

wine vintages nyt answer

Decoding the Mystery: Wine Vintages NYT Answer & Beyond

Are you a wine enthusiast baffled by the cryptic world of wine vintages? Did the New York Times recently mention a particularly lauded or controversial vintage, leaving you searching for answers? This comprehensive guide delves into the complexities of wine vintages, providing you with the tools to understand NYT references and navigate the world of wine appreciation with confidence. We'll unravel the factors influencing vintage quality, explore how to interpret vintage charts, and offer practical advice for selecting the perfect bottle based on the year. Forget the guesswork – let's unlock the secrets behind those all-important vintage dates.

Understanding the Impact of Weather on Wine Vintages

The most significant factor determining a wine vintage's quality is the weather. Specific weather patterns throughout the growing season – from budbreak to harvest – profoundly impact the grapes' development and the resulting wine's characteristics. A warm, sunny summer generally leads to ripe, flavorful grapes, resulting in rich, full-bodied wines. Conversely, a cool, wet season might produce grapes with lower sugar levels, yielding lighter-bodied wines with higher acidity. Excessive rain can lead to fungal diseases, impacting both the quantity and quality of the harvest. Extreme weather events like hailstorms or frost can decimate entire vineyards, drastically affecting the availability and quality of that year's vintage. The NYT frequently highlights these climatic influences when discussing specific vintages, often contrasting exceptional years with challenging ones. Understanding these correlations allows you to interpret vintage reviews and predictions with greater insight.

Deciphering Vintage Charts and Ratings: A Wine Lover's Guide

Numerous publications, including the NYT, provide vintage charts and ratings. These resources serve as invaluable tools for wine selection, but understanding how to interpret them is crucial. These charts typically rate vintages on a scale, often using numerical scores or qualitative descriptions (e.g., excellent, good, average, poor). However, remember that these ratings are subjective and reflect the opinions of wine critics and experts. Factors considered include the overall quality of the wine, its aging potential, and its style. Consider several sources when referencing vintage charts, as different experts may have varying opinions. The NYT, while offering valuable insights, is only one perspective. Cross-referencing with other reputable publications will give you a more well-rounded understanding.

Regional Variations: Why "Good" Vintages Differ by Region

It's essential to remember that vintage quality isn't uniform across all wine regions. A "great" vintage in Bordeaux might be only "average" in Burgundy, due to regional climatic differences. The unique terroir—the combination of soil, climate, and topography—significantly impacts grape growth and wine characteristics. Therefore, when referring to NYT articles on wine vintages, always pay attention to the specific region being discussed. A vintage highly praised in one region might be unremarkable

in another. Understanding regional variations allows for more accurate interpretation of vintage assessments and avoids generalizations that can lead to disappointing wine selections.

Beyond the Numbers: Exploring the Style and Aging Potential of a Vintage

Vintage ratings provide a starting point, but they don't tell the whole story. A highly-rated vintage might not suit your palate if its style doesn't align with your preferences. For example, a powerful, tannic vintage might be ideal for long-term aging but less enjoyable for immediate consumption. Conversely, a lighter-bodied vintage might be perfect for immediate enjoyment but lack the complexity for aging. Consider the wine's style, its acidity, and its tannin levels when selecting a bottle based on the vintage. NYT articles often provide detailed descriptions of these characteristics, helping you make informed choices.

Practical Tips for Choosing Wines Based on Vintage

Consult multiple sources: Don't rely solely on the NYT; compare ratings and reviews from other reputable publications.

Consider your palate: Select vintages whose style aligns with your personal preferences.

Check the aging potential: If you plan to age the wine, choose vintages known for their longevity.

Understand regional variations: Account for differences in climatic conditions across wine regions.

Don't be afraid to experiment: Try wines from lesser-known vintages to discover hidden gems.

Article Outline: Wine Vintages NYT Answer & Beyond

I. Introduction: Hooking the reader with a relatable scenario and outlining the article's scope.

II. Weather's Influence on Vintages: Detailing the impact of weather patterns on grape development and wine quality.

III. Interpreting Vintage Charts and Ratings: Explaining how to understand and utilize vintage ratings from different sources.

IV. Regional Variations in Vintage Quality: Highlighting the importance of considering regional differences in climate and terroir.

V. Style and Aging Potential: Discussing the significance of wine style and aging potential in vintage selection.

VI. Practical Tips for Choosing Wines Based on Vintage: Providing actionable advice for making informed wine choices.

Detailed Explanation of Article Points (as per outline above)

(Note: The above sections already provide a detailed explanation of each point in the outline. This section is redundant given the existing content.)

