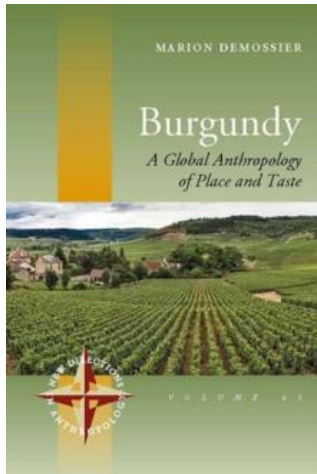


Wine titles

Berghahn Books



Burgundy: A
Global
Anthropology of
Place and Taste
Demossier,
Marion
Berghahn Books
9781785338519
6 x 9.
292 pages
\$120
Pub Date: May
2017

Drawing on more than twenty years of fieldwork, this book explores the professional, social and cultural world of Burgundy wines, the role of terroir, and its transnational deployment in China, Japan, South Korea and New Zealand. It demystifies the terroir ideology by providing a unique long-term ethnographic analysis of what lies behind the concept. While the Burgundian model of terroir has gone global by acquiring UNESCO world heritage status, its very legitimacy is now being challenged amongst the vineyards where it first took root.

Bored Feet Press



Sonoma-Marin
Coast Map,
Coastal California
Series
Bluewater Maps
Bored Feet Press
Bluewater Maps
9780974153186
Bored Feet Maps.
Premium coated
paper - 22 x 28, 1

inch represents 3.2 miles.

map

\$16.95

Pub Date: June 2008

9780974153193

Bored Feet Maps. Premium coated paper -
22 x 28, 1 inch represents 3.2 miles.

map

\$24.95

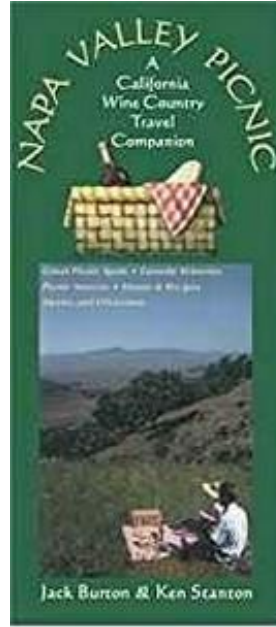
Sonoma County and Marin County combine nicely on one map because they are small and compact counties, nestling snugly together. In fact, they're so compact that it leaves room for most of the western half of Napa County and the southern portion of Lake County as well as about two-thirds of San Francisco, the north half of San Francisco Bay and the urban East Bay from Oakland north. This coverage gives great perspective to Sonoma's and Marin's physical proximity to the rest of the North Bay Area and North Coast. This handsome map covers Marin, from the upscale urban areas of Mill Valley, Sausalito, Corte Madera, San Rafael, San Anselmo and Novato to the hilly green dairy lands between Point Reyes and Petaluma and

the steep and scenic Golden Gate and Marin Headlands, so much of which is included in Golden Gate National Recreation Area. One of the map's most prominent and spectacular features is the Point Reyes Peninsula and its Point Reyes National Seashore. Other Marin public lands shown include Mount Tamalpais State Park, Muir Woods National Monument, Angel Island State Park, Samuel Taylor State Park, Tomales Bay State Park, China Camp State Park and Rancho Olompali State Park. Also shown are about two dozen of Marin's smaller communities. Another prominent feature of this particular Coastal California map is the abundance of ocean and bays. While every map in the series has significant ocean, the marine features on this map are especially striking, including the Farallon Islands, Cordell Bank, Bodega Bay, Tomales Bay, Drakes Bay, Duxbury Reef, and Potatopatch Shoal outside the Golden Gate, plus many notable features in San Francisco Bay. The map shows Sonoma County's abundant plains and hilly grasslands plus its eastern and northwestern forests, not to mention the vast wetlands near San Pablo Bay and abundant vineyards scattered all around. Major towns include Santa Rosa, Sonoma, Petaluma, Sebastopol, Rohnert Park, Healdsburg and Cloverdale, plus more than three dozen smaller towns and communities, from Sea Ranch and Stewarts Point in the northwest to Shellville, Agua Caliente and Glen Ellen in the southeast. The Russian River is prominent as is the tidal Petaluma River and its mouth in San Pablo Bay near Black Point.



Sonoma Picnic: A California Wine Country Travel Companion
 Burton, Jack
 Bored Feet Press
 Bored Feet Pubns
 9780939431229
 4 x 9, two-color cover, maps, photographs, illustrations, index.
 168 pages
 paperback
 \$9.95
 Sonoma Picnic guides you on your

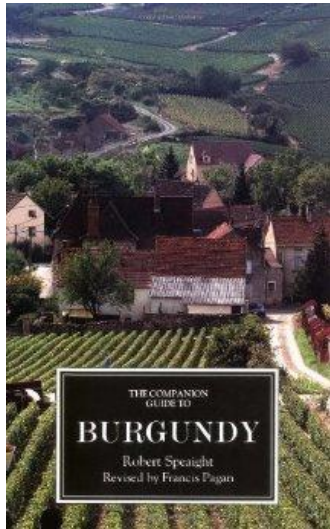
own rambles or romps around the gorgeous rolling hills, sheltered valleys, and dramatic coast of Sonoma County's famed wine country. Jack Burton leads you to your picnic feasts with humor, savvy and panache, giving you an entertaining leg up on your travels. Sonoma Picnic provides all the information you need for planning a holiday in this most scenic and tasty corner of California.



