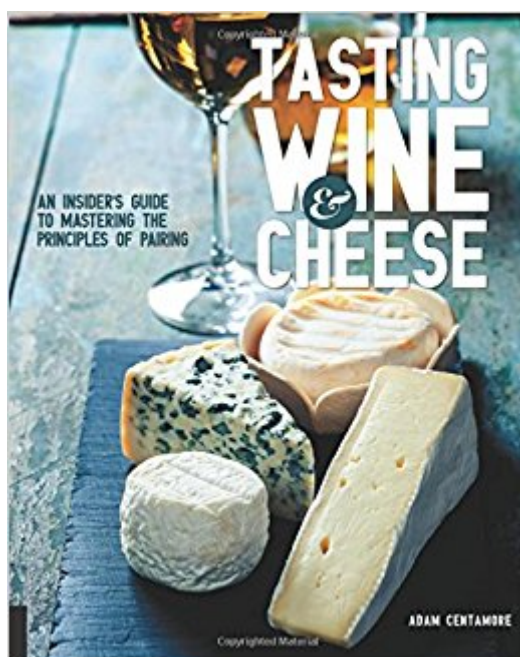


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Tasting Wine And Cheese: An Insider's Guide To Mastering The Principles Of Pairing



Synopsis

Broaden your palate and enhance your appreciation for amazingly flavorful combinations with Tasting Wine and Cheese! Is there anything better than a great wine and cheese pairing? For some, it can be challenging. The good news? Creating a combination that makes your mouth sing is easier than you might think! Based on the curriculum developed teaching over 350 classes and seminars at Formaggio Kitchen, Boston Wine School and other private and corporate events, professional wine and cheese educator Adam Centamore guides you through the world of flavor pairing with an emphasis on understanding and developing your own palate and preferences. Tasting Wine and Cheese explains how to taste, evaluate and appreciate wine and cheese, helping you learn how 'taste' works, how to think about food and wine in general, and how to bring them together in combinations that will bring a smile to your face! But, learning is only half the fun. Tasting Wine and Cheese accompanies you on a tasty safari into pairing principles through individual chapters that highlight wines and the cheeses that love them. Each chapter (sparkling, white, red and dessert/fortified) presents individual wine types in a clear, informative way that is at once an excellent reference and entertaining. Simply look up the grape you're drinking that night, and a wealth of pairing information is at your fingertips. There's even a chapter on using condiments in your pairings to add another layer of flavor to your combinations. Whether you're looking to broaden your appreciation for gourmet combinations or simply looking for wine & cheese ideas for your next party, you'll find everything that you need in this comprehensive and approachable guide. "Adam Centamore is a master at making the perfect wine and cheese match. The interactive pairing workshop he teaches is one of our most popular Wine School classes ever." - Jonathan Alsop, founder & executive director of the Boston Wine School and author of Wine Lover's Devotional: 365 Days of Knowledge, Advice and Lore for the Ardent Aficionado "Wine and cheese pairings decoded! In Tasting Wine and Cheese, Adam employs the same approach in this book as he does his classes - comprehensive, fun and filled with practical information for anyone interested in the enjoyment of food. The result is a pairing of its own as both a solid primer and a worthwhile reference for your future wine and cheese pairing adventures." - Tim Bucciarelli - Manager, Formaggio Kitchen

Book Information

Flexibound: 160 pages

Publisher: Quarry Books (October 1, 2015)

Language: English

ISBN-10: 1631590677

ISBN-13: 978-1631590672

Product Dimensions: 8.2 x 0.5 x 10.2 inches

Shipping Weight: 1.4 pounds (View shipping rates and policies)

Average Customer Review: 4.9 out of 5 stars 36 customer reviews

Best Sellers Rank: #100,973 in Books (See Top 100 in Books) #27 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Tasting](#) #31 in [Books > Cookbooks, Food & Wine > Beverages & Wine > Wine & Spirits > Wine Pairing](#) #48 in [Books > Cookbooks, Food & Wine > Cooking by Ingredient > Cheese & Dairy](#)

Customer Reviews

"I think that this is a wonderful book, easy to read, and has beautifully shot pictures on almost every page, that I would recommend this as a Christmas gift to the wine and cheese lover in your family. Enjoy!" - mywinepal.com "Adam Centamore is a master at making the perfect wine and cheese match. The interactive pairing workshop he teaches is one of our most popular Boston Wine School classes ever." - Jonathan Alsop, founder of the Boston Wine School "Wine and cheese pairings decoded! In Tasting Wine and Cheese, Adam employs the same approach in this book as he does his classes - comprehensive, fun and filled with practical information for anyone interested in the enjoyment of food. The result is a pairing of its own as both a solid primer and a worthwhile reference for your future wine and cheese pairing adventures." - Tim Bucciarelli, Formaggio Kitchen "Whether the wine lovers on your list would love to expand their knowledge or host a party (you'll be the first guest!), Tasting Wine and Cheese will be a much loved gift!" - Cindy Rynning, Grape Experiences "Adam Centamore's 'Tasting Wine & Cheese' might be the best book on the topic I've ever seen. It's certainly the most useful in matching grape varieties with cheeses, several of them in each case (zinfandel with raclette, asiago and others). As experienced hands know, many wine-cheese pairings go awry mightily, and most are imperfect; Centamore's masterful work deconstructs and decodes that dilemma." - Bill Ward, Minneapolis Star Tribune "Tasting Wine & Cheese is expertly written, loaded with information presented in consumable bites and beautifully illustrated. Anyone fortunate enough to get this for as a holiday gift will pause from reading it only long enough to head to the store to buy several different cheeses." - Great Northwest Wine "The heart --meat?-- of the book is a series of profiles of specific wines, arranged by category: sparkling, white, red, and dessert wines. For each wine, suggestions are made as to what kind of cheese goes best. This primer ultimately inspires readers to create