9 Unique FAQs

1. What does a "good" vintage actually mean? A "good" vintage indicates a year where the majority of wines produced exhibit high quality, consistent character, and good aging potential, though this varies by region.
1. How can I find NYT articles referencing specific wine vintages? Use the NYT's search function with keywords like "[wine region] vintage [year]" or "wine vintage guide."
1. Are vintage charts always accurate? No, vintage charts reflect the opinions of experts and can vary. Consult multiple sources.
1. What if a vintage is rated poorly? Even poorly rated vintages can have pleasant, drinkable wines. Consider the producer and specific wine.
1. Can I find reliable vintage charts online? Yes, many websites (like Wine Spectator, Wine Advocate) offer reliable vintage charts and information.
1. How does climate change affect wine vintages? Climate change introduces unpredictability, causing more extreme weather events and challenging traditional viticulture practices.
1. What factors other than weather affect vintage quality? Winemaking techniques, vineyard management, and grape varietal all play a significant role.
1. Does a high-scoring vintage automatically mean an expensive wine? Not necessarily, though high-quality vintages from renowned producers often command higher prices.
1. Where can I learn more about specific wine regions and their vintage history? Many books and

websites dedicated to specific wine regions provide detailed historical information on vintages.

9 Related Articles

1. Bordeaux Vintages: A Comprehensive Guide: A deep dive into the history and characteristics of Bordeaux vintages.
1. Burgundy Vintage Chart Explained: A detailed explanation of the Burgundy vintage rating system and its interpretation.
1. Understanding the Impact of Terroir on Wine Vintages: A detailed look at how soil, climate, and topography influence wine quality.
1. Top 10 Wine Vintages of the 21st Century: A curated list of exceptional vintages from across the globe.
1. The Science Behind Wine Aging: An exploration of the chemical processes that contribute to wine aging and maturation.
1. How to Store Wine Properly to Preserve Vintage Quality: Practical tips for storing wine for optimal aging.
1. Wine Tasting 101: A Beginner's Guide: Essential information on tasting wine and recognizing its characteristics.
1. Investing in Fine Wine: A Guide to Vintage Selection: Tips on choosing wines for investment purposes based on vintage quality.

1. The Evolution of Winemaking Techniques and their impact on Vintage Quality: Explore how modern winemaking techniques have shaped vintage quality and consistency.

wine vintages nyt answer: Cork Dork Bianca Bosker, 2017-03-28 INSTANT NEW YORK TIMES BESTSELLER AND A NEW YORK TIMES CRITICS' PICK "Thrilling . . . [told] with gonzo élan . . . When the sommelier and blogger Madeline Puckette writes that this book is the Kitchen Confidential of the wine world, she's not wrong, though Bill Buford's *Heat* is probably a shade closer." —Jennifer Senior, The New York Times Professional journalist and amateur drinker Bianca Bosker didn't know much about wine—until she discovered an alternate universe where taste reigns supreme, a world of elite sommeliers who dedicate their lives to the pursuit of flavor. Astounded by their fervor and seemingly superhuman sensory powers, she set out to uncover what drove their obsession, and whether she, too, could become a "cork dork." With boundless curiosity, humor, and a healthy dose of skepticism, Bosker takes the reader inside underground tasting groups, exclusive New York City restaurants, California mass-market wine factories, and even a neuroscientist's fMRI machine as she attempts to answer the most nagging question of all: what's the big deal about wine? What she learns will change the way you drink wine—and, perhaps, the way you live—forever. "Think: Eat, Pray, Love meets Somm." —theSkimm "As informative as it is, well, intoxicating." —Fortune

wine vintages nyt answer: The New York Times Magazine , 1999-11

wine vintages nyt answer: Uncultivated Andy Brennan, 2019-06-17 The best wine book I read this year was not about wine. It was about cider--Eric Asimov, New York Times, on *Uncultivated Today*, food is being reconsidered. It's a front-and-center topic in everything from politics to art, from science to economics. We know now that leaving food to government and industry specialists was one of the twentieth century's greatest mistakes. The question is where do we go from here. Author Andy Brennan describes uncultivation as a process: It involves exploring the wild; recognizing that much of nature is omitted from our conventional ways of seeing and doing things (our cultivations); and realizing the advantages to embracing what we've somehow forgotten or ignored. For most of us this process can be difficult, like swimming against the strong current of our modern culture. The hero of this book is the wild apple. *Uncultivated* follows Brennan's twenty-four-year history with naturalized trees and shows how they have guided him toward successes in agriculture, in the art of cider making, and in creating a small-farm business. The book contains useful information relevant to those particular fields, but is designed to connect the wild to a far greater audience, skillfully blending cultural criticism with a food activist's agenda. Apples rank among the most manipulated crops in the world, because not only do farmers want perfect fruit, they also assume the health of the tree depends on human intervention. Yet wild trees live all around us, and left to their own devices, they achieve different forms of success that modernity fails to apprehend. Andy Brennan learned of the health and taste advantages of such trees, and by emulating nature in his orchard (and in his cider) he has also enjoyed environmental and financial benefits. None of this would be possible by following today's prevailing winds of apple cultivation. In all fields, our cultural perspective is limited by a parallel proclivity. It's not just agriculture: we all must fight tendencies toward specialization, efficiency, linear thought, and predetermined growth. We have cultivated those tendencies at the exclusion of nature's full range. If *Uncultivated* is about faith in nature, and the power it has to deliver us from our own mistakes, then wild apple trees have already shown us the way.

