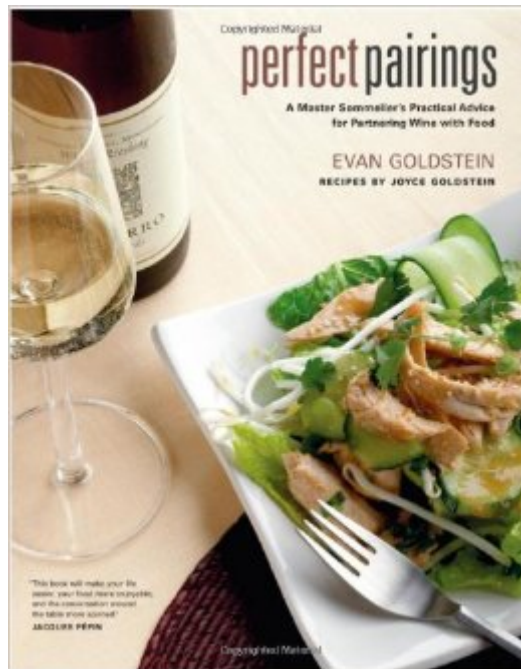


The book was found

# Perfect Pairings: A Master Sommelier's Practical Advice For Partnering Wine With Food



## Synopsis

As thousands of wines from around the globe enter the marketplace and the American palate continues to adopt flavors from a range of cultures, the task of pairing wine and food becomes increasingly complicated. No longer is the choice simply red or white, or wines from California, France, or Italy. The typical shopper today has access to wines from those regions plus South Africa, Chile, Argentina, New Zealand, and Australia. If that isn't confusing enough, Asian, Latin American, and Creole dishes might find their way onto the same table. *Perfect Pairings*, by well-known Master Sommelier and respected restaurant industry veteran Evan Goldstein, provides straightforward, practical advice for choosing the right bottle for each meal. The quintessential resource for matching wine and food, this book includes 58 companion recipes developed by celebrated chef Joyce Goldstein that showcase each type of wine. *Perfect Pairings* combines in-depth explorations of twelve grape varietals, sparkling wines, and dessert wines with guidance about foods that enhance the wide range of styles for each varietal. Whether the Chardonnay is earthy and flinty; rich, buttery, and oak-infused; fruity and tropical; or aged and mature, Goldstein explains how to match it with dishes that will make the wine sing. His clear, educational, and entertaining approach towards intimidating gastronomic questions provides information for all readers, professional and amateur alike.

- \* 16 full-color photos\*
- \* Six seasonal and special occasion menus\*
- \* Tips for enhancing food and wine experiences, both at home and in restaurants\*
- \* Glossary of wine terminology\*
- \* Overview of the world's primary wine-growing regions\*
- \* Recommendations of more than five hundred wines, ranging in price from everyday to splurge

## Book Information

Hardcover: 328 pages

Publisher: University of California Press; 1st edition (May 15, 2006)

Language: English

ISBN-10: 0520243773

ISBN-13: 978-0520243774

Product Dimensions: 7.5 x 1.3 x 9.5 inches

Shipping Weight: 2 pounds (View shipping rates and policies)

Average Customer Review: 4.4 out of 5 stars [See all reviews](#) (43 customer reviews)

Best Sellers Rank: #88,947 in Books (See Top 100 in Books) #22 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing](#) #97 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine](#) #143 in [Books > Cookbooks, Food & Wine >](#)