successful pairings on their own.?" Brad Hooper, Booklist

Adam Centamore is a professional educator who conducts private and corporate cheese and wine tasting experiences with the goal of sharing the pure enjoyment of these foods. He is certified by the Elizabeth Bishop Wine Program, and is a member of the French Wine Society and Society of Wine Educators. He is also the Maitre Fromager for the Boston chapter of the Chevalier du Tastevin, a prestigious French wine society. By day, Adam works at Bin Ends, an award-winning wine retailer. He has also worked and teaches at Formaggio Kitchen, a world-renowned cheese importer featuring artisanal cheeses, charcuterie, and condiments from Europe and the United States. Adam enjoys eating, drinking, and talking about it!

I attended a wine and cheese tasting class at the Boston Wine School, where they are a 100% Wine Snob Free Zone. We were fortunate to have Adam as our instructor for the evening and it was a delightful experience. I am more of a beer connoisseur (yes, there is such a thing), but Adam made me appreciate the nuances of different wines and cheeses (the stinky ones are my favorites.) He makes wine very approachable and dispels several myths about the "right" way to taste wine. I was amazed by how the wine and cheese together tasted different than if consumed separately, and in some cases the difference was dramatic and very yummy. I encourage anyone who likes wine or cheese to buy this book, and even if you only dabble in wine or don't know a Riesling from a Rose, you will enjoy reading it. Thanks Adam!!!

This is a fantastic guide...in the past, I've combined cheeses, wines, nuts, honey, pancetta, seedless grapes on a platter and hoped it worked. Knowing what *I* know about wine, I thought I was doing an ok Hors d'oeuvre. But, wow, this tasting guide is my new Bible on the subject and I love how detailed it is, and how it explains some food chemistry in the process. The list of wine is extensive! I love the idea of thinking about a variety of cheeses from soft - semi- - firm - stinky! and have the perfect wines and condiments to wrap it all up. This is the ultimate guide! Perfect sized book, nice protected cover, 160 pages, neat side lines and tips, just perfect for me.

An excellent primer on wine, cheese, and their common ground. It is to the point, and easy to understand for the beginner such as myself. I especially enjoyed the sections at the end on condiments, tips and tricks, and combination suggestions. I have a whole new confidence when I ask for a mini-marmalade with my Austrian white, because I know from Adam WHY they pair well.

The book is well written, and includes lots of interesting facts that make it completely readable, as well as a valuable resource. I am buying a third copy for a gift!

I have very little confidence in my ability to choose foods and beverages that go well together. I can barely put together a build-your-own-sandwich or salad. I know that I love wine, and that I love cheese - but I don't really know which ones. The author's book is like a Rosetta Stone - but, I imagine, much easier and far more enjoyable to read! Normally it's all I can do to get through the introductory part of a book, though I feel obligated to do it. Not with this book. It was both immensely informative, and it was like having a conversation with someone very fun and approachable. You like food but don't know where to begin? Start here!

After having read several books about wine and cheese, this one keeps me the most engaged. Mr. Centamore delivers his expertise along with a lighthearted humor, which kept me very entertained. I have always prided myself in being knowledgeable about wine but I was delighted to learn even more. I especially appreciated learning about how to pair wines and cheeses for entertaining at home. It is clear to me that the author is passionate about teaching as well as his wine and cheese. This book is a must have for your collection!

This is a must have cheese and wine pairing book. The depth of Mr. Centamore's knowledge is evident in this very easy to use guide to understanding and selecting the appropriate cheese to accompany each varietal wine. I especially appreciate that each cheese and wine selection has a "match made in heaven" suggestion to help take your tasting to the next level. He takes the intimidation out of selecting what cheese goes with what wine as well as providing the condiment that works best with each selection. This is truly a pleasurable read and should help any novice in creating and presenting a pleasurable cheese and wine tasting experience.

I have come across many books based on these two subjects. Adam Centamore's book is the first one that does not overwhelm the novice. It is informative without being overly STUFFY. The format is visually appealing and easy to understand. As I flip through each page, I am smiling all the way. I have attended classes at which Mr. Centamore was the instructor. I can now walk into any wine store or cheese shop with confidence and not feel intimidated anymore thanks to him. Do yourself a favor and get this book...you won't be sorry.

I thought this book was a great read and I learned a lot from it. All the great combinations made me want to throw a party just to try them all. Adam is a great author and I love the way he drew me into the book. His sense of humor makes me feel like we have been friends forever. I highly recommend Tasting Wine & Cheese especially since the holidays are here. It would be a great gift for that wine lover and just for yourself to be prepared. Great job Adam!!!!!!!!!!

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