wine vintages nyt answer: The Hills of Chianti Piero Antinori, 2014-09-09 The head of Italy's first family of winemaking reflects on the Antinoris' six-hundred-year legacy and a life of good food

and drink in the hills of Tuscany. If you know wine, you know the name Antinori. Since 1385, this noble Florentine family has produced some of Italy's finest wines. *The Hills of Chianti* tells the story of the Antinoris and the Tuscany they call home, through seven iconic bottles that define their legacy. From the Tignanello that ushered in the era of Super Tuscans to limited-edition vintages, these wines embody a way of life and will excite oenophile readers and lovers of Italy alike. In this family memoir Piero Antinori reveals the passion, tradition, and love of craft that have driven twenty-seven generations of vintners: from the first ancestor who signed up to the winemakers guild in the fourteenth century to Antinori's own three daughters, poised to carry this most celebrated family of artisans into the future. But *The Hills of Chianti* is about much more than wine. At its heart the Antinori story is about Tuscan-ness: a connection to the land, an appreciation for good food and drink, and the quintessentially Italian love of hospitality that make this one of the world's most inspiring and memorable destinations.

wine vintages nyt answer: *The New York Times Book of Wine* Terry Robards, 1977

wine vintages nyt answer: *Alcohol Warning Labels* United States. Congress. Senate. Committee on Commerce, Science, and Transportation. Subcommittee on the Consumer, 1989

wine vintages nyt answer: *Tangled Vines* Frances Dinkelspiel, 2015-10-06 Noted California historian rips the oh-so-laid-back label off the California wine trade to show the violent and obsessive world underneath

wine vintages nyt answer: *Oldman's Guide to Outsmarting Wine* Mark Oldman, 2004-12-07 For the thousands of people who know nothing about wine and want to rectify that swiftly and painlessly, Mark Oldman—the "Naked Chef" of wine—is here to help with the kind of information readers can use right now: "Australian Shiraz is the most instantly likable red under \$15" "Drink slightly sweet wine with spicy food" "Judge a wine shop by whether it has homemade shelf signs" "Don't store unopened wine in the refrigerator for more than a week" Loaded with his personal recommendations—including the top 100 wines less than \$15—Oldman's Guide also includes the wine picks of an eclectic mix of collectors, from Le Cirque owner Sirio Maccioni to Morley Safer of 60 Minutes. This is a wine guide like no other and is sure to be savored by anyone who wants their wine without the attitude.

wine vintages nyt answer: *The New York Times Cooking No-Recipe Recipes* Sam Sifton, 2021-03-16 NATIONAL BESTSELLER • The debut cookbook from the popular New York Times website and mobile app NYT Cooking, featuring 100 vividly photographed no-recipe recipes to make weeknight cooking more inspired and delicious. ONE OF THE BEST COOKBOOKS OF THE YEAR: Vanity Fair, Time Out, Salon, Publishers Weekly You don't need a recipe. Really, you don't. Sam Sifton, founding editor of New York Times Cooking, makes improvisational cooking easier than you think. In this handy book of ideas, Sifton delivers more than one hundred no-recipe recipes—each gloriously photographed—to make with the ingredients you have on hand or could pick up on a quick trip to the store. You'll see how to make these meals as big or as small as you like, substituting ingredients as you go. Fried Egg Quesadillas. Pizza without a Crust. Weeknight Fried Rice. Pasta with Garbanzos. Roasted Shrimp Tacos. Chicken with Caramelized Onions and Croutons. Oven S'Mores. Welcome home to freestyle, relaxed cooking that is absolutely yours.

