to The Art of Eating and The International Wine Cellar.
Baijiu: The Essential Guide to Chinese Spirits
Derek Sandhaus

Summary
Baijiu, China's national drink, is the world's most consumed alcohol—discover the final frontier of great world alcohols in this comprehensive and practical guide

Drawing on interviews with baijiu aficionados, distillers, and key players in the alcoholic beverage industry, Sandhaus introduces the history and development of alcohol in China—the birthplace of grain-based alcohol. Distillation and production processes, the landscape of the industry today, and a page-by-page guide to the major varieties, distilleries and brands all feature in Baijiu: The Essential Guide to Chinese Spirits.

Contributor Bio
Derek Sandhaus spent years sipping and savoring baijiu on the Mainland during his years as a China-based writer and editor. In his journey to "spiritual" enlightenment, he also published Tales of Old Peking and Tales of Old Hong Kong and edited Decadence Mandchoue: The China Memoirs of Sir Edmund Trelawny Backhouse. He maintains the blog, 300 Shots at Greatness and runs a baijiu consultancy.

Calvados
The Spirit of Normandy
Charles Neal

Summary
Calvados, the incomparable pear and apple-based brandy from Normandy, France, has a history dating back nearly 500 years. While not as well-known as Cognac or Armagnac, Calvados holds a dear place in the hearts of many spirits lovers. In this comprehensive study, famed spirits writer and author Charles Neal, takes the reader on a back road voyage throughout northern France, from mount Saint Michel to Rouen to Omaha beach and the small, hidden hamlets of the Orne. The history of the region and its distinctiveness in France are fully defined and all of the factors that go into making quality Calvados are explained, from the various soil types, apple and pear varieties, and cider production to its distillation and aging in barrel. Complete with biographies and reviews of more than 200 producers and illustrated with lush, evocative photography of the Norman countryside, Calvados is an indispensable guide for the serious spirits connoisseur and nectar for Francophile souls.

Contributor Bio
Charles Neal is a leading importer of French spirits and is the author of Armagnac: The Definitive Guide to France's Premier Brandy and has contributed to The Art of Eating and The International Wine Cellar.
The World of Cognac
Michelle Brachet

Summary
The World of Cognac—the world's finest brandy—provides an authoritative account of the history and culture of cognac and how this much-loved spirit is produced and matured. Michelle Brachet explores the reasons for the spirit's complex character, and reveals its fascinating history with anecdotes dating from the 7th century right up to our modern-day cocktail culture. The author expertly explains how it is made, the people involved, the classification and age; the art of tasting and enjoying it; and, importantly, choosing and storing cognac. A comprehensive list of the many cognac houses is featured providing an informative overview of many of the brands. A selection of cocktails and how to make them. For any cognac lover, aficionado or novice, this fascinating book will make the perfect gift.

Contributor Bio
Michelle Brachet represents Cognac Expert at cognac events in the UK and Europe, is an official BNIC Cognac Educator, and is a regular contributor to the award-winning cognac website, www.cognac-expert.com. She has written cognac articles for lifestyle and drink magazines including Imbibe and Wine in China. Her manuscript, The World of Cognac was awarded the "Best Wine Book for Professionals" at the Gourmand World Cookbook Awards in 2014.

Gin Galore
A Journey to the Source of Scotland's Gin
Sean Murphy, Alison Soye

Summary
With a stellar cast of 50 unique gins, this book explores the boutique tipples reinvigorating the landscapes of Scottish gin. Gin can be relatively simply produced, which enables craft gin distilleries across Scotland to create a refreshing range of boutique products, many of which are making some seriously big waves around the world. Did you know, for example, that a Scottish gin has recently been crowned the "World’s Strongest Gin"—taking the title from a Swedish distillery? There’s no better time to be a gin fan, to get to know Scottish gin and the intriguing stories behind it. This guide will make the perfect companion for gin lovers around the world, as well as gin-loving tourist visitors to Scotland.

Contributor Bio
Driven by a passion for all things whisky-related, Sean Murphy writes for The Scotsman extensively on the subject. He can also sometimes be found behind the bar at the world famous Potstill bar in Glasgow. Alison Soye is a Northern Irish illustrator based in Edinburgh. Her projects include murals, book illustrations, wedding stationery and personalized prints.
Gin
A Guide to the World’s Greatest Gins
Dominic Roskrow

Summary
This book includes a fascinating history of gin, how it’s made, how best to drink it, and details of the very best gins in the world. It is completely up-to-date, including details of new and emerging gins and manufacturers. Includes details of: Beefeater, Bombay Sapphire, City of London, Dingle, Edinburgh, Gordon’s, Liverpool, Portsmouth, and many more. What’s more, an introduction explores the current gin boom and how distilleries are coping with this surge in demand, making this attractive Little Book a great introduction for anyone looking to learn about the history of this popular drink and also how best to enjoy it.

Contributor Bio

Let the Fun Be Gin!
27 Awesome Cocktails for Gin Bunnies
Jolly Awesome

Summary
Make like bunnies and get to the gin! This book is filled to the brim with 27 lip-smacking gin-cocktail recipes. Endulge in a Very Dirty Martini, shake up some Fun Juice for friends, and loads more! Let the fun be gin.

Contributor Bio
Jolly Awesome is the design studio of London-based illustrator Matt Nguyen. His collections are inspired by his love of Americana, British pop-culture and stuff that makes him smile.
**Gin: An Illustrated History**  
Tina Brown

**Summary**  
The gin craze seems to have taken over the world in recent times, but how many gin lovers have ever stopped to really wonder about the origins of their favorite tipple? How many know about its European connections or its medicinal values? And what were the gin palaces that everyone raves about really like? This fascinating little book will take you behind the scenes on a journey spanning hundreds of years, bringing the story of this fascinating drink up to date. Tina Brown invites you to join her to discover the new and old tastes, the distillers, the effect gin has had on people’s lives and just about everything else to do with gin!

**Contributor Bio**  
Tina Brown leads guided regional tours of Britain.

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**Grappa**  
*Italy Bottled*  
Ove Boudin

**Summary**  
The first substantive international text that takes on the quintessential beverage of the Italian culture. *Grappa: Italy Bottled* is two books in one. The first is a comprehensive Grappa course from grape growing to tasting including facts on Grappa and distillation that have not been published before. The second half is a travel story that takes you on a trip through the Grappa regions of Italy, concluding with a list of distilleries in the Grappa regions of Italy.

**Contributor Bio**  
Ove Boudin is a Sweden-based importer of Grappa, and known world-wide as one of the great expert on the spirit. When not hunting down Italy’s best Grappa, he’s usually composing his unique brand of jazz rock fusion.
Rum
Dominic Roskrow

Summary
This book includes a description of 110 of the very best rums in the world. It includes the very best product from the Caribbean, US and UK, as well as new and emerging markets. With a fascinating history of the product itself, how it's made, and details of the world's best rums, this is perfect for all rum lovers. It is completely up-to-date, including details of the different varieties and styles of rum available today. An introduction also explores the current market for rum and how distilleries are coping with the surge in demand.

Contributor Bio
Dominic Roskrow is consultant editor of Whisky Magazine, and the author of 1001 Whiskies You Must Taste Before You Die.

A Rum Tale
Spirit of the New World
Joseph Piercy

Summary
Steeped in a long, diverse history, rum is a spirit that has meaning in cultures across the globe, from its home in the Caribbean and Barbados, through the ranks of the Royal Navy, to the Australian rum rebellion. Here Joseph Piercy delves into the rich history of rum, from the invasion of the Caribbean to the real pirates of the Caribbean who gave use some of our best known brands of rum today, such as Henry "Captain" Morgan. He explores the legend of Nelson's blood (whose body was said to be stored in a rum barrel for transport) and the rum-running of U.S. Prohibition, which stoked the Bacardi family's rise to fame and fortune. As it experiences a long-overdue resurgence in popularity, alongside a fascinating history, Piercy shares his experience of this versatile spirit, listing rums not to miss and delicious rum-based cocktails you can try at home. This is a fun little book that no drinks connoisseur should be without.

Contributor Bio
Joseph Piercy is the author of 11 books of non-fiction on a range of different subjects, including Slippery Tipples: A Guide to Weird and Wonderful Spirits and Liqueurs.
How the Gringos Stole Tequila
The Modern Age of Mexico's Most Traditional Spirit
Chantal Martineau

Summary
Tequila is one of the fastest-growing spirits categories in America, the margarita the country’s most popular cocktail. But no longer is it only cheap party fuel—it has become America’s luxury sipping spirit. How the Gringos Stole Tequila eloquently traces this extraordinary evolution.

As Chantal Martineau makes clear, there’s far more to the story than an upmarket trend shift. Martineau spent several years immersing herself in the world of tequila—traveling to visit distillers and farmers in Mexico, meeting and tasting with leading experts and mixologists around the United States, and interviewing academics on either side of the border who have studied the spirit and its raw material: agave.

How the Gringos Stole Tequila addresses issues surrounding the sustainability of the limited resource that is agave, the preservation of traditional production methods, and the legal constructs designed to protect tequila from counterfeiting. It examines the agave advocacy movement—made up of agave growers, distillers, bartenders, importers, and scholars—that has grown up alongside the spirit’s ...

Contributor Bio
Chantal Martineau has written articles about food, drink, culture, and travel for numerous publications, including Afar, Allure, the Atlantic, Decanter, Edible, the Guardian, Islands, Redbook, Saveur, Time Out, the Village Voice, and Wine Enthusiast. She lives in New York City.

Whiskey Business
How Small-Batch Distillers Are Transforming American Spirits
Tom Acitelli

Summary
Discover the underdog story of the improbable rise of small-batch distilling in America. This bracingly written, fast-paced work traces the relationship of Americans to spirits such as bourbon, scotch, vodka, gin, and rum. And it presents the full story of a plucky band of entrepreneurs who disrupted the nation’s conception of how those libations could appear and taste—and how much they could cost. Acitelli weaves the unlikely triumph of the small-batch distilling movement into other major trends, including a neo-Prohibitionism that nearly croaked the entire thing, America’s re-embrace of cocktails, and the twin rises of craft beer and fine wine. He also expertly delves into the controversies currently wracking American spirits, ones that threaten to tank the movement at the moment of what should be its greatest triumph.

