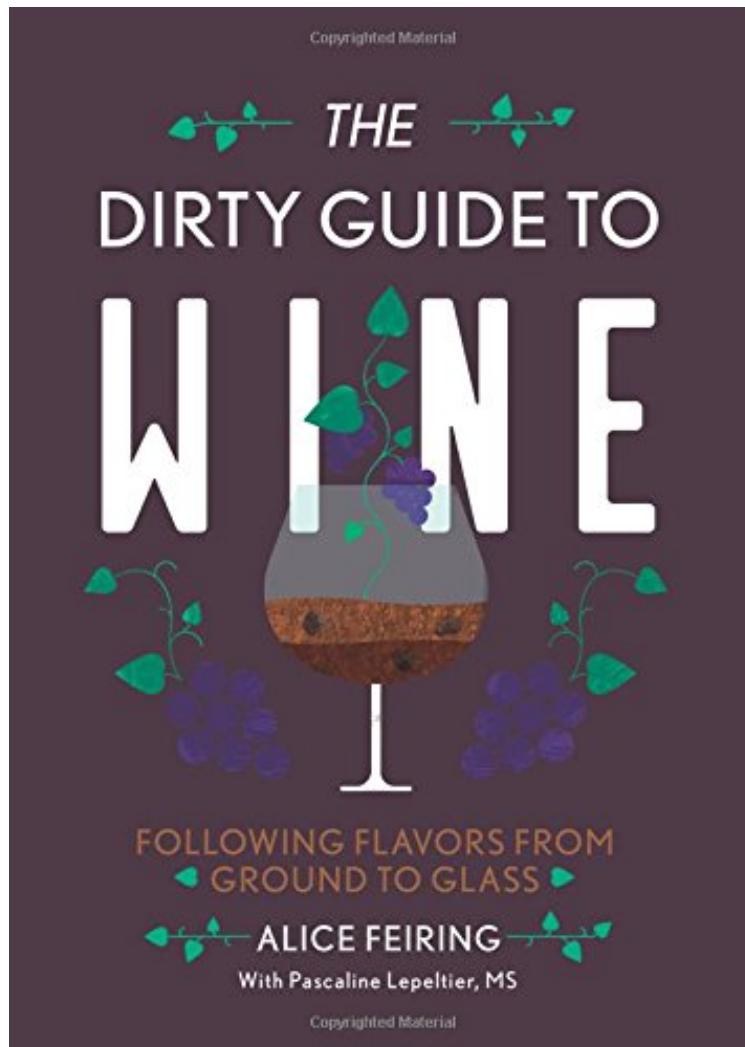


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## The Dirty Guide to Wine: Following Flavor from Ground to Glass

Alice Feiring

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#59058 in Books Ingramcontent 2017-06-13 2017-06-13Original language:English 8.80 x .80 x 6.30l, Binding: Flexibound256 pagesThe Dirty Guide to Wine Following Flavor from Ground to Glass | File size: 16.Mb

**Alice Feiring : The Dirty Guide to Wine: Following Flavor from Ground to Glass** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Dirty Guide to Wine: Following Flavor from Ground to Glass:

0 of 0 people found the following review helpful. As usual...By Paolo BernardiAlice always deliver. With Pascaline they did a lively yet deep analysis of best wine areas of the world. A must read.0 of 0 people found the following review helpful. I wish this had been my first wine book!By B. MeikeUntil this book, my favorite wine book has been Luca Turin and Tania Sanchez' "Perfume". It isn't even about wine, for goodness sake. It is, however lots of fun, informative and it totally reshaped my thinking about wine.Well! I have a new favorite! Alice Feiring (with Pascal

Lepeltier) has given us a perfect delight of a book. It takes wine out of the realm of intimidating, pointless rituals with over-priced grape juice, into a world of people, dirt and (though she demurs) science. In less than 250 pages it explains most of the words and concepts necessary for understanding wine and how it is made. More important, though, it provides framework, much broader than just grape names, for exploring wine and figuring out what you like. If you've ever heard Alice speak, you will recognize her smart, charming laugh, in the prose I remember, with some embarrassment, visiting the wineries of Chateauneuf du Pape, with my nose buried in a copy of Robert Parker's "Wine Advocate". I so hope I have the opportunity to visit again, holding a copy of "The Dirty Guide to Wine". First of all, I will follow it's advice to get my nose out of a book and into the dirt. Second, though, I'd be proud to let the winemakers know that we are paying attention to Natural Wines. 5 of 5 people found the following review helpful. Breaking new ground wine guide! By ronni olitsky This book is fun to read and informative. From soil to bottle is fascinating! The author also includes many recommendations for producers of wine.

Discover new favorites by tracing wine back to its roots Still drinking Cabernet after that one bottle you liked five years ago? It can be overwhelming if not intimidating to branch out from your go-to grape, but everyone wants their next wine to be new and exciting. How to choose the right one? Award-winning wine critic Alice Feiring presents an all-new way to look at the world of wine. While grape variety is important, a lot can be learned about wine by looking at the source: the ground in which it grows. A surprising amount of information about a wine's flavor and composition can be gleaned from a region's soil, and this guide makes it simple to find the wines you'll love. Featuring a foreword by Master Sommelier Pascaline Lepeltier, who contributed her vast knowledge throughout the book, *The Dirty Guide to Wine* organizes wines not by grape, not by region, not by New or Old World, but by soil. If you enjoy a Chardonnay from Burgundy, you might find the same winning qualities in a deep, red Rioja. Feiring also provides a clarifying account of the traditions and techniques of wine-tasting, demystifying the practice and introducing a whole new way to enjoy wine to sommeliers and novice drinkers alike.

In her newest book, Alice Feiring shows how an understanding of soil types can point to through-lines in wines from very different parts of the world. Rather than relying on tasting notes, Feiring attempts to ascertain the way soil actually transcends a grape, pointing to tangible details like how a specific soil type can lend acidity or power, no matter the region. Limestone, for example: It is associated with elegance. Limestone is something that you first sense up front in the mouth, on the tip of the tongue, and it betokens a long finish with a linear structure. Feiring's sense of humor (as seen in her description of *Brettanomyces* smelling like a small closet stuffed with live sheep) and cheeky descriptions (in a wet climate well-drained granite soil saves Albarinos ass) are met with a real enthusiasm for the energy that earth can imbue in a wine. What emerges through Feiring's travels and tastings with her frequent co-conspirator, sommelier Pascaline Lepeltier, is that there's a way to evaluate wine that goes simply beyond taste. - *Punch Magazine*

About the Author Alice Feiring is a journalist, essayist and the author of *Naked Wine*. She is the winner of both the James Beard and Louis Roederer Wine Writing Awards. In 2013, she was named *Imbibe Magazine's* wine person of the year. Her blog, *The Feiring Line* ([Alicefeiring.com](http://alicefeiring.com)) has been published since 2004. She lives in New York City.

Master Sommelier Pascaline Lepeltier is one of the world's top wine pros, on the floor or in the lecture room. From Anjou, France, she champions its Chenin Blanc. Beyond wine, she refreshes with Cantillon beer and beats the drum for the liqueur Chartreuse. It is her deep belief that the word *terroir* is not to be taken in vain.