wine vintages nyt answer: *The New York Times Index* , 2000

wine vintages nyt answer: *How to Love Wine* Eric Asimov, 2014 Eric Asimov, the acclaimed chief wine critic for the New York Times, has written a beautiful and thought-provoking combination memoir and manifesto, *How to Love Wine*. With charm, wit, and intelligence, Asimov tells how he went from writing beer reviews for his high school newspaper on Long Island to the most coveted job in the industry. He evaluates the current wine culture, discussing trends both interesting and alarming, and celebrates the extraordinary pleasures of wine while, at the same time, questioning the conventional wisdom about wine. Whether you're a connoisseur or a novice, already love wine or want to know it better, *How to Love Wine: A Memoir and Manifesto* is the book for you.

wine vintages nyt answer: *American Wine* Tom Acitelli, 2015-09-01 James Beard Book Award Nominee 2016 Readable Feast Winner 2016 From the author of *The Audacity of Hops: The History*

of America's Craft Beer Revolution comes the triumphant tale of how America belted France from atop its centuries-old pedestal as the world's top wine-producing and wine-drinking nation. Until the mid-1970s, most American wine was far from fine. Instead, it was fortified and sweet, and came from grape varieties prized less for their taste than for their ability to ferment fast. Even in big cities, a bottle of domestically made Chardonnay or Merlot was hard to come by—and most Americans thought wine like that was for the wealthy anyway, not for them. Then a series of game-changing events and a group of plucky entrepreneurs transformed everything forever. Within a generation, America would stand unquestionably at the world vanguard of wine, reversing centuries of Eurocentrism and dominating the Field. This change spawned hundreds of thousands of jobs and billions of dollars in sales. European vintners found themselves altering centuries-old recipes and techniques to cater to these newly ascendant, free-spending tastes. The most popular fine wines worldwide became big, powerful, and loud—American, in other words. American Wine tells that story. All the big players and milestones are here, with never-before-told details and analyses based on fresh interviews. Written in a fast-moving, engaging style free of wine jargon, American Wine is the first of its kind: a book focused solely on the rise of fine wine in the United States since the early 1960s, in California and elsewhere, and how that rise altered the way the world drinks—for better or worse.

wine vintages nyt answer: Wine from Sky to Earth Nicolas Joly, 1999 From France's greatest winegrower—a chemical free, organic, wine-rich in the vital force of life. Nicholas Joly's Loire Valley vineyard produces what has been called France's—or even the world's—best white wine. He grows and produces these wines without using any pesticides, herbicides or synthetic fertilizers in growing the grapes or using chemical additives during the winemaking process. He creates his beautiful wine by understanding and working with the subtle forces of nature. This practice founded by visionary Rudolf Steiner is called biodynamics and Nicholas Joly is one of the world's most respected practitioners and teachers. Sophisticated wine lovers, winegrowers, and new age horticulturists will enjoy this beautiful, poetic book about the earth, our food, and our lives. The striking photos of Mr. Joly's vineyard, planted by the Cisterian monks in 1130 and continuously cultivated, will inspire all to learn more about the Loire Valley, Joly's methods, and wine in general.

wine vintages nyt answer: Native Wine Grapes of Italy Ian D'Agata, 2014-05-16 Mountainous terrain, volcanic soils, innumerable microclimates, and an ancient culture of winemaking influenced by Greeks, Phoenicians, and Romans make Italy the most diverse country in the world of wine. This diversity is reflected in the fact that Italy grows the largest number of native wine grapes known, amounting to more than a quarter of the world's commercial wine grape types. Ian D'Agata spent thirteen years interviewing producers, walking vineyards, studying available research, and tasting wines to create this authoritative guide to Italy's native grapes and their wines. Writing with great enthusiasm and deep knowledge, D'Agata discusses more than five hundred different native Italian grape varieties, from Aglianico to Zibibbo. D'Agata provides details about how wine grapes are identified and classified, what clones are available, which soils are ideal, and what genetic evidence tells us about a variety's parentage. He gives historical and anecdotal accounts of each grape variety and describes the characteristics of wines made from the grape. A regional list of varieties and a list of the best producers provide additional guidance. Comprehensive, thoroughly researched, and engaging, this book is the perfect companion for anyone who wants to know more about the vast enological treasures cultivated in Italy.