Napa Valley Picnic
 Burton, Jack and Stanton, Ken
 Bored Feet Press
 Bored Feet Pubns
 9780939431267
 A California Wine Country Travel Companion
 168 pages
 paperback
 \$9.95
 This insider's guide to the famous, much visited center of the California Wine Country

highlights the best that Napa Valley has to offer. From shopping for picnic supplies in local food shops and farmers markets to exploring the back roads and parks to finding the best wineries for tasting and picnics, 20-year Napa Valley resident and grape grower Stanton and Jimtown Store chef and series creator Jack Burton lead readers through the crowds to the hidden gems of this gorgeous region. They not only suggest where to go, but also provide critical comments on their choices. The book also features great picnic recipes and tips, local lore, other diversions (shopping, hot springs resorts, museums and other tourist attractions, ballooning, hiking, cycling, climbing, etc.), a chapter on where to dine, Burton's quirky and evocative stories, and critical reviews of movies shot among local vineyards. Napa Valley Picnic provides all the information you need for planning a holiday in this most scenic and tasty corner of California.

Boydell & Brewer



The Companion
Guide to
Burgundy
Speaight,
Robert
Boydell &
Brewer
Companion
Guides
9781900639170
Companion
Guides. 30 black
and white
illustrations

424 pages

paperback

\$25.95

Pub Date: 1/1/1975

“For anyone planning a visit to Burgundy this Guide is indispensable.” - TIMES LITERARY SUPPLEMENT.

As elegant as it is exhaustive. The whole book has body and bouquet, [its author] is well-read, witty, relaxed and impeccably observant. GUARDIAN Burgundy is one of the richest areas in France - rich in its art and architecture, its history, its food and wines, and its glorious countryside. Nowhere in Europe are there greater examples of the Romanesque: the basilica of the Madeleine at Vézelay, the sculptures of Gislebertus of Autun, the cathedral of St Philibert at Tournus. The very names of its vineyards - Corton, Chambertin, Montrachet - conjure up the robust and mature bouquet of the province. Once the abbeys at Cluny, Pontigny and Fontenay were the wellspring of medieval Christianity in Europe; now the spiritual community at Taizé speaks to the whole

world. Nowhere in France is the sense of the past more immediate, nowhere does it so palpably inform the present. On its first publication, the Companion Guide to Burgundy established itself as the indispensable guide to the region. In this extensively revised new edition, FRANCIS PAGAN has updated and expanded the text to provide the reader with the most knowledgeable, reliable and attentive guide now available to this most fascinating and hospitable region of France.

David Godine



La Bonne Table
Bemelmans,
Ludwig
David Godine
Nonpareil
9780879238087
Nonpareil
448 pages
paperback
\$17.95
Pub Date:
3/24/2016

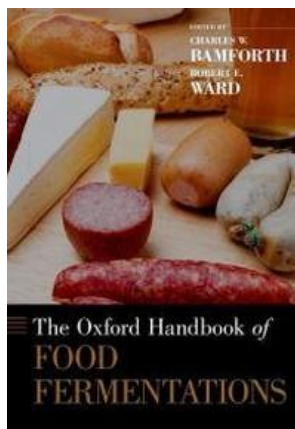
Featured in Workman's 1000 Books to Read Before You Die

Here is the best of Bemelmans on the subject he loved most: la bonne table. The entrancing memories and charming pictures assembled here transport the reader behind the scenes of the great hotels of Europe and America - including the immortal 'Hotel Splendide' - and such restaurants as the Tour d'Argent in Paris and Le Pavillon in New York. Memorable dishes, the eccentric geniuses of the kitchens who created them, the opulent and often astonishing patrons who ordered them, the legendary wines and the occasions they toasted, are all evoked in rich and piquant flavor. The gifted and exuberant Ludwig Bemelmans was trained as a boy for a career as a restaurateur, and *La Bonne Table* is in effect his gastronomical autobiography. The high - and sometimes riotous low - points of his life with food, from Austrian cafes to the late, lamented Ritz of New York, are narrated with delight and zest as he celebrates beer and sausages, pressed duck and caviar, and the chefs who cooked for him. He remembers with decidedly mixed

emotions the ways of the busboy and the waiter, and the qualities that make up the perfect maitre d'. He muses over great menus and great eaters - and soon makes the reader very hungry. Here, truly, is a feast of reading, as a lost world of luxury and elegance is brilliantly evoked and savored. Bemelmans' extraordinary charm captivated all who met him; it glows through the pages of *La Bonne Table*.

Ludwig Bemelmans (April 27, 1898 – October 1, 1962) was an Austria-Hungary-born American writer and illustrator of children's books and an internationally known gourmet. He is known best for the Madeline picture books. Six were published from 1939 to 1961; a seventh was discovered after his death and published posthumously in 1999.

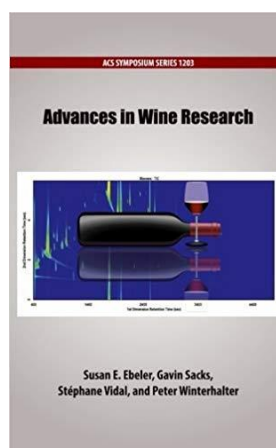
Oxford University Press



The Oxford Handbook of Food Fermentations
Bamforth, Charles W.
Oxford University Press
9780199742707
hardcover
\$175.00
Pub Date:

8/15/2014

Fermentation, as a chemical and biological process, is everywhere. Countless societies throughout history have used it to form a vast array of foods and drinks, many of which were integral and essential to those cultures; it could be argued that the production of beer and bread formed the basis of many agriculture-based civilizations. Today, nearly every person on the planet consumes fermented products, from beer and wine, to bread and dairy products, to certain types of meat and fish. Fermentation is a nearly ubiquitous process in today's food science, and an aspect of chemistry truly worth understanding more fully. In *The Oxford Handbook of Food Fermentations*, Charles W. Bamforth and Robert E. Ward have collected and edited contributions from many of the world's experts on food fermentation, each focused on a different fermentation product. The volume contains authoritative accounts on fermented beverages, distilled beverages, and a diverse set of foods, as well as chapters on relevant biotechnology.