Contributor Bio
Tom Acitelli, a 2016 James Beard Award finalist who has written about alcohol for the Wall Street Journal, the Washington Post, and Bloomberg View, is the author of the acclaimed beverage histories The Audacity of Hops and American Wine. He lives in Cambridge, Massachusetts.
**Whisky (2nd Edition)**

**Over 100 of Scotland's Best Malt Whiskies**

Dominic Roskrow

**Summary**

This book includes the very best of Scottish single malts and deluxe whiskies, and gives details for over 150 Scotch whiskies. It is completely up-to-date, including new Scottish distilleries which have yet to bottle spirit or establish a core product. What’s more, an introduction exploring the current whisky boom and how distilleries are coping with this surge in demand makes this attractive Little Book a great introduction for anyone looking to learn about whisky.

**Contributor Bio**

Dominic Roskrow has written exclusively about whisky for 12 years, and about the drinks industry for more than 20. He writes for *Whisky Advocate* and *Drinks International*, and runs his own business, The Worldwide Whisky Company.

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**The Famous Grouse: A Whisky Companion**

**Heritage, History, Recipes & Drinks**

Ian Buxton

**Summary**

Discover the history of Scotch whiskey and the part Famous Grouse has played in its development while also learning how to mix a perfect Famous Honey & Marmalade Sour

Compiled by renowned whiskey writer Ian Buxton, this captivating miscellany is packed with intriguing facts and trivia, from the story of an iconic brand—its unconventional start named after a Scottish bird and its rise in popularity—to a fascinating insight into how whisky is distilled and bottled. With more than 45 recipes for whiskey-based dishes and cocktails, including Famous Grouse Rack of Lamb, Mackerel with Snow Grouse Pickled Rhubarb, and Apple Tarte Tatin with Whisky Ice Cream, this book belongs on every whiskey enthusiast's shelf. Famous Grouse is now 300 years old and across the brands has sales close to 50 million bottles annually. It was awarded a Royal Warrant in 1980 for its excellence and quality.

**Contributor Bio**

Ian Buxton is a former marketing director of Glenmorangie. He was elected a Keeper of the Quaich in 1991, the highest honor of the Scotch whisky industry; he is a member of the international tasting panel for the annual World Whisky Awards; and he is a liveryman of the Worshipful Company of Distillers. He writes regular columns for *The Keeper, Whisky Magazine*, and *WhiskyEtc* magazine, and has written for the *Country Life, Scottish Field*, and the *Times*. His latest book is *101 Whiskies to Try Before You Die.*
American Whiskey, Bourbon & Rye Wall Poster

Clay Risen

Summary

When American Whiskey, Bourbon & Rye was published in 2013 and revised and expanded in 2015, it immediately became the bible for whiskey lovers. Now in its tenth printing, AWBAR continues to ride the American whiskey boom by rating and describing the hundreds of offering in today’s marketplace. This new 24 x 36 inch wall poster features the 147 top picks by expert Clay Risen for the newbie and experienced spirits lover alike. From the rare and the expensive to the best value ryes, bourbons, and American single malts, this full-color wall poster is a celebration of the nation’s favorite spirits. Risen Recommends!

Contributor Bio


Gentlemen Bootleggers

The True Story of Templeton Rye, Prohibition, and a Small Town in Cahoots

Bryce T. Bauer

Summary

2014 Benjamin F. Shambaugh Award Winner

2015 Spirited Awards Top Ten Finalist

During Prohibition, while Al Capone was rising to worldwide prominence as Public Enemy Number One, the townspeople of rural Templeton, Iowa—population just 428—were busy with a bootlegging empire of their own. Led by Joe Irlbeck, the whip-smart and gregarious son of a Bavarian immigrant, the outfit of farmers, small merchants, and even the church monsignor worked together to create a whiskey so excellent it was ordered by name: "Templeton rye."

Just as Al Capone had Eliot Ness, Templeton’s bootleggers had as their own enemy a respected Prohibition agent from the adjacent county named Benjamin Franklin Wilson. Wilson was ardent in his fight against alcohol, and he chased Irlbeck for over a decade. But Irlbeck was not Capone, and Templeton would not be ruled by violence like Chicago.

Gentlemen Bootleggers tells a never-before-told tale of ingenuity, bootstrapping, and perseverance in one small town, showcasing a group of immigrants and first-generation Americans who embraced the ideals of self-reliance, dynamism, ...

Contributor Bio

Bryce T. Bauer is a Hearst Award–winning journalist who has written for Saveur, the Daily Iowan, the Cedar Rapids Gazette, and other publications. He is coproducing and cowriting the documentary Whiskey Cookers: The Amazing Story of the Bootleggers of Templeton, Iowa. He lives in New York City.
Raw Spirit
Iain Banks

Summary
A tour of Scottish distilleries explores the history, personality and mystery of the water of life.

As a native of Scotland, bestselling author Ian Banks has decided to undertake a tour of the distilleries of his homeland in a bid to uncover the unique spirit of the single malt.

Visiting world-famous distilleries and also the small and obscure ones, Iain Banks embarks on a journey of discovery which educates him about the places, people and products surrounding the centuries-old tradition of whisky production.

Using various modes of transport—Island ferries, cars across the highlands and even bicycles—Banks' tour of Scotland combines history, literature and landscape in an entertaining and informative account of an exploration in which the arrival is by no means the most important part of the journey.

From the Hardcover edition.

Contributor Bio
Iain Banks was born in Scotland in 1954. His first novel, The Wasp Factory, was published in 1984 to enormous critical acclaim and was declared one of the Best of Young British Writers. He lives in Fife, Scotland.

From the Hardcover edition.

Grape Man of Texas
Thomas Volney Munson and the origins of American viticulture
Roy Renfro, Sherrie S. McLeRoy

Summary
Grape Man of Texas is the first biography of Thomas Volney Munson (1843-1913), the internationally recognized horticulturist who developed over 300 new varieties of grapes, some of which are still grown today on almost every continent. He is perhaps best known for his work in fighting the phylloxera epidemic of the late nineteenth century, which nearly destroyed the world’s vineyards. His solution—grafting vinifera onto certain resistant native rootstocks from Texas—earned him the Chevalier du Merite Agricole in the French Legion of Honor and numerous accolades. This second edition introduces new insights into the phylloxera period, Munson’s many papers and publications, and his far-sighted grasp of the needs of twentieth century agriculture and transportation. It details the continuing influence of both his research and his hybrid grapes on modern viticulture and new varieties of vitis that have been bred from them around the world.

Contributor Bio
Dr. Roy E. Renfro, Jr. is the Executive Director of the T.V. Munson Viticulture and Enology Center, which he helped found. He is the author of six books and booklets as well as numerous scientific articles and was editor of the T.V. Munson Memorial Vineyard Report. Renfro is a founder of the T.V. Munson Memorial Vineyard, GCC’s Viticulture and Enology degree program, Denison-Cognac Sister City Program, Texas Wine and Grape Growers Association, and Texas Association of Community College Foundations. For his extensive work on T.V. Munson, he has twice been awarded the French Commandeur d’Honneur.
**The Business of Sustainable Wine**

**How to Build Brand Equity in a 21 Century Wine Industry**

Sandra Taylor

**Summary**

Modern agriculture is the largest single contributor to global greenhouse gas production, deforestation, and water consumption. Biodiversity, climate change, energy, soil degradation, and water scarcity are critical issues. Consumers are increasingly and justifiably concerned about where their food and beverages come from and whether they are produced in a responsible way, often without an understanding of how to determine the provenance of the products they consume. Wine is no exception. In *World of Sustainable Wine*, internationally recognized expert in environmental sustainability, Sandra Taylor, offers a new view of how the industry can be an important actor in sustainable agriculture and provides a unique insight for the consumer on what to look for on supermarket shelves. *World of Sustainable Wine* analyzes sustainability trends in wine regions around the world. Drawing on case studies from a multitude of commodity industries, Taylor gives producers the tools to integrate sustainability into their winegrowing and marketing, and retailers’ procurement managers will learn how to as...

**Contributor Bio**

**Sandra Taylor** is an internationally recognized expert on environmental sustainability, social responsibility, agricultural supply chains and public relations. As a corporate executive for 22 years, including Starbucks Coffee Company, she designed innovative codes of conduct for sustainable procurement of coffee, cocoa, and tea. A Wine MBA graduate and Juris Doctorate (JD) recipient, she has written articles about supply chain management, marketing sustainability, and motivations for environmental and social responsibility in wine value chains. She is a wine educator and founder of Fine Wine Divas. She currently resides in Washington, DC.

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**How to Drink a Glass of Wine**

John Saker

**Summary**

This comprehensive overview reveals the secrets of one of the most enduring and soothing spirits—from the miraculous process of turning grapes into wine and how the shape of a glass affects its taste, to who decides if a wine is a winner and what makes it healthy to drink.

**Contributor Bio**

**John Saker** is one of New Zealand’s best-known wine writers and a regular columnist for *BMW Magazine*.
**Admirable Family Vineyards**

*The Wine Roads of California Travel & Coloring Book Series*

Tal Wiszniak-Shani

**Summary**

Set in the center of beautiful Malibu, *Admirable Family Vineyards* creates lovely wines redolent of the region’s distinct style of Surf and Sun. In this book, artist Tal Wiszniak-Shani captures this unique Malibu character in a series of drawings that evoke a very particular feeling, well known among the natives: the experience of the right wine, sipped at the ideal vantage point to the Pacific, at the perfect time of day. The Make Your Mark series of coloring books for drinking age roamers features famed wineries from around the world and includes other local highlights and maps of the region.

**Contributor Bio**

Tal Wiszniak-Shani is a famed Israeli designer and artist whose work has appeared in dozens of studios in Europe and his home country.

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**Africa Uncorked**

*Travels in Extreme Wine Territory*

John Platter, Erica Platter, Hugh Johnson

**Summary**

Best-selling wine journalists John and Erica Platter explore the wines of Africa, from Ethiopia to Zimbabwe, in this one-of-a-kind travel and tasting book. While most readers will not have the opportunity to taste the wines of Kenya, Tanzania, Madagascar, Reunion, and Mauritius, these two peripatetic South African wine writers share their sniffing, spitting, and swallowing experiences, allowing all to experience the unique wines of Africa.

**Contributor Bio**

John Platter is a wine writer and author. His work has appeared in numerous places, including *New World of Wine* and *The Oxford Companion to Wine*. Erica Platter is a wine writer and the author of *Cape Vineyards: A Strange Case of Wine*. Hugh Johnson is a bestselling wine writer and an expert on wine.
Hungary
Its Fine Wines and Winemakers
David Copp, Robert Smyth, Bianca Otero

Summary
The past and present of one of Europe’s greatest and most mysterious vinelands is laid bare in this lavishly photographed and engagingly written homage to Hungarian wine and winemaking. With maps and listings of all Hungarian wine regions, grape varieties in use, and producers and their products.