wine vintages nyt answer: Eight Hundred Grapes Laura Dave, 2015-06-02 FROM THE AUTHOR OF THE #1 NEW YORK TIMES BESTSELLER THE LAST THING HE TOLD ME? Heralded as “impossible to put down” (Elle), and named a Best Book of the Summer by Glamour, Good Housekeeping, Cosmopolitan, Elle, Marie Claire, and Us Weekly, Eight Hundred Grapes is a heartbreaking, funny, and deeply evocative novel about love, marriage, family, wine, and the treacherous terrain in which they all intersect. There are secrets you share, and secrets you hide... What if your beloved fiancé, he of the crinkly smile and irresistible British accent, had kept a life-changing secret from you? And what if, just a week before your dream wedding, you discovered

it? Georgia Ford, bride-to-be, hops in her car and drives through the night, from Los Angeles to Sonoma, to her safe haven: her family, and the acclaimed family winery. Georgia craves the company of those who know her best, and whom she truly knows. Better yet, it's the eve of the last harvest—the best time of the growing season, and Georgia knows she'll find solace—and distraction—in the familiar rituals. But when Georgia arrives home, nothing is at all familiar. Her parents, her brothers, the family business, are all unrecognizable. It seems her fiancé isn't the only one who's been keeping secrets... *Eight Hundred Grapes* is a story about the messy realities of family, the strength (and weaknesses) of romantic love, and the importance of finding a place to call home. "This winning tale will both satisfy on a literary level and encourage oenophiles to pour themselves a glass of a recent vintage to enjoy while reading; it's a tasty treat for wine lovers and teetotalers alike" (Publishers Weekly). You won't be able to put this "addictive" (Us Weekly) novel down.

wine vintages nyt answer: *Big Macs & Burgundy* Vanessa Price, Adam Laukhuf, 2020-10-13 The national bestseller that turns you into "an expert at pairing wine with just about anything, from pizza and Lucky Charms to pad thai and Popeye's" (Maxim). Featured on Today and CBS This Morning Named one of the best books of the year by Food & Wine, Saveur, and Town & Country Sancerre and Cheetos go together like milk and cookies. The science behind this unholy alliance is as elemental as acid, fat, salt, and minerals. Wine pro Vanessa Price explains how to create your own pairings while proving you don't necessarily need fancy foods to unlock the joys of wine. Building upon the outsize success of her weekly column in Grub Street, Price offers delightfully bold wine and food pairings alongside hilarious tales from her own unlikely journey as a Kentucky girl making it in the Big Apple and in the wine business. Using language everyone can understand, she reveals why each dynamic duo is a match made in heaven, serving up memorable takeaways that will help you navigate any wine list or local bottle shop. Charmingly illustrated and bubbling with personality, *Big Macs & Burgundy* will open your mind to the entirely fun and entirely accessible wine pairings out there waiting to be discovered—and make you do a few spit-takes along the way. "The book explores all different kinds of combinations, including breakfast pairings like avocado toast and Rueda Verdejo, pairings for entertaining like shrimp cocktail & Valdeorras Godello, and even some pairings with popular Trader Joe's items." —Food & Wine "A smart, useful guide to drinking the world's great wine, whether you're pairing it with foie gras or Fritos." —Town & Country

wine vintages nyt answer: *Summer in a Glass* Evan Dawson, 2011-04-05 New York's Finger Lakes is home to the country's fastest-growing wine region, and each year millions of tourists spill into the tasting rooms of its wineries. Filled with fun and likable characters, *Summer in a Glass* brings this burgeoning area to life and captures its exciting diversity—from its immigrant German winemakers to its young, technically trained connoisseurs, from classic Rieslings to up-and-coming Cabernet Francs.

wine vintages nyt answer: *The Match Trick* Don Zacharia, 1984

wine vintages nyt answer: *The New York Times Book Review*, 1974-10

wine vintages nyt answer: *Windows on the World Complete Wine Course* Kevin Zraly, 2009 Looks at how and where wine is made and how this affects its quality and pricing, including information on how the professionals taste and rate wine and a country-by-country tour of the latest vintages.

wine vintages nyt answer: *Champagne Baby* Laure Dugas, 2016 Fresh, charming, and wholly irresistible, *Champagne Baby* turns a familiar tale on its head: Instead of yet another American seeking the French secret to good living, a Frenchwoman finds her purpose—much to her surprise—in America.--Amazon.com.

wine vintages nyt answer: *Wine and War* Donald Kladstrup, Petie Kladstrup, 2002-06-18 The remarkable untold story of France's courageous, clever vintners who protected and rescued the country's most treasured commodity from German plunder during World War II. To be a Frenchman means to fight for your country and its wine. —Claude Terrail, owner, Restaurant La Tour d'Argent In 1940, France fell to the Nazis and almost immediately the German army began a campaign of

pillaging one of the assets the French hold most dear: their wine. Like others in the French Resistance, winemakers mobilized to oppose their occupiers, but the tale of their extraordinary efforts has remained largely unknown—until now. This is the thrilling and harrowing story of the French wine producers who undertook ingenious, daring measures to save their cherished crops and bottles as the Germans closed in on them. *Wine and War* illuminates a compelling, little-known chapter of history, and stands as a tribute to extraordinary individuals who waged a battle that, in a very real way, saved the spirit of France.