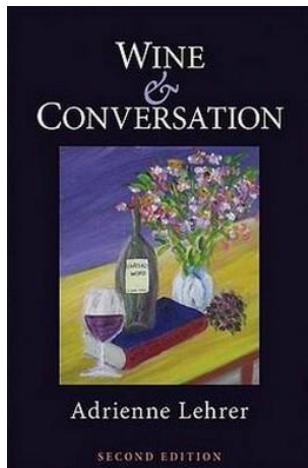


Advances in Wine Research
Ebeler, Susan B. / Sacks, Gavin / Vidal, Stephane / Winterhalter, Peter
Oxford University Press
9780841230101
416 pages
hardcover
\$175

Pub Date: 6/1/2016

The complexity of wine provides numerous avenues of discovery for food and analytical chemists. This volume begins with an overview of advances in the analytical techniques used for grape and wine research, including chromatographic and mass spectrometric tools for understanding chemistry of volatiles, nonvolatiles and inorganic components of grapes and wines. Recent advances in flavor chemistry are highlighted in the second section of this book, as well as the latest NMR techniques for monitoring diffusion of carbon dioxide bubbles in sparkling wines and the utilization of oxidation chemistry during wine processing. The last section of this volume focuses on the intersection of grape and wine chemistry with sustainable production practices, reflecting the increasing scientific interest in byproduct utilization and global and environmental stewardship.

Susan Ebeler is a professor in the Department of Viticulture and Enology at the University of California, Davis.



Wine and Conversation, 2nd ed.

Lehrer, Adrienne
Oxford University Press

9780195307948

paperback

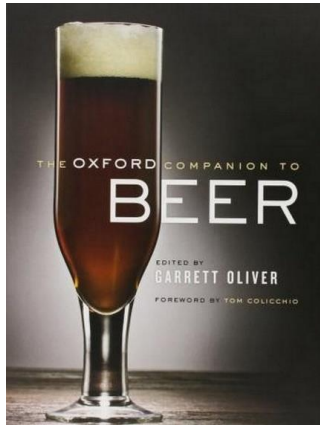
\$19.95

Pub Date:

4/8/2009

drinking wine and talking about it in casual, informal setting with friends is different, and the conversational goals include social bonding as well as communicating information about the wine. Lehrer also shows how language innovation and language play, clearly seen in the names of new wines and wineries, as well as wine descriptors, is yet another influence on the burgeoning and sometimes whimsical world of wine vocabulary.

The vocabulary of wine is large and exceptionally vibrant -- from straightforward descriptive words like 'sweet' and 'fragrant,' colorful metaphors like 'ostentatious' and 'brash,' to the more technical lexicon of biochemistry. The world of wine vocabulary is growing alongside the current popularity of wine itself, particularly as new words are employed by professional wine writers, who not only want to write interesting prose, but avoid repetition and cliché. The question is, what do these words mean? Can they actually reflect the objective characteristics of wine, and can two drinkers really use and understand these words in the same way? In this second edition of *Wine and Conversation*, linguist Adrienne Lehrer explores whether or not wine drinkers (both novices and experts) can in fact understand wine words in the same way. Her conclusion, based on experimental results, is no. Even though experts do somewhat better than novices in some experiments, they tend to do well only on wines on which they are carefully trained and/or with which they are very familiar. Does this mean that the elaborate language we use to describe wine is essentially a charade? Lehrer shows that although scientific wine writing requires a precise and shared use of language,



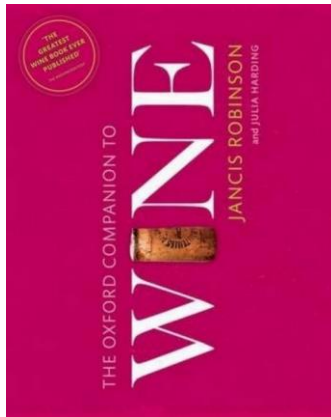
The Oxford
Companion to
Beer
Oliver, Garrett
Oxford
University Press
9780195367133
Foreword by
Tom Colicchio.
960 pages
hardcover
\$65.00

Pub Date: 10/7/2011

1st Place Winner of the 2012 Gourmand Award for Best in the World in the Beer category. For millennia, beer has been a favorite beverage in cultures across the globe. After water and tea, it is the most popular drink in the world, and it is at the center of a \$450 billion industry. Edited by Garrett Oliver, the James Beard Winner for Outstanding Wine, Beer, or Spirits Professional, this is the first major reference work to investigate the history and vast scope of beer. The Oxford Companion to Beer features more than 1,100 A-Z entries written by 166 of the world's most prominent beer experts. Attractively illustrated with over 140 images, the book covers everything from the agricultural makeup of various beers to the technical elements of the brewing process, local effects of brewing on regions around the world, and the social and political implications of sharing a beer. Entries not only define terms such as 'dry hopping' and 'cask conditioning' but give fascinating details about how these and other techniques affect a beer's taste, texture, and popularity. Cultural entries shed light on such topics as pub games, food pairings and the development of beer styles. Readers will enjoy vivid accounts of

how our drinking traditions have changed throughout history, and how these traditions vary in different parts of the world, from Japan to Mexico, New Zealand, and Brazil, among many other countries. The pioneers of beer-making are the subjects of biographical entries, and the legacies these pioneers have left behind, in the form of the world's most popular beers and breweries, are recurrent themes throughout the book. Packed with information, this comprehensive resource also includes thorough appendices (covering beer festivals, beer magazines, and more), conversion tables, and an index. Featuring a foreword by Tom Colicchio, this book is the perfect shelf-mate to Oxford's renowned Companion to Wine and an absolutely indispensable volume for everyone who loves beer as well as all beverage professionals, including home brewers, restaurateurs, journalists, cooking school instructors, beer importers, distributors, and retailers, and a host of others.

