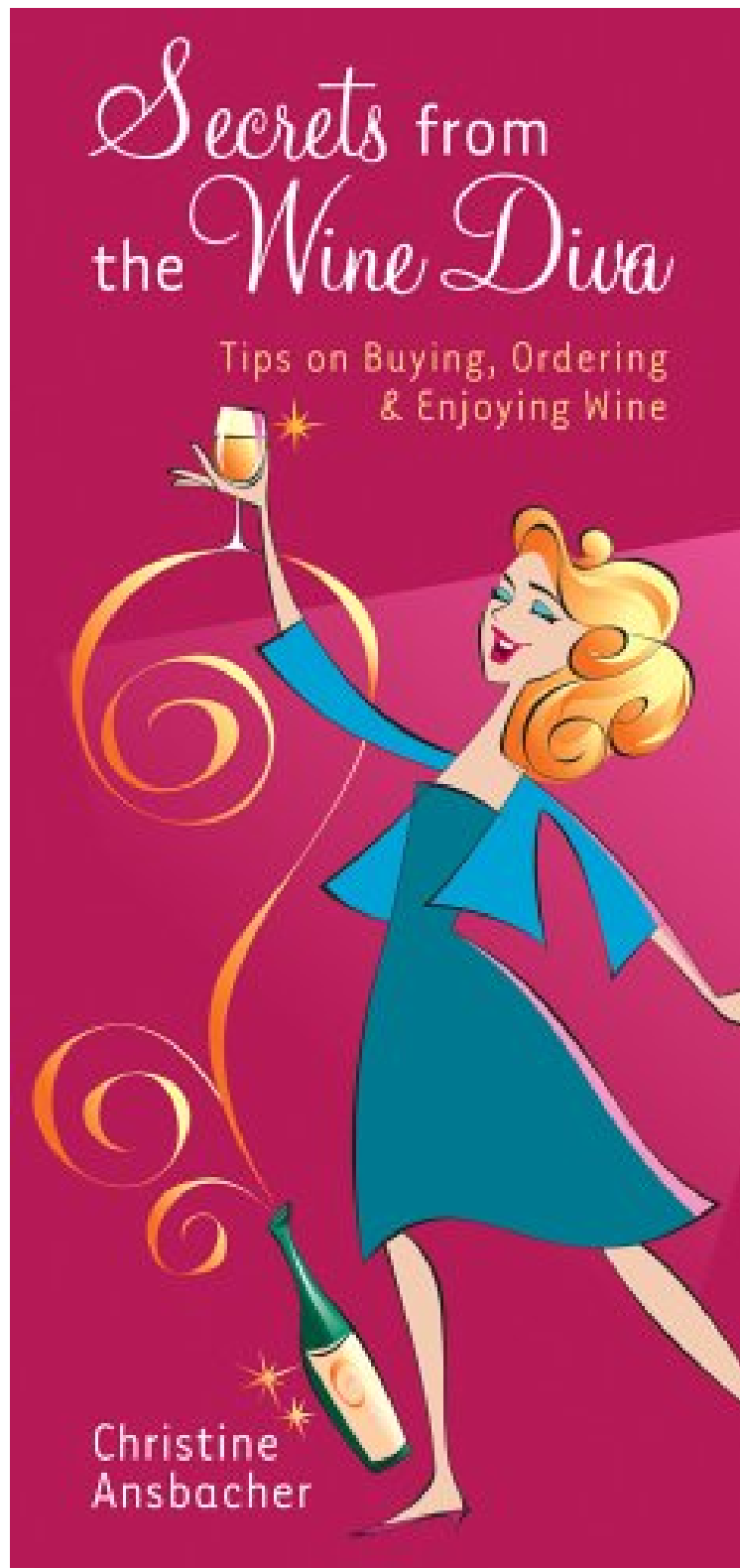


[Free pdf] Secrets from the Wine Diva: Tips on Buying, Ordering Enjoying Wine

Secrets from the Wine Diva: Tips on Buying, Ordering Enjoying Wine

Christine Ansbacher

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Christine Ansbacher : Secrets from the Wine Diva: Tips on Buying, Ordering Enjoying Wine before purchasing it in order to gauge whether or not it would be worth my time, and all praised Secrets from the Wine Diva: Tips on Buying, Ordering Enjoying Wine:

9 of 9 people found the following review helpful. Takes the fear out of buying wineBy J. AntinI find it very intimidating to buy in a high-end wine shop like Sherry-Lehmann because I'm strictly in the under \$20-a-bottle category buyer. But the Wine Diva even tells you how you can find excellent \$10 bottles of wine without embarrassment. I love her idea of associating names of wines with common words so that you can remember them when you're ordering in a restaurant. Like remembering that Riesling sounds like "wrestling." Many great tips for wine lovers.0 of 0 people found the following review helpful. Very pleased.By Russell C. FarnhamExactly what I wanted and quick delivery. Very pleased.1 of 2 people found the following review helpful. Mix of Helpful and Not-So-Helpful InfoBy Lisa SheaAs a wine writer I tend very much to be about helping people learn to taste wines for themselves. I am very much against pretentious wine ratings, about memorizing labels and doing "wine and food pairing by the book." Every person has their own palate, every person has different likes and dislikes. If you love white zinfandel, that's great. You should drink white zinfandel, not force yourself to drink a \$100 Chardonnay because some random wine expert tells you it's great.With that in mind, I have mixed feelings about Christine Ansbacher's Wine Diva book. It bothers me that she does a fair amount of boasting about her jobs buying millions of dollars of wine for rich people. Several of her lists are biased towards what most drinkers (especially in today's budget times) would call quite excessive prices.That being said, she does provide a lot of quality information to watch for. She advises new drinkers not to worry about sediment in their wine or shiny crystals. Sediment is just a byproduct of filtration styles, and the shiny crystals are merely tartrate crystals that have fallen out of solution. She says to ignore the red wine = meat and white wine = fish rule. You should match a wine's weight with the food, so you have a heavy wine with a heavy food. A lightly flavored food works best with a lightly flavored wine.When buying wine by the glass, you want to go with a medium price range. Cheap wines are probably not worth the cost, and expensive wines are probably rarely bought by the glass so you'll be drinking from a bottle probably open for several days or more.Also, she reminds us of a classic chemistry experiment we all did in high school, if you want to chill a wine, toss it in an ice bucket with WATER and SALT. Just ice alone does little - and water-plus-ice is only 32F. By adding salt, you turn it into "salt water" which can get much colder than 32F without freezing. You do that with ice cream makers too :). Doing this trick easily chills a bottle of wine quickly. Remember, both reds and whites should be drunk at a medium-cool temperature. No wine should be drunk at modern day "room temperature" as in 70F or above!While I appreciate the list of cute name tricks, I'm not sure they are really how to go about learning about wine. If I like viognier, it's not that hard to remember viognier. If I start trying to remember "sounds like virgin air" I am likely to ask for an American Airways wine at the restaurant which will be meaningless. Heck, if you have three wine types you enjoy - viognier, pinot gris and riesling, just write those down on a business card and carry it in your wallet. That way you remember the real names which will serve you far better in the long run and you don't risk mis-remembering a cute name.Finally, some of the tricks seem a bit more iffy to me. She says a white wine that is yellow is oaked, while one that is pale is unoaked. I'm not sure I would make any blanket statements about wine like this and am not sure how it would help in any case. If you wanted an oaked wine, you would probably ask your server which Chardonnay on the list said - on its label - that it was made with oak. You wouldn't have him bring out the bottles and compare their colors. If you were brought a wine, I can't imagine you would look at its color and then nod knowingly to the people at your table saying "Ah yes, apparently this is an oaked wine." At least I've never done that sort of bizarre wine one-uppance with my friends :)Recommended for quick, fun wine information, but I'd have other books in my wine library too.

Wine expert Christine Ansbacher has some enviable clients: they include both corporate icons such as American Express, as well as cultural giants like The New York Philharmonic. Why? Because she's fun and passionate about wine and eager to share extensive knowledge so that ordinary wine drinkers (not just elite oenophiles) can get more pleasure from their glass. Here she reveals her smart secrets that everyone who loves wine ought to know including how to make a \$10 Cabernet taste like a \$30 bottle; how to determine a fair price for a bottle of wine at a restaurant; and how to avoid the dreaded red wine headache. She also answers some common questions, including What wine do you recommend with Chinese food? Buying wine, storing wine, going on a wine vacation, reading the label, ordering

in restaurants: all that, and more, is covered in language as sparkling as fine champagne. This Diva is a delight!