## Customer Reviews

I wish that I could have the knowledge of this book by osmosis. To read Evan's insightful comments about a wine, then to read suggestions on food pairings with that wine, is a delight. Additionally, Joyce's ample recipes, some simple, some complex, are well chosen, and a strong plus for adventuresome cooks to buy this book. This was my favorite pairing book (and there's several books out there!) till recently. When I saw a copy of "What to Drink with What You Eat: The Definitive Guide to Pairing Food with Wine...by Andrew Dornenburg, I realized that Dornenburg had "one-upped" this good text in different ways. One can find the food type, or the dominant spicing or saucing, then work backwards to the wines that are better suited. This is a more intuitive way for most people not well versed in different wines, and is better for me, as I need to match a wine to a fish's sauce more than to the fish. Still it does not diminish my appreciation for Perfect Pairing one bit. Evan Goldstein's Perfect Pairings does acknowledge this importance as well on pages 22-23 and 26-7, however many readers may gloss over this. The book is not as well geared as Dornenburg's in my opinion, for things such as spicy or some Asian or other ethnic foods, your mileage may vary. Additionally, Dornenburg's book expands one's options with a food to go beyond wine for pairings, to include spirits, beer, etc. This makes more sense, as I just love a good beer with some things (some Asian food, German foods, etc.) that just don't work as well with recommended wines. The drawback (or plus, to some) to Dornenburg's book is that it isn't a text as Goldstein's.

[Download to continue reading...](#)

Perfect Pairings: A Master Sommelier's Practical Advice for Partnering Wine with Food WINE: Wine Lifestyle - Beginner to Expert Guide on: Wine Tasting, Wine Pairing, & Wine Selecting (Wine History, Spirits, World Wine, Vino, Wine Bible, Wine Making, Grape, Wine Grapes Book 1) Wine Tasting: Secrets of Wine Tasting - The Ultimate Guide To Learn Everything About Wine Tasting & Wine Pairing (Wine Selecting, Wine Variety, Wine Making, Wine Education) Wine Making: Beginner Wine Making! The Ultimate Guide to Making Delicious Wine at Home (Home Brew, Wine Making, Red Wine, White Wine, Wine Tasting, Cocktails, ... Vodka recipes, Jello Shots Beer Brewing) Wine: The Best Guide To Wine Tasting, Wine Pairing And Wine Selecting To Find Your Personal Palate And Tips On Choosing The Perfect Wine For Every Occasion. Daring Pairings: A Master Sommelier Matches Distinctive Wines with Recipes from His Favorite Chefs Wine: Everything You Need to Know About Wine From Beginner to Expert (Wine Tasting, Wine Pairing, Wine Lifestyle) How To Make Wine: 20 Tasty Homemade Wine Recipes Made Of Fruits And Vegetables From Your

Garden!: (Dandelion Wine, Plum Wine, Wine Bottle Crafts) Wine: The Ultimate Educational Resource Of Red Wine, Types And Origin, Red Wine Selecting & Food Pairing And Tips On Wine Occasion Matching Beginner's Guide to Wine: Wine History, Grapes and Types, Pairing with Food and Other Wine Secrets Revealed (Wine Guide & Spirits) A Year of Wine: Perfect Pairings, Great Buys, and What to Sip for A Year of Wine: Perfect Pairings, Great Buys, and What to Sip for Each Season Wine Guide: Learn everything you need to know about wine tasting & wine selecting - Includes tips and tricks (Wine Making and Tasting Books Book 1) Wine Making: 14 Amazing Recipes for Beginners - The Ultimate Guide to Making Delicious and Organic Wine at Home! (Home Brew, Wine Making, Wine Recipes) Wine Pairing: 7 Wine Secrets You Wish You Knew: How to Translate a Restaurants Wine List (France, Australia, California, New Zealand, Napa, Red, Champagne, ... you need to know about wine Book 1) He Said Beer, She Said Wine: Impassioned Food Pairings to Debate and Enjoy: from Burgers to Brie and Beyond The Sommelier's Guide to Wine Max McCalman's Wine and Cheese Pairing Swatchbook: 50 Pairings to Delight Your Palate Spanish Table, The: Traditional Recipes and Wine Pairings from Spain and Portugal So You Think You Know Washington State Wine? (2016-17): Demystifying the Economics of Wine (Washington Wine Series)

[Dmca](#)