Garrett Oliver is the Brewmaster of the Brooklyn Brewery and author of *The Brewmaster's Table: Discovering the Pleasures of Real Beer with Real Food*. He is a recipient of the James Beard Award for Outstanding Wine, Beer, or Spirits Professional, as well as many other awards and, is a frequent judge for international beer competitions. He has made numerous radio and television appearances as a spokesperson for craft brewing. Oxford University Press Meals and Recipes from Ancient Greece Ricotti, Eugenia Salza Prina



The Oxford
Companion to
Wine - 4th
Edition
Robinson, Jancis
and Harding,
Julia
Oxford
University Press
9780198705383
912 pages

hardcover

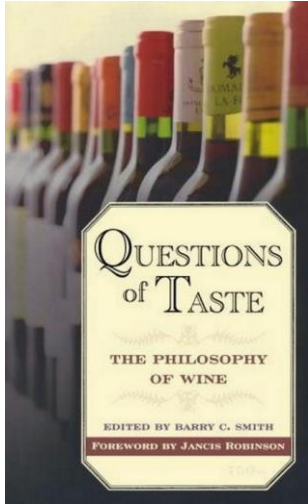
\$65

Pub Date: 10/1/2015

Published in 1994 to worldwide acclaim, the first edition of Jancis Robinson's seminal volume immediately attained legendary status, winning every major wine book award including the Glenfiddich and Julia Child/IACP awards, as well as writer and woman of the year accolades for its editor on both sides of the Atlantic. Combining meticulously-researched fact with refreshing opinion and wit, The Oxford Companion to Wine presents almost 4,000 entries on every wine-related topic imaginable, from regions and grape varieties to the owners, connoisseurs, growers, and tasters in wine through the ages; from viticulture and oenology to the history of wine, from its origins to the present day. The 187 esteemed contributors (including over 50 new to this edition) range from internationally renowned academics to some of the most famous wine writers and wine specialists in the world. Now exhaustively updated, this fourth edition incorporates the very latest international research to present over 350 new entries on topics ranging from additives and wine apps to WSET and Zelen. Over 60 per cent of all entries have been revised; and useful lists and statistics

are appended, including a unique list of the world's controlled appellations and their permitted grape varieties, as well as vineyard area, wine production and consumption by country. Illustrated with almost 30 updated maps of every important wine region in the world, many useful charts and diagrams, and 16 stunning colour photographs, this Companion is unlike any other wine book, offering an understanding of wine in all of its wider contexts--notably historical, cultural, and scientific--and serving as a truly companionable point of reference into which any wine-lover can dip and browse.

Jancis Robinson MW is the author of The Oxford Companion to Wine and coauthor of The World Atlas of Wine, among many other books. Linda Murphy was the wine section editor of the San Francisco Chronicle, where she won two James Beard awards, and managing editor of the New York Times' Winetoday.com.

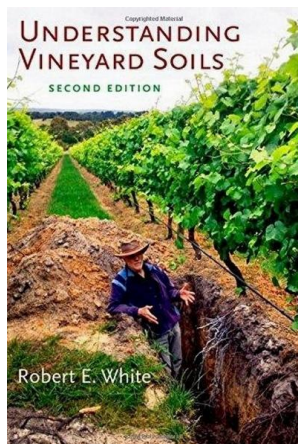


Questions of
Taste: The
Philosophy of
Wine
Smith, Barry C.
Oxford University
Press
9780195384598
288 pages
paperback
\$17.95
Pub Date:
3/11/2009

interest to anyone who thinks seriously about the experience of enjoying wine, as well as those interested in seeing philosophy applied to the world of the everyday.

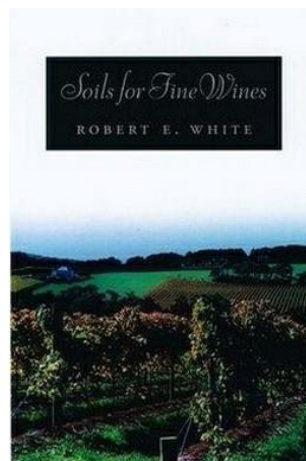
Barry C. Smith is a Senior Lecturer in Philosophy at Birkbeck College and Deputy Director of the Institute of Philosophy, University of London.

Interest in wine has steadily increased in recent years, with people far more sophisticated about wine than they used to be. And, inevitably, those who take a serious interest in wine find themselves asking questions about it that are at heart philosophical. Questions of Taste is the first book to tackle these questions, illuminating the philosophical issues surrounding our love of wine. Featuring lucid essays by top philosophers, a linguist, a biochemist, and a winemaker and wine critic, this book applies their critical and analytical skills to answer--or at least understand--many thorny questions. Does the experience of wine lie in the glass or in our minds? Does the elaborate language we use to describe wine--alluding to the flavors of cheese or fruit, or to a wine's 'suppleness' or 'brawniness'---really mean anything at all? Can two people taste one wine in the same way? Does a wine expert enjoy wine more than a novice? These questions and others are not just the concern of the wine lover, but go to the heart of how we think about the world around us--and are the province of the philosopher. With a foreword by leading wine authority Jancis Robinson (editor of the highly acclaimed Oxford Companion to Wine), this volume will be of



Understanding
Vineyard Soils
White, Robert E.
Oxford University
Press
9780199342068
280 pages
hardcover
\$39.95
Pub Date:
2/4/2015

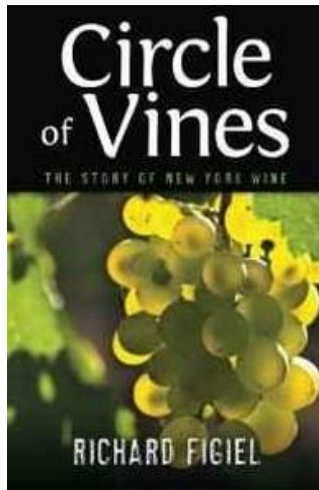
The first edition of *Understanding Vineyard Soils* has been praised for its comprehensive coverage of soil topics relevant to viticulture. However, the industry is dynamic--new developments are occurring, especially with respect to measuring soil variability, managing soil water, possible effects of climate change, rootstock breeding and selection, monitoring sustainability, and improving grape quality and the 'typicity' of wines. All this is embodied in an increased focus on the terroir or 'sense of place' of vineyard sites, with greater emphasis being placed on wine quality relative to quantity in an increasingly competitive world market. The promotion of organic and biodynamic practices has raised a general awareness of 'soil health', which is often associated with a soil's biology, but which to be properly assessed must be focused on a soil's physical, chemical, and biological properties. This edition of White's influential book presents the latest updates on these and other developments in soil management in vineyards. With a minimum of scientific jargon, *Understanding Vineyard Soils* explains the interaction between soils on a variety of parent materials around the world and grapevine growth and wine typicity.