Contributor Bio
David Copp trained in the classical wine regions of Bordeaux, Burgundy, Champagne, Rhine and Mosel, and lived and worked in Budapest from 1992—1997 developing his knowledge of the leading winemakers and wine—merchants. A former correspondent of Budapest Business News he is a member of the Circle of Wine Writers and an international wine competition judge. He has been elected a Confrere of Tokaj Renaissance. Apart from hundreds of wine articles and lectures, David Copp has also written Bordeaux St. Estephe and Australian Wine Walkabout. He lives in Sherborne, Dorset UK.

The Exporter's Handbook to the US Wine Market
Deborah M. Gray

Summary
Attempting to export wine to the U.S. has long been fraught with difficulty, especially for the smaller producers. The U.S. wine industry, complicated by confusing regulations and intense internal brand competition, is also the land of opportunity and home to an adventurous and egalitarian wine consuming population. But without an understanding of how to effectively enter this complex market, the exporter often founders and retreats in frustration. This book provides a guide to approaching and attracting an importer, differentiating terms and regulations which must be understood to prosper, and avenues to achieving and sustaining attainable sales and distribution goals.

Contributor Bio
Deborah Gray established her first wine importing company in the U.S. in 1992 and has travelled to forty of the fifty US states throughout her wine career, working with distributors, conducting wine dinners and tastings and invited to speak at wine festivals, conferences, on radio and television. She served on the Wine Board of the Australian Trade Commission for four years. How to Import Wine - An Insider's Guide, Deborah’s first book, was recognized as "Best U.S. Professional Wine Book 2011" by Gourmand International. In March, 2012, it was named first runner up for "Best World Professional Wine Book" in Paris. Deborah is also an instructor at San Diego State University, where she teaches about wine importing & distribution. She lives in Southern California with her husband.
The New Pink Wine
A Modern Guide to the World’s Best Rosés
Ann Walker, Larry Walker

Summary
We aren’t talking about your American grandmother’s rosé here. Not even close.

Authors of the bestselling wine books Season in Spain and Classic Wines of the Napa Valley, Larry and Ann Walker, travel the pink road tasting dry and lively wines and talking to winemakers, in regions known for rosé, and those about to be, to give us the first global buyers guide to world-class pink wines.

And for rosé-loving cooks, Chef Ann offers several dozen recipes that perfectly compliment pink wine.

Book features:
- Rates over 200 wines from around the globe, and gives detailed tasting notes
- Wines and Producers Indexes for easy in-store selection
- Pink Primer: rose history, and methods employed to make pink wine
- Pink Profiles: Discussions with producers from the U.S.A., France, Iberian Peninsula, South Africa, and beyond
- A case of quality for value
- Dozens of rose friendly recipes

Contributor Bio
Larry Walker writes on food, wine and travel. His book Classic Wines of the Napa Valley was short-listed for the International Wine Book of the Year. He is also the author of The Wine Companion to Napa and Sonoma. With his wife, Ann Walker, he has written five books: Season in Spain (Simon & Schuster), Pleasures of the Canary Islands (Board and Bench Publishing), Tequila: the Book (Chronicle Books), Tapas (Chronicle Books) and The Best of California (Collins Publishers). Ann Walker is a food educator, Writer, and was co-owner and Executive Chef of Café Tango in San Rafael, the first Spanish tapas restaurant on the West Coast. She has written five food and wine books, as mentioned above.

The Origins of Chilean Wine
Alejandro Hernandez

Summary
The Cùircó, Maule, Itala, and Bío Valleys are the center of gravity of Chilean wine and due to their particularly favorable geographic characteristics, this area has led the national production since the arrival of the first vines during colonial times. The wide range of soils and climatic diversity make it possible to create extraordinarily high-quality wines, which have placed Chile among the greatest wine producing regions of the world. The wine industry in these valleys is very important for the regional economy and is an essential element in the traditions and social life of the people who live there. Just as the wineries are a key characteristic of the local landscape, they also play an integral role in defining regional identity. Author Alejandro Hernandez brings this mixed and beautiful world of old treasures and modern developments to life, alongside stirring photography of the Chilean landscape and its people in this bilingual guidebook.

Contributor Bio
Alejandro Hernandez is a historian and wine writer.
Wine Marketing and Sales, Third Edition (3rd Edition)
Janeen Olsen, Liz Thach, Paul Wagner

Summary
The bestselling wine marketing book is fully revised and updated. New topics include social media marketing, sales and marketing metrics, complete regulatory compliance, website strategies and graphic design, brand strategies, demographic changes, and wine tourism. Written by three of the industry's most respected wine business professionals and educators, this book puts new and powerful tools into the hands of veteran brand managers, and the marketing knowledge within reach of the untrained winery owner.

Contributor Bio
Paul Wagner is an instructor for Napa Valley College and the Culinary Institute of America. He is a regular columnist for Vineyard & Winery Management magazine and contributes to Allexperts.com. Janeen Olsen is a Professor of Marketing at Sonoma State University. Liz Thach is a management and wine business professor at Sonoma State University in the Wine Business Institute. Liz has published over 90 articles and 4 wine books, including Wine: A Global Business.

The Little Wine Guide
Ariel Heart

Summary
Don't know much about wine? The Little Wine Guide spans Cabernet to Chardonnay with tips on how to chill and store wine to buying wine among the vast options. This jam-packed little book removes the mystery and makes savoring a fine wine fun. Learn the lingo fast through an overview of wine to get you on your feet pronto. Learn about the basic wine types to planning your own wine tasting, the intricacies of restaurant presentation etiquette to an overview of wine in America to assist you on your personal wine journey! Understand your unique taste preferences and what interests you in the world of wine from blogs, movies, documentaries, magazines or books on the people of the wine world. This jam-packed little book removes the mystery and makes learning about wine fun. The Little Wine Guide is presented in a conversational tone and helps you discover what interests you as you embrace your personal wine style.

Contributor Bio
I'm a wine enthusiast on my personal wine journey who found most books on wine either too textbook, too long, or packed with information I don't need or want to know. Eventually I was collecting the information that I found pertinent to enjoying wine without a degree in viticulture. I thought others might like to have the short cut to the core material as well. Thus was born the idea for The Little Wine Guide. So, join me on this wine discovery journey! I have a Bachelor's degree in Business Administration and have worked in Fortune 500 companies and Department of Defense most of my working life. I am a Colorado native who loves the mountains and wildlife, but I don't ski, I currently volunteer at a cat shelter, played clarinet for a short time, and dabble in drawing, watercolor, and acrylic painting.
The Philosophy of Wine
Ruth Ball

Summary
An apt gift for oenophiles everywhere, this book includes chapters on the development of wine production, from the use of casks to bottles to the switch from feet to presses, as well as tracing the global shift of wine production from traditional wine-producing regions to emerging wine exporters. With a selective focus on unexpected facts and lesser-known characters connected with wine, from the Greek gods of wine to the monks who created Champagne and the ingenious ways French winemakers protected priceless vintages during wartime, this gift edition explores the historical influences that have shaped our drinking taste.

Contributor Bio
Ruth Ball is the author of Rough Spirits and High Society and the founder of Alchemist Dreams, a company dedicated to handmade liqueurs that are blended to order.

Alpana Pours
About Being a Woman, Loving Wine & Having Great Relationships
Alpana Singh, Robert Scarola, Julia Anderson-Mille...

Summary
Alpana Pours is a unique lifestyle book with wine as the centerpiece. Since American women purchase and consume more wine than American men, 77% and 60% respectively, a voice is needed to help women understand that their busy professional and social lifestyles can be well paired with wine. Master Sommelier and successful television host Alpana Singh, twenty-nine, happens to be just the person who can help them do it.

Alpana Singh is uniquely qualified to talk about wine, contemporary women and relationships. At age twenty-six she became the youngest woman to be inducted into the world’s most exclusive sommelier organization, the hundred-and-twenty-member Court of Master Sommeliers. She spent five years as sommelier at a world famous four star restaurant, Everest of Chicago. While there she closely observed the sometimes humorous, sometimes absurd, social interactions between men and woman at all stages of their relationships. Her mental journal of these “social observations” came in handy as she wrote her first book, Alpana Pours.

Alpana Pours reaches readers in playful language they w...

Contributor Bio
Alpana Singh was host of the #1 Public Television program in Chicago, Check, Please!, which has won two Emmy awards. She has been named Best Sommelier in America by Wine and Spirits Magazine, Jane magazine’s “30 Under 30,” Crain’s “40 Under 40,” Food and Wine Magazine’s “35 Under 35,” “Best Sommelier” Chicago Magazine 2004, and a 2002 James Beard Foundation Nomination for Wine Service. She has also been featured in numerous publications including, Real Simple, Food and Wine, Bon Appétit, Glamour, Newsweek, USA Today, the Chicago Tribune, the Chicago Sun-Times and The New York Times. Alpana was also featured in the September 2006 issue of Cosmopolitan and the October 2006 issue of Every Day with Rachael Ray.
American Wine
A Coming-of-Age Story
Tom Acitelli

Summary
James Beard Book Award Nominee 2016
Readable Feast Winner 2016

From the author of The Audacity of Hops: The History of America’s Craft Beer Revolution comes the triumphant tale of how America belted France from atop its centuries-old pedestal as the world’s top wine-producing and wine-drinking nation.

Until the mid-1970s, most American wine was far from fine. Instead, it was fortified and sweet, and came from grape varieties prized less for their taste than for their ability to ferment fast. Even in big cities, a bottle of domestically made Chardonnay or Merlot was hard to come by—and most Americans thought wine like that was for the wealthy anyway, not for them.

Then a series of game-changing events and a group of plucky entrepreneurs transformed everything forever. Within a generation, America would stand unquestionably at the world vanguard of wine, reversing centuries of Eurocentrism and dominating the Field. This change spawned hundreds of thousands of jobs and billions of dollars in sales. European vintners found themselves altering centuries-old recipes and techniques to cater t...