wine vintages nyt answer: *Authentic Wine* Jamie Goode, Sam Harrop, 2013-02-12 Naturalness is a hot topic in the wine world. But what exactly is a natural wine? For this book, best-selling wine writer Jamie Goode has teamed up with winemaker and Master of Wine Sam Harrop to explore the wide range of issues surrounding authenticity in wine. Sam Harrop initially trained as a winemaker in New Zealand.

wine vintages nyt answer: *The Wine Spectator* , 1994-04

wine vintages nyt answer: *Stuff Every Wine Snob Should Know* Melissa Monosoff, 2018-02-06 Anyone can become a wine expert with this funny, pocket-sized guide full of essential tips and trivia—from hosting your own wine tasting to picking the perfect bottle for a BYOB. The perfect gift for casual wine lovers and aspiring sommeliers alike! Wine may be one of the world's oldest beverages, but it's never been a better time to pour a glass. Whether you prefer robust reds or crisp, zippy whites, you'll find lots to drink in in this pocket-sized guide packed with information for wine enthusiasts of every variety. Seasoned sommeliers and newbie wine fans will learn things like: • Expert wine tasting techniques • Which glassware to use and when • How to master wine and food pairings • How to build a wine collection (without a fancy cellar!) • How to open a bottle of wine when no one brought a corkscrew • How to bring the perfect wine for any occasion • Plus, guides to wine lingo and price points for every budget! Packaged in a small, handy size, this entertaining guide is perfect for quick-reference or casual browsing—and makes a great gift for the wine drinkers in your life. Sante!

wine vintages nyt answer: *Becoming a Sommelier* Rosie Schaap, 2019-09-03 “If you are curious about life as a sommelier, this charming book makes an easy, nutritious appetizer.” —The New York Times An illuminating guide to a career as a sommelier written by acclaimed food and drink writer Rosie Schaap and based on the real-life experiences of experts in the field—essential reading for anyone considering a path to this profession. Wine is a pleasure, and in its pursuit there should be no snobbery. The sommelier is there to help, to teach, to guide. Acclaimed food and drink writer Rosie Schaap profiles two renowned sommeliers to offer a candid portrait of this profession. Learn the job from Amanda Smeltz, a poet and wine director in New York, and Roger Dagorn, a James Beard Award-winning Master Sommelier. From starting in the cellar, grueling certification exams, to tastings and dinner service, *Becoming a Sommelier* is an invaluable introduction to this dream job.

wine vintages nyt answer: *Wine Simple* Aldo Sohm, Christine Muhlke, 2019-11-19 From the world-renowned sommelier Aldo Sohm, a dynamic, essential wine guide for a new generation NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY FOOD52 Aldo Sohm is one of the most respected and widely lauded sommeliers in the world. He's worked with celebrated chef Eric Ripert as wine director of three-Michelin-starred Le Bernardin for over a decade, yet his philosophy and approach to wine is much more casual. Aldo's debut book, *Wine Simple*, is full of confidence-building infographics and illustrations, an unbeatable depth of knowledge, effusive encouragement, and, most important, strong opinions on wine so you can learn to form your own. Imbued with Aldo's insatiable passion and eagerness to teach others, *Wine Simple* is accessible, deeply educational, and lively and fun, both in voice and visuals. This essential guide begins with the fundamentals of wine in easy-to-absorb hits of information and pragmatic, everyday tips—key varietals and winemaking regions, how to taste, when to save and when to splurge, and how to set up a wine tasting at home. Aldo then teaches you how to take your wine knowledge to the next level and evolve your palate, including techniques on building a “flavor library,” a cheat sheet to good (and great) vintages (and

why you shouldn't put everything on the line for them), tips on troubleshooting tricky wines (corked? mousy?), and, for the daring, even how to saber a bottle of champagne. This visual, user-friendly approach will inspire readers to have the confidence, curiosity, and enthusiasm to taste smarter, drink boldly, and dive headfirst fearlessly into the exciting world of wine.

wine vintages nyt answer: Decantations Frank Prial, 2002-11-18 Prial has written enticing and edifying wine articles for The New York Times for more than 30 years. In *Decantations*, Prial gathers his finest columns on everything from imbibing with the Rothschilds in France to stalking zinfandels and chardonnays in Africa.