Soils for Fine
Wines
White, Robert E.
Oxford University
Press
9780195141023
312 pages
hardcover
\$98.45
Pub Date:

In recent years, viticulture has seen phenomenal growth, particularly in such countries as Australia, New Zealand, the United States, Chile, and South Africa. The surge in production of quality wines in these countries has been built largely on the practice of good enology and investment in high technology in the winery, enabling vintners to produce consistently good, even fine wines. Yet less attention has been paid to the influence of vineyard conditions on wines and their distinctiveness--an influence that is embodied in the French concept of terroir. An essential component of terroir is soil and the interaction between it, local climate, vineyard practices, and grape variety on the quality of grapes and distinctiveness of their flavor. This book considers that component, providing basic information on soil properties and behavior in the context of site selection for new vineyards and on the demands placed on soils for grape growth and production of wines. *Soils for Fine Wines* will be of interest to professors and upper-level students in enology, viticulture, soils and agronomy as well as wine enthusiasts and professionals in the wine industry.

SUNY Press

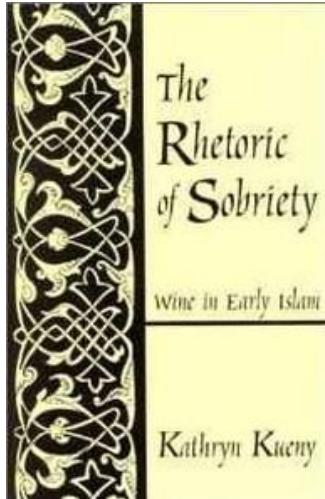


Circle of Vines:
The Story of New
York Wine
Figiel, Richard
SUNY Press
Excelsior Editions
9781438453804
208 pages
paperback
\$19.95
Pub Date:
10/1/2014

Traces the history of the New York wine industry as it evolved across the state. Winegrower and journalist Richard Figiel offers the first comprehensive history of New York wine, following its turbulent evolution across the state and emerging as a dynamic player in the world of fine wine. He begins by examining New York's distinctive viticultural roots and the geologic forces that shaped the state's terrain for winegrowing. Starting with early efforts to grow grapes for wine in the Hudson Valley, the story moves west to the Finger Lakes and Lake Erie, circles around the state from Long Island to the North Country, and, finally, to contemporary New York City. Through industry booms and busts, he explores the New York wine industry's continuing process of reinvention by resourceful immigrants, family dynasties, giant corporations, and back-to-the-land dreamers. Moving across centuries of winemaking, Figiel unfolds an extraordinary array of grape species, varieties, and wines. 'This is a clear and coherent theme--the evolution of an important modern wine industry in New York. It is the most complete history of this topic.' -- Ian A. Merwin, viticulturalist at

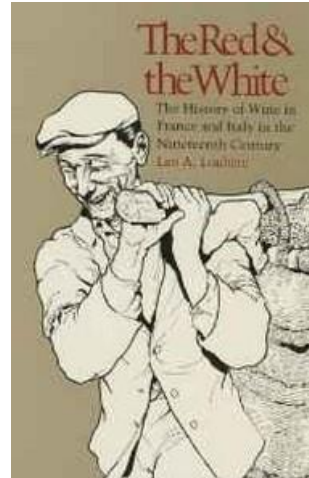
Cornell University, coauthor of *A Grower's Guide to Organic Apples* 'What works is when the book weaves between providing basic history and then anecdotes that illuminate that history. I had difficulty putting the book down because it was entertaining. This should make a very fine contribution to the literature of wine-making in New York.' -- John C. Hartsock, author of *Seasons of a Finger Lakes Winery*

In 1982, Richard Figiel established Silver Thread Vineyard on the eastern shore of Seneca Lake, in the heart of the Finger Lakes region and was the proprietor until 2011. He has edited three wine magazines and written or contributed to several books on American wine. He lives in Trumansburg, New York.



The Rhetoric of Sobriety: Wine in Early Islam
Kueny, Kathryn M.
SUNY Press
9780791450543
199 pages
paperback
\$26.95
Pub Date: 7/26/2001

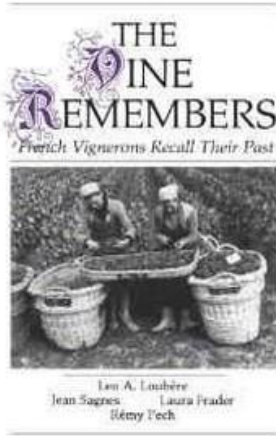
Why does Islam condemn wine and other alcoholic beverages? The complexity behind this simple question is examined in *The Rhetoric of Sobriety*. Drawing on an array of revelatory, legal, historical, and exegetical materials (both Sunni and Shi'ite) from the early Islamic period, and contrasting them with comparable Judaic and Christian works from the same era, the author analyzes the rhetoric used to establish the proper authoritative boundaries that would contain wine's ambiguous nature. How believers chose to identify wine as a marginal substance and assert its prohibition offers a rare glimpse into the underlying intellectual strategies of early Muslim thought to resolve conflict, create meaning, structure the world, govern human behavior, and convey the divine message. Ultimately, this examination reveals some of the ways in which the early Islamic community created its identity, and asserted it over other confessional groups with similar convictions.'