Contributor Bio

Celebration of English Wine
Liz Sagues
**I've Bought It, So I'll Drink It**

*The Joys (or Not) of Drinking Wine*

Paul Keers, Charles Jennings

**Summary**

For people who wouldn't know a Romanée-Conti from a bad-boy Argentine malbec, or a glass of Château d'Yquem from a can of orange Tango, help is at hand. Based on the authors' highly esteemed blog, Sediment (described by Nicholas Lezard of the *Guardian* as "the finest wine blog known to humanity"), this book takes a wry look at the social, financial, personal and marital issues surrounding middle-class wine drinking. Covering such vital topics as befriending a wine merchant, high-street wine from supermarkets and corner shops, tools of the trade like the pichet and tumblers, dining-table wine etiquette, wine in a box, the cubi flagon, wine drinking in the Georgian era, and even homage to le Piat d'Or, this is not a book that takes wine too seriously. Instead, it wrestles it out of the bottle, pins it down and makes it tell the truth, in language we can all understand. By writing humorously, and much more broadly than specialist wine writers, CJ and PK break out of the wine-writing niche, with its exclusive vocabulary and faint air of superiority.

**Contributor Bio**

**Paul Keers** and **Charles Jennings**'s blog, Sediment, was Best New Wine Blog Finalist in the 2011 Wine Blog Awards, and in 2012 was Runner-Up in the Best Editorial Wine Writing category of the Born Digital Wine Awards. Their e-book, *Wining and Dining*, was shortlisted for the *Guardian*’s Best Drink Books of the Year 2013.

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**Bursting Bubbles**

*A Secret History of Champagne and the Rise of the Great Growers*

Robert Walters

**Summary**

The rise and rise of a group of artisanal producers in Champagne over the last 20 years has challenged everything we thought we knew about this famous region. In *Bursting Bubbles*, Robert Walters takes us on a journey to visit these great growers. Along the way, he reveals a secret history of Champagne and dispels many of the myths that still persist about this celebrated wine style. Controversial and ground breaking, *Bursting Bubbles* will change the way you think about Champagne.

**Contributor Bio**

**Robert Walters** is a respected wine merchant, vineyard owner, and writer with more than 25 years of experience in the trade. His deep knowledge of the Champagne region comes from working with some of the pre-eminent growers of Champagne from Europe, Australia, and New Zealand for close to 15 years, giving him a unique perspective.
Rich, Rare & Red (4th Edition)
Ben Howkins

Summary
An updated and expanded edition of the book that captures the essence of port and what it means to the people who produce it and who who drink it

Packed with a wealth of up-to-date information, including a complete list of vintages and guide to tasting, this book will appeal to lovers of wine, food, and travel as well as the serious student of port. Ben Howkins offers a concise history of port and the port trade as they have developed over the last 300 years. He covers important changes in recent ownership of the major shippers and highlights the people driving change in the industry while protecting port's heritage.

Contributor Bio
Ben Howkins was awarded the Vintners’ Scholarship in 1963, making him the youngest person to receive this award. His experience in Europe’s vineyards, working with many leading vintners, informs his commitment to educate others in the enjoyment of wine. He is a member of the Confraria do Vinho do Porto and the Vintners’ Company, cofounder of Royal Tokaji, and is wine advisor at Waddesdon, to Lord Rothschild, coowner of Chateau Lafite Rothschild. He is the author of Real Men Drink Port and Ladies Do Too!

In Vino
Jiří Slíva

Summary
Following in the footsteps of personages as eminent as Ovid and Goethe, this insightful guide celebrates the ritual in the planting, pressing, barreling, and bottling of wine as well as opening the bottle, smelling, tasting, and commenting. The shapes of the grapes, barrels, bottles, labels, glasses, decanters and the corkscrew have all provided inspiration for this sophisticated study, with many pictorial and contextual associations.
Hunter Wine
A History
John Germov, Julie McIntyre

Summary
Time is an essential element of each glass of wine that we drink. Within moments of it being poured from a bottle, or when a barrel is exposed to air, wine begins to change in subtle and irreversible ways. At the other end of the temporal scale, the bedrock of the vineyard landscapes that grow the grapes to make this wine were formed over millennia past. From the deep past to the current moment, this book shows how historical influences and technological processes have shaped Hunter wine from vine to glass.

The Hunter Valley is Australia’s oldest wine region, so its history and heritage are integral to understanding how Australian wine has evolved. Australian cultures of making, selling and drinking wine are more than echoes of British and European traditions and trends—they represent new practices and styles. Hunter wine is the result of horticultural, chemical, technological, social and economic experimentation by men and women who have migrated to the region since the 1820s. In turn, the Hunter landscape and people have been shaped by the presence of vineyards and wineries since ...

Contributor Bio
John Germov is a sociologist and author of more than 20 books including his best-known work, The Social Appetite: A Sociology of Food and Nutrition (Oxford University Press). He is Pro-Vice Chancellor of the Faculty of Education & Arts at The University of Newcastle and leads the university’s Wine Studies Research Network.

Julie McIntyre is a Research Fellow in History at The University of Newcastle and her publications include First Vintage: Wine in Colonial New South Wales (NewSouth 2012), winner of a Gourmand Publishing Prize and shortlisted for the NSW Premier’s History Awards. She is an associate editor of the Journal of Wine Research (UK).

New Zealand Wines 2019
Michael Cooper's Buyer's Guide
Michael Cooper

Summary
Designed to help the buyer to make informed choices about the best value and best quality wines available this title is firmly established as the most authoritative and sought-after guide to New Zealand wines. Updated yearly with new tasting notes and vintage ratings, including the most current vintage, this is a ‘must-have’ publication for the new initiate and the established wine-buff alike. Divided by grape variety to help selection, this comprehensive guide includes vintage ratings, star ratings for quality, dryness/sweetness guide, retail price and value-for-money ratings. Other features include Classic Wines — wines that consistently achieve an outstanding level of quality for at least three vintages — as well as sections on ‘Best Buys of the Year’ and a vintage report. This is the 27th edition of this best-selling guide.

Contributor Bio
Michael Cooper is New Zealand’s most acclaimed wine writer with 38 books and hundreds of magazine articles to his credit. He is the author of the prestigious Wine Atlas of New Zealand.
Techniques in Home Winemaking
A Practical Guide to Making Château-Style Wines
Daniel Pambianchi

Summary
From crushing grapes to bottling wine, this essential handbook enables the home winemaker to make informed decisions about ingredients, equipment, and the winemaking process. Precise step-by-step instructions lead both novice and advanced winemakers through all of the important procedures, including selecting and working with new equipment, determining the best material for specific styles, analyzing the product, monitoring acidity levels, and common troubleshooting problems. Using accessible charts and tables to offer detailed instructions for making Pinot noir, port, and sparkling wines, this newly updated edition also covers often overlooked topics, such as ice wines and blending varieties.

Contributor Bio
Daniel Pambianchi is the founder and CEO of Cadenza Wines Inc., a small commercial winery in Ontario that produces a wide range of premium wines. He is a regular columnist and the technical editor for WineMaker magazine, a member of the American Wine Society and the Society of Wine Educators, and the author of Kit Winemaking and Wine Myths, Facts & Snobberies. He lives in Montreal, Quebec.

Wine Myths, Facts & Snobberies
81 Questions and Answers on the Science and Enjoyment of Wine
Daniel Pambianchi

Summary
Acknowledging how today’s wine sales and consumption are far outpacing those of beer and spirits, this examination addresses questions commonly asked by the novice and experienced oenophile alike. Using short anecdotes with a dash of humor to present intriguing facts about wine, this consideration also debunks many popular myths such as why one shouldn’t disturb fermenting wine during a full moon and the popular causes for headaches after partaking in red wine. Authoritative and entertaining, this guide covers winemaking, wine service, styles, faults, frauds, and even the “wine-speak” of the art’s scientific terminology. Recognizing that wine drinkers are becoming increasingly sophisticated and knowledgeable, this study also evaluates the beverage’s impact on health, making it a must-have for all connoisseurs.

Contributor Bio
Daniel Pambianchi is the founder and CEO of Cadenza Wines, Inc. He is a columnist and technical editor for WineMaker magazine and the author of Kit Winemaking and Techniques in Home Winemaking. He lives in Montreal, Quebec and Niagara-on-the-Lake, Ontario.
**California Wine Map**

Global Graphics

**Summary**

The first complete and accurate map of all of California’s wine-growing regions—from Arcata to San Diego—this map lists the locations of over 1,000 wineries, along with contact details, open days and hours, and accessibility. It includes extra-detailed maps of winery-dense regions of: North Sonoma, Mendocino & Lake, Napa & Sonoma Valleys, Los Carneros, Sierra Foothills, North Central Coast, South Central Coast, and Temecula. The reverse side consists of a complete chart of the vital statistics.

**Contributor Bio**

**Global Graphics** is the premier map producer for U.S. wine regions.

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Yair Margalit

**Summary**

More than 150 years after Louis Pasteur attributed fermentation to a living organism, the field of wine microbiology and chemistry is vibrant with discovery. The last decade alone has seen great strides in our understanding of the biochemistry involved in vinification. In this new edition of his classic text, Yair Margalit gives the complete and current picture of the basic and advanced science behind these processes, making the updated *Concepts in Wine Chemistry* the broadest and most meticulous book on the topic in print. Organized to track the sequence of the winemaking process, chapters cover must and wine composition, fermentation, phenolic compounds, wine oxidation, oak products, sulfur dioxide, cellar processes, and wine defects. Margalit ends with chapters detailing the regulations and legal requirements in the production of wine, along with the history of wine chemistry and winemaking practices of old.

**Contributor Bio**

**Yair Margalit, Ph.D.** is a world renowned physical chemist, a practicing winemaker, a university professor, and the author of the bestselling *Winery Technology & Operations*. 
Fortified Wine: The Essential Guide to American Port-Style and Fortified Wine
Kenneth Young

Summary
In the years following the Gold Rush, the only late-19th-century California wine of national acclaim was a fortified wine called Angelica. Brandy and the port-style wines it fortified were the mainstay of its wine industry during the late 1800s. Today, some of America’s most renowned wineries produce a port-style wine, and the popularity and quality of American fortified wines is in resurgence. This seminal handbook to US Port-style wines and winemakers not only offers the first in-depth buying guide of fortified wines but also tells this fascinating history of its rise and fall and modern comeback. Also included are sections on how to enjoy fortified wines, their different styles, and what makes American wines unique.

Contributor Bio
Kenneth Young is the executive director of the Sweet and Fortified Wine Association. His articles on all topics concerning wine and winemaking have appeared in numerous publications, including d’Vine Magazine, Practical Winery and Vineyard, and Wines and Vines. He lives in Auburn, California.