wine vintages nyt answer: **The Uninhabitable Earth** David Wallace-Wells, 2019-02-19 #1 NEW YORK TIMES BESTSELLER • “The Uninhabitable Earth hits you like a comet, with an overflow of insanely lyrical prose about our pending Armageddon.”—Andrew Solomon, author of *The Noonday Demon* NAMED ONE OF THE BEST BOOKS OF THE YEAR BY The New Yorker • The New York Times Book Review • Time • NPR • The Economist • The Paris Review • Toronto Star • GQ • The Times Literary Supplement • The New York Public Library • Kirkus Reviews It is worse, much worse, than you think. If your anxiety about global warming is dominated by fears of sea-level rise, you are barely scratching the surface of what terrors are possible—food shortages, refugee emergencies, climate wars and economic devastation. An “epoch-defining book” (The Guardian) and “this generation’s *Silent Spring*” (The Washington Post), *The Uninhabitable Earth* is both a travelogue of the near future and a meditation on how that future will look to those living through it—the ways that warming promises to transform global politics, the meaning of technology and nature in the modern world, the sustainability of capitalism and the trajectory of human progress. *The Uninhabitable Earth* is also an impassioned call to action. For just as the world was brought to the brink of catastrophe within the span of a lifetime, the responsibility to avoid it now belongs to a single generation—today’s. **LOGLISTED FOR THE PEN/E.O. WILSON LITERARY SCIENCE WRITING AWARD** “The Uninhabitable Earth is the most terrifying book I have ever read. Its subject is climate change, and its method is scientific, but its mode is Old Testament. The book is a meticulously documented, white-knuckled tour through the cascading catastrophes that will soon engulf our warming planet.”—Farhad Manjoo, The New York Times “Riveting. . . . Some readers will find Mr. Wallace-Wells’s outline of possible futures alarmist. He is indeed alarmed. You should be, too.”—The Economist “Potent and evocative. . . . Wallace-Wells has resolved to offer something other than the standard narrative of climate change. . . . He avoids the ‘eerily banal language of climatology’ in favor of lush, rolling prose.”—Jennifer Szalai, The New York Times “The book has potential to be this generation’s *Silent Spring*.”—The Washington Post “The Uninhabitable Earth, which has become a best seller, taps into the underlying emotion of the day: fear. . . . I encourage people to read this book.”—Alan Weisman, The New York Review of Books

wine vintages nyt answer: *The Piano Shop on the Left Bank* Thad Carhart, 2002-03-12 Walking his two young children to school every morning, Thad Carhart passes an unassuming little storefront in his Paris neighborhood. Intrigued by its simple sign—Desforges Pianos—he enters, only to have his way barred by the shop’s imperious owner. Unable to stifle his curiosity, he finally lands the proper introduction, and a world previously hidden is brought into view. Luc, the atelier’s master, proves an indispensable guide to the history and art of the piano. Intertwined with the story of a musical friendship are reflections on how pianos work, their glorious history, and stories of the people who care for them, from amateur pianists to the craftsmen who make the mechanism sing. *The Piano Shop on the Left Bank* is at once a beguiling portrait of a Paris not found on any map and a tender account of the awakening of a lost childhood passion. Praise for *The Piano Shop on the Left Bank*: “[Carhart’s] writing is fluid and lovely enough to lure the rustiest plunker back to the piano bench and the most jaded traveler back to Paris.”—San Francisco Chronicle “Captivating . . . [Carhart] joins the tiny company of foreigners who have written of the French as verbs. . . . What he tries to capture is not the sight of them, but what they see.”—The New York Times “Thoroughly engaging . . . In part it is a book about that most unpredictable and pleasurable of human experiences, serendipity. . . . The book is also about something more difficult to pin down, friendship

and community.” -The Washington Post “Carhart writes with a sensuousness enhanced by patience and grounded by the humble acquisition of new insight into music, his childhood, and his relationship to the city of Paris.” -The New Yorker NAMED ONE OF THE BEST BOOKS OF THE YEAR BY THE WASHINGTON POST BOOK WORLD

wine vintages nyt answer: *How to Cook Like a Man* Daniel Duane, 2012-05-08 Daniel Duane was a good guy, but he wasn't what you might call domestic. Yet when he became a father, this avid outdoorsman was increasingly stuck at home, trying to do his part in the growing household. Inept at so many tasks associated with an infant daughter, he decided to take on dinner duty. He had a few tricks: pasta, soy-sauce-heavy stir-fry... actually, those were his only two tricks. So he cracked open one of Alice Waters's cookbooks, and started diligently cooking his way through it. When he was done with that, there were seven more Waters cookbooks, plus those by Tom Colicchio, Richard Olney, Thomas Keller... and then he was butchering whole animals in his cluttered kitchen. *How to Cook Like a Man* might be understood as the male version of *Julia and Julia*. But more than chronicling a commitment to a gimmick, it charts an organic journey and full-on obsession, exploring just what it means to be a provider and a father. Duane doesn't just learn how to cook like a man; he learns how to be one.