\$28.50
Pub Date: 6/30/1978

The Red and the White: The History of Wine in France and Italy in the Nineteenth Century
Loubere, Leo A. and Blanton, Mark
SUNY Press
9780873953702
401 pages
hardcover

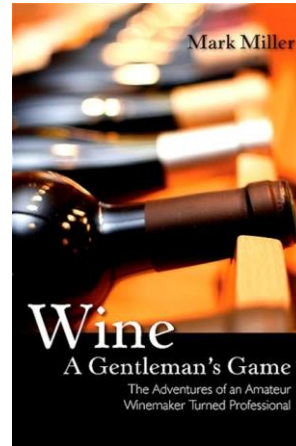
The delight of Bacchus, wine has ever been man's solace and joy. Growing out of the poorest soil, the wild grape was tamed and blended over millennia to produce a royal beverage. But the nineteenth century brought a near revolution in the production of wine, and democracy in its consumption; technology made wine an industry, while improved living standards put it on the people's dinner table. The vintners of France and Italy frantically bought land and planted grapes in their attempt to profit from the golden age of wine. But the very technology which made possible swift transportation, with all its benefits to winemen, brought utter devastation from America the phylloxera aphids and only when France and Italy had replanted their entire vineyards on American stock did they again supply the thirsty cities and discriminating elite. In an exhaustive examination Professor Loubere follows the wine production process from practices recommended long ago by the Greeks and Romans through the technical changes that occurred in the nineteenth century.



The Vine Remembers:
French Vignerons Recall Their Past
Loubere, Leo A. and Sagnes, Jean
SUNY Press
9780873959148
203 pages
paperback
\$26.95
Pub Date:

6/30/1985

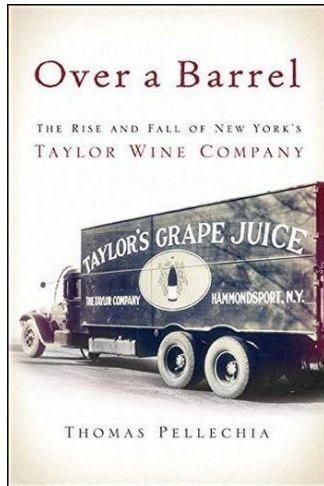
In *The Vine Remembers*, the vignerons--growers and workers of the vine--tell their own stories. Based on interviews with workers and small vineyard owners, the book presents the memories of vignerons from six major wine-producing areas of France: the Bordelais, Burgundy, the Beaujolais, Champagne, Languedoc, and Roussillon. Recollections range from changing living conditions to the position of women and nature of family life in viticultural society, the changing work process and the labor struggles of vineyard workers, and the changing technology of wine-making.



Wine - A Gentleman's Game: The Adventures of an Amateur Winemaker Turned Professional
Miller, Mark
SUNY Press
Excelsior Editions
9781438429328

227 pages
paperback
\$19.95
Pub Date: 7/23/2009

In 1957, Mark and Dene Miller purchased a vineyard in Marlboro, New York, overlooking the majestic Hudson River and the distant Berkshires. They really only wanted a few acres on which to plant a few vines, from which they hoped to produce a few cases of wine for themselves and their friends. Out of that small dream, however, grew something much more ambitious: the revitalization not only of America's oldest known vineyard but of the entire Hudson Valley winemaking industry.. Their story, and the story of Benmarl Winery, told with charm and humor and illustrated with Mark Miller's own handsome drawings, not only offers a great deal of practical information on grape cultivation and winemaking, it also provides inspiration, nurturing the hope lurking in many of us that, with the proper amount of courage and determination, we could do the same.



Over a Barrel:
The Rise and Fall
of New York's
Taylor Wine
Company
Pellechia,
Thomas
SUNY Press
Excelsior
Editions
9781438455501
6 x 9. 13 bw
photos.

272 pages
paperback
\$19.95
Pub Date: 1/2/2018

NEW IN PAPERBACK. How a small family company in the Finger Lakes became one of the most important wine producers in the United States, only to be taken down by corporate greed and mismanagement. In 1880, Walter Stephen Taylor, a cooper's son, started a commercial grape juice company in New York's Finger Lakes region. Two years later, wine production was added, and by the 1920s, the Taylor Wine Company was firmly established. Walter Taylor's three sons carefully guided the company through Prohibition and beyond, making it the most important winery in the Northeast and profoundly affecting the people and community of Hammondsport, where the company was headquartered. In the 1960s, the Taylor family took the company public. Ranked sixth in domestic wine production and ripe for corporate takeover, the company was sold to Coca-Cola in 1977. Three more changes of corporate ownership followed until, in 1995, this once-dynamic and important wine producer was obliterated, tearing apart the local economy and

changing a way of life that had lasted for nearly a century. Drawing on archival research as well as interviews with many of the principal players, Thomas Pellechia skillfully traces the economic dynamism of the Finger Lakes wine region, the passion and ingenuity of the Taylor family, and the shortsighted corporate takeover scenario that took down a once-proud American family company. In addition to providing important lessons for business innovators, *Over a Barrel* is a cautionary tale for a wine region that is repeating its formative history.. Pellechia, an independent journalist and writer, creates a narrative worthy of a prime time drama ... An appealing book for anyone interested in the wine industry. — CHOICE The book is well documented ... but also very personal ... the many in-depth interviews that form the core of the book give us a glimpse into the personal stories [that] parallel the corporate history. — Wine Economist. Thomas Pellechia undertook obvious meticulous research to write *Over a Barrel*. — San Francisco Book Review. This is a well researched, well written and revealing book ... Highly recommended. — Winesworld Magazine

Texas Tech University Press



The
Wineslinger
Chronicles:
Texas on the
Vine
Kane, Russell D.
Texas Tech
University
Press

9781682830093

Foreword by Doug Frost. Grover E. Murray
Studies in the American Southwest
paperback