Garden State Wineries Guide
The Tasteful Traveler’s Handbook to the Wineries and Vineyards of New Jersey
Bart Jackson

Summary
No longer the hidden gem of the wine world, New Jersey’s wineries are exploding in popularity and quality. In the first guide on New Jersey wines and wineries published in more than a decade, Jersey’s native son, globe traveling wine taster and winegrower Bart Jackson has carefully profiled each of the Garden State’s wineries. His vivid descriptions, historical and factual data about the vineyards, index of the owners’ most prized wines, list of unique vintages, and depictions of special events entice the reader to hit the wine trail. Exact directions and day-size wine trail clusters are also provided. In addition, national experts Gary Pavlis and Anthony Fisher contribute tasting tips and regional essays.

Contributor Bio
Bart Jackson is a wine grower and well known wine writer and advocate of New Jersey wines.
**Ghost Wineries of Napa Valley**  
Irene W. Haynes

**Summary**
Extensively researched by a resident grape grower and historian, this is the fascinating photographic tour of historic Napa wineries. The historical details and photographs of more than 65 wineries bring vision of the vibrant California wine industry of more than 100 years ago and the roots of many of today’s great vintners are exposed in these photos and historical vignettes.

**Contributor Bio**
Irene W. Haynes is a wine enthusiast.

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**Guide to the Union des Grands Crus de Bordeaux**  
2011–2012 Edition  
Union des Grands Crus de Bordeaux

**Summary**
This guide, available to the general public for the first time since the founding of the Union des Grands Crus de Bordeaux, is a rich summary of the producers from the most prestigious appellations of Bordeaux: Médoc, Haut-Médoc, St. Estephe, Pauillac, St. Julien, Margaux, Moulis, Listrac, Graves, Pessac-Leognan, Sauternes, Barsac, St. Emilion and Pomerol. This book includes estate profiles, property history and description, officers, production quantities, terrain and soil makeup, grapes under harvest, degree of barrel ageing, second wines, contact information, and GPS locations.

**Contributor Bio**
The **Union des Grands Crus de Bordeaux** is a partnership of 132 grands crus estates constituted under a shared standard of high quality.
Hospices De Beaune
The Saga of a Winemaking Hospital
Laurent Gotti

Summary
On the third Sunday of every November, the famous Hospices de Beaune perform their annual, 150-year-old act of altruism: the hospital puts its wines up for sale in the world’s oldest charity auction. These cuvées capture the attention of an entire profession and the passion of those who taste them. A new page in the chronicle of this unusual winemaking hospital is written each year, with each new vintage, and fascinates the entire world. Laurent Gotti reveals all the aspects of this extraordinary saga: its centuries of rich history, its vineyards, and its vigneron who, over time, allow the development of each vintage.

Contributor Bio
Laurent Gotti is a renown wine writer and expert on French wines.

How and Why to Build a Wine Cellar
Richard M. Gold

Summary
This popular classic, which is based on the author’s personal experiences of building a wine cellar in his home and collecting wines for fun and investment, is now completely updated for the modern wine collector. All of the essential construction specifications to maintain the ideal temperature and humidity conditions for long-term storage of wine are provided for the home craftsman or professional contractor. Insulation, refrigeration, and passive systems are detailed and the construction of racks and storage bins is also explained with helpful illustrations. A practical guide to selecting, recording, tracking, and enjoying your wines at their peak performance is included.

Contributor Bio
Richard M. Gold, MD, is a well known wine writer and collector and has written hundreds of articles on the subject for scores of publications.
How to Launch Your Wine Career
Liz Thach, Brian D’Emilio, Michael Mondavi

Summary
Written by successful and respected industry professionals, How to Launch Your Wine Career gives practical, real-world advice on how to land, develop, and succeed in a career in wine making and production, vineyard management, marketing and sales, public relations, writing, education, winery management and administration, direct-to-consumer sales, and more. Featuring interviews with some of wine's most prominent figures—including winemaker Heidi Barrett and wine writer James Laube of Wine Spectator—the book builds a career from the ground up, explaining job descriptions, educational and skill requirements, the career ladder, how to get started, and job hunting strategies. Each chapter ends with a helpful resource guide of available conferences, books, and websites. The appendix provides a detailed action plan worksheet to help the prospective applicant plan, plot progress, and nail that killer wine industry job.

Contributor Bio
Liz Thach, PhD, is a management and wine business professor at Sonoma State University in the Wine Business Institute where she teaches undergraduate and wine MBA programs. She is an award-winning author who has published more than 100 articles and five wine textbooks, including Wine: A Global Business and Wine Marketing & Sales and she obtained the distinction of Master of Wine in 2011. Brian D’Emilio is the director of sales capability at Treasury Wine Estates. Michael Mondavi is a winemaker and the son of Robert Mondavi.

Making Sense of Wine Tasting
Your Essential Guide to Enjoying Wine
Alan Young, Miguel Torres

Summary
This new and completely updated edition, by one of the wine world’s greatest authorities, sets out to teach you that wine, like anything else that gives us pleasure, can be enjoyed more fully by those who have taken the trouble to learn something about it, and who have tried to develop their individual sensory systems. The human sensory system, which includes sight, smell, touch, taste and hearing, can be trained, just as our minds or muscles can be trained. In fact, a high level of assessment skill is within reach of the average wine lover. With the tools given in this book, wine’s myriad sensory cues of quality become discernible, and the distinct and deep pleasure of wine accessible.

Contributor Bio
Alan Young is the president of the International Wine Academy and a wine consultant. He is the author of 18 books, including Chardonnay and Wine Routes of Argentina. Miguel Torres is a wine maker.
Oregon Eco-Friendly Wine
Leading the World in "Green" Wine
Clive S. Michelsen

Summary
Filled with intimate profiles of Oregon’s ecologically responsible wineries and winemakers, this is the first book to spotlight green pioneers of the wine industry. Richly photographed, the book takes the reader into Oregon’s famed vineyards and shows the work involved in sustainable viticulture, as well as the satisfaction of making some the world’s best pinot noirs while being proper stewards of the land. Wine recommendation and a complete winery directory are also included.

Contributor Bio
Clive S. Michelsen is a wine enthusiast.

Organic Wine: A Marketer's Guide
Béatrice Cointreau

Summary
Organic Wine describes the major promotional, marketing, and business challenges facing “organics” through an exhaustive examination of the European and American markets. Author Béatrice Cointreau identifies a multitude of regulatory, commercial, and practical paradoxes bedeviling producers’ ability to craft a complete and coherent consumer message, from labeling and advertising to public relations. Building on detailed case studies, she presents an analysis of global production and market trends and provides clear insights on how to position one’s product within that paradoxical environment to the best effect.

Contributor Bio
For more than 25 years, Béatrice Cointreau successfully ran marketing departments at several Cognac and Champagne houses, before launching her Malibu-based organic vineyard and winery. When she’s not there, she calls Paris home.
Red and White
Wine Made Simple
Max Allen, Adrian Lander

Summary
An unashamed romp through the flavors, sensations, and joy that wine can give us, this book shines a light into the darkest cellars of wine appreciation, illuminating the mysterious delights to be found within. Author Max Allen shares about grape varieties and food and wine matching and the wine novice will learn to feel comfortable about which wine to select and enjoy, while the experienced wine aficionado will thrill at the insightful iconoclasms. With details on how to select, taste, and enjoy wine in simplified chapters, this guide is a celebration of an ancient liquid written for a new generation of wine drinkers.

Contributor Bio
Max Allen is a regular columnist for G and the Weekend Australian Magazine, among other publications, and is the wine editor for Australian Gourmet Traveler. He runs popular wine education courses in Melbourne and is a regular presenter and judge at wine tastings around the world. He is the author of The Future Makers and The Really Useful Pocket Wine Book. Adrian Lander is a professional photographer.

Saint-Émilion
Philippe Dufrenoy, Jean-Marie Laugery

Summary
Two renowned wine figures and avowed lovers of the region take the reader in hand on a journey behind the wine making monolith and into the heart of village life, steeped in ancient history and alive with modern verve. Each spread is magnificently evocative of the beauty of Aquitaine, in its grand monuments and sprawling vineyard landscapes, in the charm of daily life and grandeur of its festivals. From the historic monasteries, churches, and castles; public and private art collections; and the gastronomy and iconic vineyard properties to the colorful characters, celebrities, enthusiasts, and artists this book provides an endless inventory of what the authors call the most beautiful village in the world.

Contributor Bio
Philippe Dufrenoy is an artist who uses wine in his artwork. Jean-Marie Laugery is an artist.
Sonoma Wine and the Story of Buena Vista
Charles L. Sullivan

Summary
The beginning of history for California wine starts with 17th-century, but the industry and commercial powerhouse that commands 60 percent of the United States market was birthed 200 years later, the product of a Hungarian aristocrat, European grapes, and the Sonoma Valley. In this groundbreaking book by historian and bestselling author Charles L. Sullivan, the untold history of Sonoma wine serves as backdrop to the turbulent story of California’s first commercial winery, Buena Vista, from its founding by brilliant but quixotic Agoston Haraszthy, through phylloxera plague and the dry years of prohibition to its present-day market prominence. Sonoma Wine and the Story of Buena Vista is a scholarly study of two centuries of California wine history, told in a riveting narrative that will engage and delight.

Contributor Bio
Charles L. Sullivan has written more than one hundred articles for major wine and food journals and is the author of many books on the subject of wine history, including A Companion to California Wine: An Encyclopedia of Wine & Winemaking from the Mission Days to Present, Napa Wine, and Zinfandel: A History of a Grape and its Wine.

Swallow This, Second Edition
The Progressive Approach to Wine
Mark Phillips

Summary
The iconoclastic host of the PBS show Enjoying Wine with Mark Phillips, has been turning the wine world on its ear since it first aired. In his 2009 wave maker, Swallow This, Mark stirred things up even more to the delight of consumers. Now comes the second edition, and it’s a doozy. Among its new material are topics such as how to “fix” wine if you don’t like it; wine selection and pricing ratings for major retail chains’ additional food and wine pairing guidelines; how global warming is significantly changing wine growing regions; and a list of restaurants with the best deals on wine in the major metros of every state. Mark offers a whole new approach to wine, which flies in the face of what has been traditionally taught and serves as a practical and empowering alternative. Witty, unique and never boring, Swallow This will change the way you think about wine.

