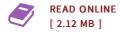


The Science of Wine: From Vine to Glass (Hardback)

By Jamie Goode

University of California Press, United States, 2015. Hardback. Condition: New. 2nd ed.. Language: English . Brand New Book. Praise for the First Edition Winemaking these days is a complicated process that cannot always be understood intuitively. Fortunately Jamie Goode s The Science of Wine: From Vine to Glass explains some of the terms that critics toss around. . . . Mr. Goode manages to make then lively and provocative. --Eric Asimov, New York Times A thoroughly revised and updated Second Edition of this essential and groundbreaking reference gives a comprehensive overview of one of the most fascinating, important, and controversial trends in the world of wine: the scientific and technological innovations that are now influencing how grapes are grown and how wine is made. Jamie Goode, a widely respected authority on wine science, details the key scientific developments relating to viticulture and enology, explains the practical application of science to techniques that are used around the world, and explores how these issues are affecting the quality, flavor, and perception of wine. The only complete and accessibly written resource available on the subject, The Science of Wine: From Vine to Glass engagingly discusses a wide range of topics including terroir, biodynamics,...



Reviews

Great electronic book and useful one. It can be writter in straightforward terms rather than difficult to understand. Once you begin to read the book, it is extremely difficult to leave it before concluding.

-- Kian Harber

A high quality book as well as the font applied was exciting to read through. This can be for all those who statte there was not a well worth looking at. I discovered this ebook from my i and dad recommended this ebook to find out. -- Mr. Monserrat Wiegand