\$27.95

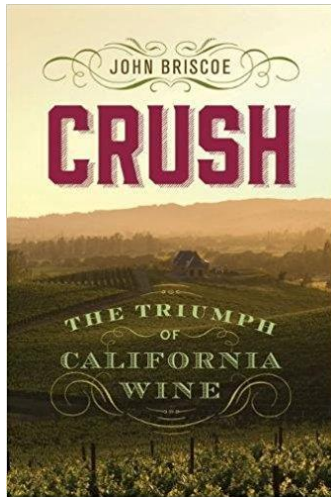
Pub Date: February 2017

A history of the Texas wine industry from its beginnings in the 15th century with vineyard plantings at Spanish missions. '[A] rollicking romp through the history of the Texas wine industry from its beginnings in the 15th century with vineyard plantings at Spanish missions. I knew I was going to love the book when I read the foreword by internationally known wine authority Doug Frost, who touted how much he'd enjoyed it. This is not in the wine-geek genre, although Russ does slip in some sound technical information about various Texas wines and wine in general. But he does so in a way that's an entertaining part of the tales he spins. The book is written as a series of stories piecing together the story of wine in Texas—from Russ's encounters with winemakers and grape growers to his search for the ghost vineyards of Texas to communicating with the spirit of T.V. Munson, The Grape Man of Texas, who saved the wine industry in Europe in the late 1800s. Russ introduces us to unique new varietals of grapes being planted in

Texas, the moving tales of failures and vineyards destroyed by Pierce's Disease and the dusting off of boots to begin again. There's not a lot of swirling and sniffing, but there is a great cast of characters— the pioneers who believed they could do this enormous thing and just did it, creating the modern Texas wine industry.' —Edible Austin. 'Russ talks about the Spanish origins of Texas wine, the history of Texas winemaking, and includes stories of modern day growers and entrepreneurs with his travels around the state. Besides the history being very interesting, it is also nice when you have met some of the people in person he discusses and can then understand their backgrounds. I got to the end of the book and wanted more!' — Texas Wine & Trail Magazine.

Russell D. Kane divides his time between Houston and Fredericksburg, Texas. A technical writer whose research spans three decades and who has garnered two awards for writing excellence, he has covered Texas wines and cuisine since 1998 and now blogs on the subject of Texas wine at VintageTexas.com. Doug Frost, Master Sommelier and America's eighth Master of Wine, is one of only four people in the world to hold both distinctions. The host of Check Please, a weekly public television show in Kansas City, he also writes and lectures extensively about wine, beer, and spirits.

University of Nevada Press



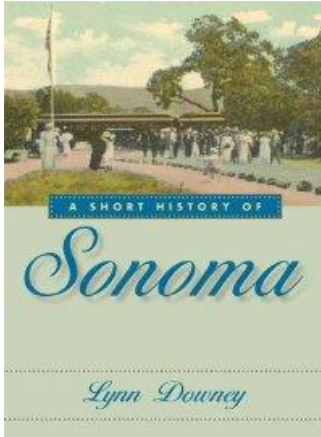
Crush: The
Triumph of
California Wine
Briscoe, John
University of
Nevada Press
9781943859498
59 b/w photos
375 pages
hardcover
\$34.95
Pub Date:
9/4/2018

An engrossing account of how California wines ascended to the pinnacle of the wine world.

Look. Smell. Taste. Judge. Crush is the 200-year story of the heady dream that wines as good as the greatest of France could be made in California. A dream dashed four times in merciless succession until it was ultimately realized in a stunning blind tasting in Paris. In that tasting, in the year of America's bicentennial, California wines took their place as the leading wines of the world. For the first time, Briscoe tells the complete and dramatic story of the ascendancy of California wine in vivid detail. He also profiles the larger story of California itself by looking at it from an entirely innovative perspective, the state seen through its singular wine history. With dramatic flair and verve, Briscoe not only recounts the history of wine and winemaking in California, he encompasses a multidimensional approach that takes into account an array of social, political, cultural, and winemaking sources. Elements of this history have plot lines that

seem scripted by a Sophocles, or Shakespeare. It is a fusion of wine, personal histories, cultural, and socioeconomic aspects. Crush is the story of how wine from California finally gained its global due. Briscoe recounts wine's often fickle affair with California, now several centuries old, from the first harvest and vintage, through the four overwhelming catastrophes, to its amazing triumph in Paris.

John Briscoe is a poet, author, and lawyer. He has published several books, including *The Lost Poems of Cangjie* and *Tadich Grill: The Story of San Francisco's Oldest Restaurant*, and numerous academic articles on law and history. He is a distinguished fellow at the Law of the Sea Institute, University of California, Berkeley. He has served for twenty-one years on the advisory board of the MFA program in creative writing at St. Mary's College of California, and currently serves on the boards of three historical societies and other organizations. Briscoe is a resident of San Francisco.

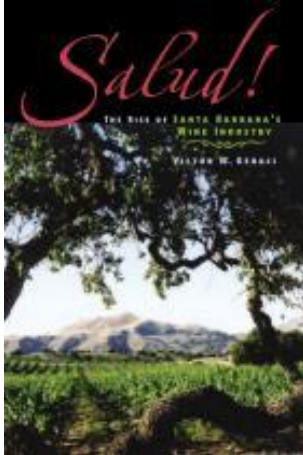


A Short History
of Sonoma
Downey, Lynn
University of
Nevada Press
9780874179125
224 pages
paperback
\$21.95
Pub Date:
4/1/2013

region's potential for producing superior wines; and writers Jack London and M. F. K. Fisher, who made their homes in the Valley of the Moon, drawn by its beauty and bucolic lifestyle. A Short History of Sonoma is generously illustrated with vintage photographs. It is a delightful account of one of America's most charming towns and its evolution from rowdy frontier settlement to the paragon of sophisticated living that it is today.

Sonoma is one of Northern California's most desirable places to live and a popular tourist destination, combining small-town charm, a colorful past, and its current role as the hub of one of the world's premier wine-producing regions. A Short History of Sonoma traces its past from the Native American peoples who first inhabited the valley, proceeding through the establishment of a mission by Spanish priests, the Bear Flag Revolt that began California's movement to become part of the United States, the foundation of what would become a celebrated wine industry, and its role today as the center of a sophisticated and highly envied food and wine culture. The book also addresses such topics as the development of local ranching and businesses and of transportation links to San Francisco that helped to make Sonoma and the surrounding Valley of the Moon a popular location for summer homes and resorts. It discusses the role of the nearby hot springs in attracting visitors and permanent residents, including people seeking cures for various ailments. There are also accounts of some of the famous people who lived in or near Sonoma and helped establish its mystique, including Mexican general Mariano Vallejo, the town's first leader; Hungarian winemaker Agoston Haraszthy, who first saw the

Lynn Downey is a widely published historian of the West and a fifth-generation resident of Sonoma.