Contributor Bio
Mark Phillips is host of Enjoying Wine with Mark Phillips which airs nationally on PBS and is the most watched wine show of all time. He has been written about in the Washingtonian, Washington Post, Washington Times, Marie Claire, The Hill and USA Today. And when ABC News, Reuters News Service, Forbes, National Public Radio, FOX TV, NBC, PBS, and the Smithsonian need a wine expert, they call Mark.
**Tasting & Grading Wine**

Clive S. Michelsen

**Summary**
The subject of excellent reviews when it was first published in late 2005, this is a serious text that covers the fundamentals of wine appreciation in a clear, straightforward style, from the essential aspects of viticulture, winemaking, styles of wine, defects and flaws, sensory analysis, and grape varietal characteristics to wine buying, storage, and serving. The result of 10 years of research by the founder of Sweden’s celebrated Malmö Wine Academy, this book stands out due to its innovative, 100-point grading system. The author also gives a thorough overview of international wine markets, pricing, and quality and how these factors affect each other. Unique graphs that show the relationship between the wine’s score and its price in the U.S. and European markets are also included.

**Contributor Bio**

**Clive S. Michelsen** founded the Malmö Wine Academy in 1995 where he continues to conduct seminars, educational programs, and sales training to industry professionals and private enthusiasts. He is the host of a weekly, live radio program about wine.

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**The Business of Winemaking**

Jeffrey L. Lamy

**Summary**
*The Business of Winemaking* places all facets of the wine business in perspective for investors, owners, and anyone else who is interested in how the wine business operates. Abundantly illustrated and written in a readily understandable style, the book addresses the technical rudiments of viticulture and enology and all of its related business actions: market analysis, vineyard and winery design, construction and equipment costs, regulatory and legislative issues, accounting and recordkeeping, financial analysis, tax considerations, typical salaries by geographical area, the minimum economic size of vineyards, the business plan, financing, product pricing, advertising, and sustainable farming and immigrant labor. This book features comprehensive case studies from 20 winery sites from coast to coast, making it an ideal resource for anyone wanting to better understand the inner workings of a successfully run winery.

**Contributor Bio**

Before his death in 2014, **Jeffrey L. Lamy** had been a prominent wine consultant for nearly 40 years. A feature of the Oregon wine business, he is perhaps best known for his stewardship as GM and winemaker of the state’s renowned Montinore Vineyards, taking it from conception and feasibility study to national prominence.
The Commonsense Book of Wine
Leon D. Adams

Summary
A popular wine appreciation guide for the novice and expert, this book is a concise, no-nonsense work that makes sense out of often confusing wine information. From understanding wine labels and making sense of wine rituals to understanding how to apply the methods of expert wine tasters to identify good wine values, this book is the perfect resource for anyone with an interest in wine.

Contributor Bio
Leon D. Adams is an award-winning reporter and wine researcher and winery ombudsman.

Tokaj
A Companion for the Bibulous Traveller
David Copp, Hugh Johnson

Summary
Learn what makes Hungary’s Tokaji wine country one of the world’s finest vinicultural regions, and how best to tour this ancient land famous for its nectar of the vine in this resource. Detailed maps of each area are also included.

Contributor Bio
David Copp is a wine enthusiast. Hugh Johnson, OBE, is a wine expert and a bestselling wine writer.
Tokaji Wine
Fame, Fate, Tradition
Miles Lambert-Gócs

Summary
The world’s first botrytis wine, Hungary’s Tokaji won an enviable reputation centuries ago, but never before have the development of its wine types and the story of its ups and downs in fame and prestige been presented so fully in English. Relying on an array of Hungarian source materials, author Miles Lambert-Gócs sets the information out in encyclopedia fashion, with easily digested, A-to-Z entries that discuss the people, places, vineyard-tracts, grape varieties, and wine-making associated with this wine. Besides being an outstanding reference work, Tokaji Wine is sprinkled with fascinating notes and bacchic humor that make it a delight to read.

Contributor Bio
Miles Lambert-Gócs is the author of Desert Island Wine, Greek Salad, and The Wine of Greece.

Understanding Wine Technology (3rd Edition)
The Science of Wine Explained
David Bird

Summary
Any student who has ever logged credits in a viticulture and enology class knows David Bird’s book: it is the most widely assigned wine science primer in the English-speaking world. This completely revised and updated edition to Bird’s classic textbook deciphers all the new scientific advances from the last several years, and conveys them in his typically clear and plainspoken style that renders even the densest subject matter freshman friendly. The new material includes an expanded section on the production of red, rose, white, sweet, sparkling, and fortified wines; information on histamine, flash detente, maceration, and whole bunch and whole berry fermentation; an expanded chapter on wine faults, including Brettanomyces; a new section on HACCP analysis as applied to a winery; and much more.

Contributor Bio
David Bird is trained as an analytical chemist and in 1981 became a Master of Wine and a Chartered Chemist. He specializes in quality assurance techniques, such as ISO 9000 and HACCP, and has been involved with wine activities and education in France, Italy, Spain, Portugal, Hungary, Denmark, Finland, Sweden, Norway, the Netherlands, Ukraine, Moldova, Russia, China, Algeria, Australia, Scotland, Ireland, and England.
View from the Vineyard
A Practical Guide to Sustainable Winegrape Growing
Clifford P. Ohmart

Summary
Author and entomologist Clifford P. Ohmart brings reason and clarity to the politically loaded and amorphously defined popular world of sustainable viticulture with this unique and comprehensive examination of the subject. View from the Vineyard does much more than explain what “sustainable” means, its practical importance to the wine industry, and the costs of agribusiness as usual. It provides the farmer with a realistic and achievable path to a sustainable vineyard by describing the challenges of practicing sustainable winegrowing, where integrated pest management fits in, how organic and sustainable farming related, a holistic vision for the farm, how to identify and define your farm’s resources, methods for developing sustainable goals, creating a plan to achieve your holistic vision, ecosystem management, and understanding the vineyard as habitat. The book concludes with a self-assessment guide in which growers can easily track their progress through these transitional periods.

Contributor Bio
Clifford P. Ohmart is the author of the Lodi-Winegrower’s Workbook and coeditor and coauthor of the Code of Sustainable Winegrowing Practices Self-Assessment Workbook. He writes a bimonthly column on sustainable winegrowing for Wines & Vines magazine; has authored 34 peer-reviewed research papers in international science journals; and presented more than 300 seminars, conference papers, and symposia papers at universities, government research organizations, and grower groups throughout the world.

Wine Faults
Causes, Effects, Cures
John Hudelson, John Buechsenstein

Summary
A precise and comprehensive description of the problems encountered at times by all winemakers and wine judges, Wine Faults covers the differences between flaws and faults, how flavors develop, how taste works, and how it differs from smell in the evaluation of wine. From there it tackles the increasing problems resulting from high alcohol wines as well as volatile acidity found in high pH wines common in some warm grape-growing regions. It also deals with the vegetal qualities of cool viticultural regions usually caused by methoxypyrazines and the occasional lady beetle. Every microbial infection found in today’s wineries is fully described and arrayed in full color slides. Dense as the material may seem, the book is written in a manner that the layperson, or even the quality control professional who forgot that he ever took organic chemistry, can understand.

Contributor Bio
John Hudelson, PhD, is professor of global wine studies at Central Washington university in Ellensburg, Washington. He has worked as a viticulture researcher at Cornell University’s agricultural experimental station, served as vice president of operations for the Hudson Valley Wine and Grape Association, and is the copartner in Hudson Valley Vineyard and Winery Consulting. John Buechsenstein is a wine educator and consultant.
Wine Heritage
The Story of Italian-American Vintners
Dick Rosano, Robert Mondavi

Summary
Mondavi, Martini, Sebastiani, Gallo, Bargetto and Perelli-Minetti. Who could deny the importance of Italians to the development of America’s wine industry? It is little known that Italians have been planting vineyards and making wine in America since the early colonial days when Filippo Mazzei was the vineyard consultant for Thomas Jefferson. Grapes were planted and nurtured in virtually every corner of America where Italians settled. Wine making was as sacrosanct as making bread or pasta. Here is the story of Italian immigrants whose descendants now dominate American wine making. How they struggled and endured. How they persisted in the face of Prohibition and facilitated legislation permitting home wine making of 200 gallons per family. The intrigue, the feuds, the love affairs and financial triumphs are all in this authenticated history from the earliest days of America to the new Italian/American wine makers.

Contributor Bio
Dick Rosano is a wine, food, and travel writer with long-running columns in the Washington Post, Wine Enthusiast, Wine News, and other magazines and he is the author of Tuscan Blood. He speaks regularly on the radio and at conferences on wine and food, and has been the Rosano family winemaker for more than 30 years.

Wine in the Bible
A Biblical Reference to Ancient Grape Growing and Winemaking
Jabier Marquinez

Summary
Wine was an inseparable part of the ancient Israeli diet and its production was so important that farmers with active vineyards were exempt from military service. In the Bible, only water and bread are mentioned as often. In Wine in the Bible, Jabier Marquinez gives readers unique insight into wine’s inextricable place in the lives of ancient Israelites with direct references from the Old and New Testaments, which relay such intricate details as specific vineyard practices from grafting and pruning to watering and fertilizing, ethical labor agreements with foreign vineyard workers, vineyard pests and proper abatement techniques, ancient winery technology, and the use of wine as medicine and dyes. This book is a fascinating examination of the daily lives, at work and leisure, of Biblical-era winemakers and wine drinkers.

Contributor Bio
Jabier Marquinez is a wine maker and historian.
WineSpeak
A Vinous Thesaurus of (Gasp!) 36,975 Bizarre, Erotic, Funny, Outrageous, Poetic, Silly and Ugly Wine Tasting Descriptors
Bernard Klem

Summary
If you read wine reviews, you're already either amused or confused by the soaring language wine writers often use to describe what they're smelling and tasting. But do you always know what they mean? Have you ever sipped a complex white and sensed what's so colorfully described as a peacock's tail? Have you ever savored a full-bodied red only to detect the ripe acrid smell of a horse stall? If not, you're in for a treat, because these terms and thousands more are all here to amuse, dismay, enlighten, inspire, puzzle, and utterly shock you. Welcome to the rich linguistic universe of wine speak: a world where words and wine intersect in an uncontrolled riot of language guaranteed to keep you entertained for hours. The author, a lifelong lover of both wine and words, has compiled and organized this unique thesaurus of 36,975 wine tasting descriptors into 20 special collections extracted from 27 categories so you can locate exactly the right term or phrase to express yourself clearly or to understand others. May your path across the galaxy of wine be paved only with labels from the very...

Contributor Bio
Bernard Klem is the author of How to Talk about Wine.