Salud!: The Rise of Santa Barbara's Wine Industry
Geraci, Victor W.
University of Nevada Press
9780874175431
hardcover
\$29.95

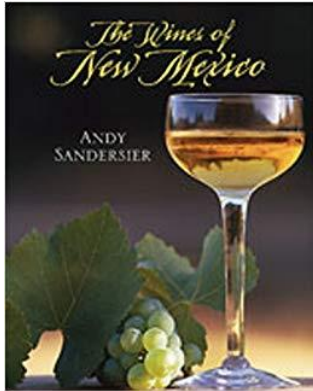
In 1965, soil and climatic studies indicated that the

Santa Ynez and Santa Maria valleys of Santa Barbara County, California, offered suitable conditions for growing high-quality wine grapes. Thus was launched a revival of the area's two-centuries-old wine industry that by 1995 made Santa Barbara County an internationally prominent wine region. *Salud!* traces the evolution of Santa Barbara viticulture in the larger context of California's history and economy, offering unique insight into one of the state's most important industries. California has produced wine since Spanish missionaries first planted grapes to make sacramental wines, but it was not until the late twentieth century that changing consumer tastes and a flourishing national economy created the conditions that led to the state's wine boom. Historian Victor W. Geraci uses the Santa Barbara wine industry as a case study to analyze the history and evolution of American viticulture from its obscure colonial beginnings to its current international acclaim. As elsewhere in the state, Santa Barbara County vintners faced the multiple challenges of selecting grape varieties appropriate to their unique conditions, protecting their crops from disease and insects, then of developing local wineries capable of producing consistently high-

quality wines and of marketing their products in a highly competitive national and international market. Geraci gives careful attention to all the details of this production: agriculture, science, and technology; capitalization and investment; land-use issues; politics; the specter posed by the behemoth Napa and multinational wine corporations; and the social and personal consequences of creating and supporting an industry vulnerable to so many natural and economic crises. His extensive research includes interviews with many industry professionals. California is today one of the world's major wine producers, and Santa Barbara County contributes significantly to the volume and renowned quality of this wine production. *Salud!* offers a detailed and highly engaging of an industry in which the ancient romance of wine too often obscures a complex and highly diverse modern vintibusiness that for better, and sometimes for worse, has shaped the regions it dominates.

Victor W. Geraci is a food and wine specialist in the Regional Oral History Office of the University of California, Berkeley. A scholar of agricultural and public history, he has published articles in the *Journal of Agricultural History*, the *Journal of San Diego History*, and *Southern California Quarterly*.

University of New Mexico Press



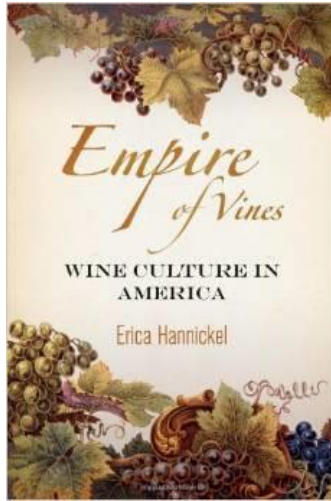
The Wines of
New Mexico
Sandersier, Andy
University of
New Mexico
Press
9780826332523
8 x 10
139 pages
paperback
\$23.95

Pub Date: 2005

The Wines of New Mexico is a tour through the wineries of New Mexico as well as a look at their nearest towns or villages. Each winery and grape-producing vineyard is described along with its product. Andy Sandersier begins his guide by dividing New Mexico into zones or districts and providing the distances from Albuquerque and other regional cities to each winery. Sandersier has cataloged each winery's facilities and visitor accommodations and rounds out the story of each with its historic and social background. Sandersier includes grape varieties, glassware, wine types, cooking with wines, and, finally, indices of labels and wineries. This practical reference guide is designed for anyone who loves wine, from the sommelier to the novice.

Andy Sandersier was a television sales executive and an avid New Mexico camper, hiker, and fisherman.

University of Pennsylvania Press



hardcover

\$39.95

Pub Date: 12/1/2013

Empire of Vines:
Wine Culture in
America
Hannickel, Erica
University of
Pennsylvania
Press
9780812245592
Nature and
Culture in
America. 40
illustrations.
312 pages

The lush, sun-drenched vineyards of California evoke a romantic, agrarian image of winemaking, though in reality the industry reflects American agribusiness at its most successful. Nonetheless, as author Erica Hannickel shows, this fantasy is deeply rooted in the history of grape cultivation in America. *Empire of Vines* traces the development of wine culture as grape growing expanded from New York to the Midwest before gaining ascendancy in California--a progression that illustrates viticulture's centrality to the nineteenth-century American projects of national expansion and the formation of a national culture. *Empire of Vines* details the ways would-be gentleman farmers, ambitious speculators, horticulturalists, and writers of all kinds deployed the animating myths of American wine culture, including the classical myth of Bacchus, the cult of terroir, and the fantasy of pastoral republicanism. Promoted by figures as varied as horticulturalist Andrew Jackson

Downing, novelist Charles Chesnut, railroad baron Leland Stanford, and Cincinnati land speculator Nicholas Longworth (known as the father of American wine), these myths naturalized claims to land for grape cultivation and legitimated national expansion. Vineyards were simultaneously lush and controlled, bearing fruit at once culturally refined and naturally robust, laying claim to both earthy authenticity and social pedigree. The history of wine culture thus reveals nineteenth-century Americans' fascination with the relationship between nature and culture.

Erica Hannickel teaches environmental history at Northland College.