Crush!
Issue One: 100 South African Wines to Drink Now
Michael Olivier

Summary
A guide to 100 award-winning South African wines, this essential reference explains how to find the right bottle for the right occasion—at the right price. From bargain buys and everyday drinks to wines meant to impress and spectacular splurges, this handbook cuts to the chase with easily understood suggestions on what and how to buy, without the pomp and elitism normally associated with wine. A description of each vintage provides tasting information along with details about the winemaker and estate, while amusing anecdotes about the industry, instructions on how to successfully pair wine and food, and information about wine competitions are also included.

Contributor Bio
Michael Olivier is a food and wine critic. His autobiography is entitled Michael Olivier: A Restaurateur Remembers.
My Kind of Wine
People, Places, Food and Stories
John Platter

Summary
John Platter returns! With the same simple approach to wine which made him a household name in South Africa, he tells the stories of wines and winemakers; taste the wines himself; writes about them in language everyone can understand. • 261 wines, chosen, personally tasted and described by John Platter • Backstories, amusing anecdotes, profiles of the wines and winemakers • New areas, new stars, new wineries, new experiences for wine drinkers • The wine-wars – the revolutionaries, the young guns and the new-old guard • Introductions to varieties and blends • Easy explanations of wine terms which befuddle everyday drinkers • Wine-friendly recipes from winemakers and top wine country chefs

Contributor Bio
John Platter came to South Africa as a foreign correspondent, bureau chief for UPI, in the late 1970s. The Rand Daily Mail wine column he began after leaving fulltime journalism to farm in Franschhoek expanded into an annual wine guide which he and his wife Erica wrote and selfpublished. It was an instant success. Sold by the Platters after 20 years, it remains a best-seller. Their travel-wine-adventure story Africa Uncorked won numerous international laurels including the UK’s most prestigious Glenfiddich Award.

50 Premiere Winemakers of Napa Valley
Their Insights and Inspirations
Nicola Siso

Summary
Offering a unique and often private look at the talent behind the booming wine industry of Napa Valley, this coffee table book couples 50 portraits with heartfelt stories and personal journeys from the most iconic and influential winemakers of the Valley. Readers will enjoy the insightful answers to questions such as the qualities that make a wine worth $150 and up, winemakers that have been influential, and how wine came into the lives of the profiled winemakers. This book gives wine aficionados a one-of-a-kind chance to view the world of wine through the eyes of the experts.

Contributor Bio
Nicola Siso is a photographer with a love for travel and a desire to truly understand new places from an insider’s perspective. She lives in Miami, Florida.
Slovak Wine Guide
Vladimír Hronský

Summary
How can you get to know the history, culture and gastronomy of a country in just a few seconds? Taste its wine! Whether you’re a restaurant owner, wine trader or tourist looking for a liquid souvenir from Slovakia, this book will help you to find your way around the current wines on offer on the Slovak market. Vladimír Hronský, the author, is a famous enologist, sommelier and Slovak wine popularizer, and his guide introduces readers to 50 wineries and their 365 most interesting Slovak wines. The introductory chapters describe the characteristics of the viticultural regions of Slovakia and the traditional and new grapevine varieties cultivated here. Hronský also explains the labelling of Slovak wines and current trends in wine making. He goes on to offer experts and non-experts alike a selection of the most interesting wines on the market based on various requirements (wines made of traditional varieties and popular new clones, innovative wines, classical Tokaj wines, sparkling wines, and others). Lovers of local cheeses will also appreciate this first English edition which includes a ...

Contributor Bio
Vladimír Hronský (1975) is an acknowledged enologist, advisor, lecturer and author who published two books Slovenské vína (Slovak Wines) in 2001 and Sprievodca vínami Slovenska (Slovak Wine Guide) in 2014. He also serves as a member of expert juries at important enological and sommelier events. In 2000, he was a co-founder of the Association of Sommeliers of the Slovak Republic. He currently works as product marketing and wine production advisor for several Slovak wineries.

A Guide to Fermenting Wine Grapes
Jon Iverson

Summary
Written expressly for beginning and advanced amateurs, this guide explores home winemaking in practical terms, focusing on the latest fermentation techniques of both red and white wine grapes. This new edition is more user-friendly than ever, containing an expanded offering of tips and advice to help winemakers obtain the best possible yield as well as descriptions of new yeasts, chemicals, and additives available. Detailed information on equipment, supplies, and how to arrange a source for good grapes as well as mistakes to avoid makes getting started easy. Advanced winemakers will appreciate full explanations of sophisticated topics—such as malolactic fermentation, sparkling wines, concentrate kits, and blending—and listings of websites for supplementary information.

Contributor Bio
Jon Iverson is a wine fermentation expert with 30 years of experience and the author of The Babyboomer's Guide to Estate and Medicaid Planning. He lives in Medford, Oregon.
New Zealand Wines 2017
Michael Cooper's Buyer's Guide
Michael Cooper

Summary
Updated yearly with new tasting notes and vintage ratings, including the most current vintage, this is a must-have guide for the new initiate and the established wine-buff alike. Divided by grape variety to help selection, this comprehensive guide includes vintage ratings, star ratings for quality, dryness/sweetness guide, retail price and value-for-money ratings. Other features include Classic Wines (wines that consistently achieve an outstanding level of quality for at least three vintages) as well as sections on "Best Buys of the Year" and a vintage report.

Contributor Bio
Michael Cooper is New Zealand's most acclaimed wine writer with 38 books and hundreds of magazine articles to his credit. He is the author of the prestigious Wine Atlas of New Zealand.

Kit Winemaking
The Illustrated Beginner's Guide to Making Wines from Concentrate
Daniel Pambianchi

Summary
Providing day-by-day instructions for novice winemakers, this guide takes the guesswork out of using kits and concentrates for producing high-quality wine at home. Covering everything the hobbyist vintner needs to know about the winemaking process, this informative handbook discusses the different kinds of winemaking kits that are on the market, presents solutions to the most common problems experienced by kit winemakers with tips on how to avoid these pitfalls, and includes a glossary that demystifies winemaking lingo.

Contributor Bio
Daniel Pambianchi is the founder and CEO of Cadenza Wines, which operates Maleta Winery. He is a regular columnist and technical editor for WineMaker magazine, and the author of Techniques in Home Winemaking. He lives in Montreal.
Love Your Wine
Get to grips with what you are drinking
Cathy Marston

Summary

• Ever felt patronised by a waiter because of your wine choice?
• Been on the sharp end of comments about your taste in wine: “Pink wine, really?”
• Had your pronunciation of wine terms corrected?
• Confused about whether it’s OK to drink red wine with pasta?
• Had that uncomfortable feeling you’ve been conned into paying too much for a bottle of wine in a restaurant?

If you answer yes to any of these questions, then you need to read this book. Cathy Marston takes you on a wine appreciation journey from easy drinking sweets, through the popular sauvignon blancs (sew-vin-yon blonks), bubbles, dessert wines and on to the fuller reds, with the sole aim of giving you confidence in your wine choices. The confidence to enjoy drinking wine; to see it as a pleasure, not a potential source of embarrassment; and above all, to help you become confidently curious about trying something new. Because the real secret of wine success is that the more you drink, the more you know. Admittedly, the less you probably remember, but hey – you can’t have everything.

Contributor Bio

Cathy Marston has been involved in the wine industry in the United Kingdom and South Africa for 20 years and holds a Diploma from the internationally-recognised Wine & Spirit Education Trust. She teaches winemakers, sommeliers and scores of enthusiastic drinkers about their favourite tipple, is a Platter’s Wine Guide Taster, and a contributor to many South African and international publications.

Delicato Family Cookbook
From the Old Country to the Wine Country, a History in Recipes
Dorothy Indelicato

Summary

The Delicato Family Winery has lovingly performed its craft for 85 years in the historic wine-growing region of California’s Lodi Valley, and with this book, second generation matriarch Dorothy Indelicato provides readers with a culinary tour through the family’s recipes. From simple, quick dishes to all-day affairs—from Minted Tomatoes Salad and Pasta Ascutto to Champagne Veal, Pancakes with Wine Sauce, and the sainted Osso Buco—this cookbook is a mix of old-world Italian and Portuguese cuisine and the rich family backstory, making it a must-read for cooking enthusiasts. The book also features details on wine, including the proper methods for cooking with wine, pairing information, and marinade recipes.

Contributor Bio

Dorothy Indelicato is the treasurer at the Delicato Family Vineyards and is the coauthor of Wine, Food and the Good Life. She lives in Manteca, California.
Texas Hill Country Cuisine—Flavors from the Cabernet Grill Texas Wine Country Restaurant
Ross Burtwell

Summary
The Texas Hill Country has become one of the most highly traveled destinations in Texas over the last decade and it is a mecca for foodies around the world. There is so much to love amidst the area’s fusion of flavors from the huge range of Texas food producing regions—fresh coastal seafood, wild game, grass-fed beef, local produce, artisan cheeses, and incredible wines. This cookbook is unique in its identity and it follows through in presenting the Texas Hill Country Cuisine, a cuisine unto itself, and the dishes included are among the quintessential flavors that define it. There are classics that can be found on the menu at the Cabernet Grill and others created just for special vintner dinners. The book is a take home version of the restaurant experience and encapsulates everything the Cabernet Grill has come to stand for: spectacular cuisine, Texas wine, and unforgettable flavors. Featured inside are detailed, easy-to-follow recipes for appetizers, soups, salads, entrees, and desserts.

Contributor Bio
Chef Ross Burtwell is the executive chef and owner of the Cabernet Grill, a Texas Wine Country restaurant located just west of Austin. His restaurant has continually ranked among the Top Ten Restaurants by TripAdvisor. As a highly sought-after guest chef at food and wine festivals throughout the Texas wine country, his biggest source of pride is in the partnerships the Cabernet Grill has forged with local farmers, vintners, and entrepreneurs. He lives in Fredericksburg, Texas.

Epicurean Recipes of California Winemakers
Wine Advisory Board

Summary
California winemakers again unlock their treasure trove of old family recipes with this book that features hundreds of delicious recipes, from the basic quick dish to the extravagantly gourmet, with wine as the primary ingredient.

Contributor Bio
The Wine Advisory Board was constituted after repeal to help undo the damage prohibition had done to the US wine industry. In its long run from 1938 through 1973, a job continued by the Wine Appreciation Guild, the Board helped change American drinking habits by promoting the joy of a glass of wine with everyday meals.
**Fine Wine in Food**
Patricia Ballard

**Summary**
When cooking with wine there is a complex interaction of flavors that enhance the end product and culinary achievement requires use of the finest ingredients, including selecting the perfect wine. Author Patricia Ballard, who conducted years of research to find the perfect wine for each recipe, guides readers in the techniques of cooking with wine and most importantly, which wine will give optimum results.

**Contributor Bio**
Patricia Ballard is a wine consultant and teaches culinary classes. She is the author of *Wine in Everyday Cooking.*

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**Gourmet Wine Cooking the Easy Way**
Wine Advisory Board

**Summary**
Concentrating on mouthwateringly simple, every-day dishes made better with wine, this book includes 500 recipes, from soups and salads to hearty meals and desserts. Wine and food pairings, indications for making the perfect wine cocktail, and tips and techniques for entertaining are also included.

**Contributor Bio**
The Wine Advisory Board was a California group that promoted the profile and visibility of California wines.
Wine in Everyday Cooking
"Cooking with Wine for Family and Friends"
Patricia Ballard

Summary
Popular California food and wine consultant Patricia Ballard has been impressing winery visitors for years with her food and wine magic. Both her Italian heritage and her California fresh experience are reflected in these proven recipes and cooking tips with recipes that range from soup and hors d'oeuvres to pasta, fish, and dessert.

Contributor Bio
Patricia Ballard has been writing about food and wine for decades, and was at the vanguard of the California Fresh movement.

Imagery
Art for Wine
Bob Nugent, Donald Kuspit

Summary
In 1985, winemaker Joe Benziger and Sonoma artist Bob Nugent struck on the idea of putting original art on special releases of Imagery Estate wines. The goal was straightforward: commission the world’s modern art luminaries to create works for reproduction onto wine labels. Two decades and 160 labels later, they have assembled a staggering collection of contemporary art, from the likes of Sol Lewitt, Terry Winters, Nancy Graves, John Baldessari, Judy Pfaff, and Bob Arneson. This book highlights 133 works of art, the best of the Imagery collection. The images are big and lush, accompanied by biographical sketches of the artists’ careers, as well as a short description of their individual ideas and methods. The pictorial index shows the works in their label-form, from 1985 to the most recent vintages. These images are evocations of wine’s multi-faceted ability to inspire us.

Contributor Bio
Bob Nugent is an artist whose work has been widely exhibited throughout the world. He has received numerous awards, including a National Endowment for the Arts Fellowship and his work can be found in many major private and museum collections around the world. He lives in Santa Rosa, California. Donald Kurpit is a distinguished art critic and the winner of the Frank Jewett Mather Award for Distinction in Art Criticism. He is a contributing editor at Artforum, Sculpture, and Tema Celeste magazines; the editor of Art Criticism; and is on the advisory board of Centennial Review. He lives in New York City.
**Bubbles: Creative coloring for sparkling wine lovers**
Tal Wiszniak-Shani

**Summary**
This series of wine-inspired adult coloring books brings a unique, interactive angle to the wine buying guide and travel manual.

**Contributor Bio**
**Tal Wiszniak-Shani** is a famed Israeli designer and artist whose work has appeared in dozens of studios in Europe and his home country.

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**Gone with the Wine**
The Wine Cartoons of Doug Pike
Doug Pike, Robert M. Parker

**Summary**
Doug Pike, the acclaimed cartoonist of RobertParker.com, the website of wine czar Robert M. Parker Jr., wields his rapier wit at the native inhabitants of the wacky world of wine in this collection of 100 of his best-loved works. Topics include the winemaker at work, the retail experience, wine fright, the domestic front, and the waiter’s dilemma.

**Contributor Bio**
**Doug Pike** is an award-winning cartoonist. His work has been featured in numerous publications, including the Wall Street Journal. He is the author and illustrator of *The Grapes of Laugh*. **Robert M. Parker, Jr.** is a leading wine critic known for his 100-point wine rating scale.
Vine Lines
A Cheery and Humorous Exploration of Wine Terminology
Judy Valon, Roger Roberts

Summary
Illustrated by the well-known Australian cartoonist Roger Roberts, this charming, pocket-sized book explores the curious realm of wine terminology by creating a pictoral lexicon on the "far side" of a wine world where its language ("barnyard," "exotic nose") is taken literally. Throughout, wine educator Judy Valon gives a serious and solid primer on wine tasting, proper entertaining and serving procedures, and, of course, the functioning definitions of common tasting terms.

Contributor Bio
Judy Valon is a well known wine writer and educator. Roger Roberts's famed cartoons have been found in scores of major Australian wine publications.

The Wit & Wisdom of Prosecco
Emotional Rescue

Summary
From parties to proposals, Prosecco is a delight and this tip-top collection of retro photos and frightfully funny captions captures everything to love about a glass of bubbly.

Contributor Bio
Emotional Rescue creates greeting cards with black and white retro photographs.
The Wit & Wisdom of Wine
Emotional Rescue

Summary
From the first sip to the last drop, wine is spiffingly jolly, and this sozzled collection of retro photos and frightfully funny captions capture everything to love about a bottle of plonk.

Contributor Bio
Emotional Rescue creates greeting cards with black and white retro photographs.

A Wine-Growers Guide
Philip M. Wagner

Summary
Back by popular demand, this guide to grape cultivation covers everything from establishing a vineyard to vine ailments. Suitable for both amateur and commercial growers, it considers viticulture conditions throughout North America.

Contributor Bio
Philip M. Wagner was a wine grower and the founder of Boordy Vineyards, Maryland’s best-known winery. He was a former editorial page editor at the Baltimore Sun.
Acidity Management in Must and Wine
Volker Schneider, Sarah Troxell

Summary
Making balanced, quality wine is a complex procedure, with a myriad of control processes. Chief among them is acid management. Though the topic is an essential component of all winemaking texts, covered in lesser to greater degree, Acidity Management in Must & Wine is the first exhaustive treatment of the subject in print. It is the definitive guide to arguably the most delicate operation in the development of a fine wine.

The authors first define the numerous acids within must and the resulting red and white wines, and examine the acids’ individual characteristics and their roles in the sensory experience of wine. Then they describe acidification and how to conduct effective sensory trials. Lastly, the book delves deeply into the principles and multiple processes of chemical deacidification and subsequent crystal stabilization.

Contributor Bio
Volker Schneider is a lecturer of enological chemistry at Geisenheim University, and is founder of the international consulting firm Schneider-Oenologie, which specializes in quality control, product development, and research. He has authored several scientific papers and more than 400 technical articles on these topics.

Sarah Troxell is a chemist accredited by the American Chemical Society and for more than two decades has been the winemaker at Galen Glen Winery, where they specialize in aromatic white wines—Grüner Veltliner, Riesling and Gewürztraminer.

Practical Field Guide to Grape Growing and Vine Physiology
Daniel Schuster, Laura Bernini, Andrea Paoletti

Summary
Written as an expansive update to the author’s previous book, Practical Field Guide to Grape Growing and Vine Physiology serves as a necessary complement to all the processes of modern grape growing in the variety of climes where grapes are found. Organized by growing cycles, the field guide gives detailed prescriptions for managing each season’s unique processes: vine dormancy, root growth, canopy training, and identifying various pathogens and bacteria in the winter; bud burst, flower cluster development, and canopy construction in the spring; berry growth, respiration rate, water and nitrogen usage, phenolic metabolism, vigor control, and irrigation or dry farming in the summer; and yield estimates, harvesting, and harvest vine management in the autumn. Also included are detailed explanations of properly adapting grapevines to various sites and agricultural systems.

Contributor Bio
Laura Bernini became a freelance viticultural agronomist in 1999 after nine years of distinguishing herself in vineyard management work in the Italian corporate wine world. Andrea Paoletti was the longtime manager of Antinori Chianti Classico companies before becoming a freelance consultant, working everywhere from the classic vineyards in the US, Hungary, and Italy, to resurgent ones in Turkey, Montenegro, and Georgia. Daniel Schuster is one of the most respected living viticulturalists. He has a permanent exhibition at the National Museum of American History in Washington D.C.’s Smithsonian.
Collio
Fine Wines and Foods from Italy’s North-East
Carla Capalbo

Summary
The Collio is a small, crescent-shaped strip of land 80 miles northeast of Venice that borders on Slovenia. Thanks to its unique soil structure and microclimate, the Collio produces some of Italy’s top wine-making grapes and a slew of award-winning wines, including Tocai Friulano, Malvasia Istriana, and its specialty, Pinot Grigio. Filled with hundreds of lush photos, this is an indispensable culinary guide to this little-known but fantastically rich region. More than 60 wineries are profiled as are more than 70 restaurants, specialty food shops, markets, and bed-and-breakfasts. Packed with insight, this guide is a perfect resource for wine-lovers, foodies, and travelers alike.

Contributor Bio
Carla Capalbo is the author of several cookbooks, including *The Food and Wine Guide to Naples and Campania, The Food and Wine Lover’s Companion to Tuscany, and Perfect Pasta and Pizza.*

California Wine Country: South Central Coast
Maxine Hesse

Summary
California’s South Central Coast region, from San Miguel down to Santa Barbara, now boasts well over 200 wineries and vineyards, plus a variety of inns, hotels and restaurants. The new *Quick Access® California South Central Coast Wine Country* soft-cover book is filled with lush color photography highlighting the vineyards, wineries, tasting rooms, picturesque towns and attractions in this up and coming area. The book includes regional wine maps, wine-making information, and sections about nearby attractions like Hearst Castle, Santa Barbara and Solvang, and off-the-beaten-track recreational areas.
California Wine Map
Global Graphics

Summary
The first complete and accurate map of ALL of California’s wine-growing regions from Arcata to San Diego, listing the locations of over 1500 wineries, along with contact details, open days and hours and accessibility. Like nine maps in one. It includes extra detailed maps of winery dense regions of: North Sonoma, Mendocino & Lake, Napa & Sonoma Valleys, Los Carneros, Sierra Foothills, North Central Coast, South Central Coast and Temecula. The reverse side consists of a complete chart of the vital statistics.

Contributor Bio
Global Graphics is one of America’s great cartographic firms.

Quick Access Napa-Sonoma Wine Country Map and Guide
Global Graphics

Summary
A laminated, gate-folded map of the wineries & vineyards of Napa and Sonoma from Healdsburg to Geyserville, with winery address/hours/phone; tasting rooms and gourmet grocery stores.

Contributor Bio
Global Graphics is one of America’s great cartographic firms.