wine vintages nyt answer: *Biophilia* Edward O. WILSON, 2009-06-30 *Biophilia* is Edward O. Wilson's most personal book, an evocation of his own response to nature and an eloquent statement of the conservation ethic. Wilson argues that our natural affinity for life—biophilia—is the very essence of our humanity and binds us to all other living species.

wine vintages nyt answer: *The Identicals* Elin Hilderbrand, 2017-06-13 The instant New York Times bestseller is a fun, delightful, un-putdownable novel about two identical twin sisters who couldn't look more alike . . . or live more differently (PopSugar). Nantucket is only eleven miles away from Martha's Vineyard. But they may as well be worlds apart for estranged twin sisters Harper and Tabitha Frost. After not speaking for more than a decade, Harper and Tabitha switch islands-and lives-to save what's left of their splintered family. But the twins quickly discover that the secrets, lies, and gossip they thought they'd outrun can travel between islands just as easily as they can. Will Harper and Tabitha be able to bury the hatchet and end their sibling rivalry once and for all? Before the last beach picnic of the season, there will be enough old resentments, new loves, and cases of mistaken identity to make this the most talked-about summer that Martha's Vineyard and Nantucket have experienced in ages. Parent Trap vibes with an adult twist...One of Hilderbrand's most binge-worthy confections. —Elisabeth Egan, New York Times

wine vintages nyt answer: *Italy's Native Wine Grape Terroirs* Ian D'Agata, 2019-08-27 Italy's Native Wine Grape Terroirs is the definitive reference book on the myriad crus and the grand cru wine production areas of Italy's native wine grapes. Ian D'Agata's approach to discussing wine, both scientific and discursive, provides an easy-to-read, enjoyable guide to Italy's best terroirs. Descriptions are enriched with geologic data, biotype and clonal information, producer anecdotes and interviews, and facts and figures compiled over fifteen years of research devoted to wine terroirs. In-depth analysis is provided for the terroirs that produce both the well-known wines (Barolo, Chianti Classico, Brunello di Montalcino) and those not as well-known (Grignolino d'Asti, Friuli Colli Orientali Picolit, Ischia). Everyday wine lovers, beginners, and professionals alike will find this new book to be the perfect complement to D'Agata's previous award-winning *Native Wine Grapes of Italy*.

wine vintages nyt answer: *Food and Beverage Management* Bernard Davis, Andrew Lockwood, Ioannis Pantelidis, Peter Alcott, 2013-01-11 This introductory textbook provides a thorough guide to the management of food and beverage outlets, from their day-to-day running through to the wider concerns of the hospitality industry. It explores the broad range of subject areas that encompass the food and beverage market and its five main sectors - fast food and popular catering, hotels and quality restaurants and functional, industrial, and welfare catering. New to this edition are case studies covering the latest industry developments, and coverage of contemporary environmental concerns, such as sourcing, sustainability and responsible farming. It is illustrated in

full colour and contains end-of-chapter summaries and revision questions to test your knowledge as you progress. Written by authors with many years of industry practice and teaching experience, this book is the ideal guide to the subject for hospitality students and industry practitioners alike.

wine vintages nyt answer: It Takes a Village Hillary Rodham Clinton, 2012-12-11 Ten years ago one of America's most important public figures, First Lady Hillary Rodham Clinton, chronicled her quest both deeply personal and, in the truest sense, public to help make our society into the kind of village that enables children to become able, caring resilient adults. IT TAKES A VILLAGE is a textbook for caring, filled with truths that are worth a read, and a reread. In her substantial new introduction, Senator Clinton reflects on how our village has changed over the last decade, from the internet to education, and on how her own understanding of children has deepened as she has watched Chelsea grow up and take on challenges new to her generation, from a first job to living through a terrorist attack. She discusses how the work she is doing in the Senate is helping children and looks at where America has been successful, improvements in the foster care system and support for adoption, and where there is still work to be done, providing pre-school programmes and universal health care to all our children. This new edition elucidates how the choices we make about how we raise our children, and how we support families, will determine how all nations will face the challenges of this century.

wine vintages nyt answer: The End of Country Seamus McGraw, 2012-07-10 "A rare, honest, beautiful, and, yes, sometimes heartbreaking examination of the echoes of water-powered natural gas drilling—or fracking—in the human community . . . vivid, personal and emotional."—Minneapolis Star Tribune Susquehanna County, in the remote northeastern corner of Pennsylvania, is a community of stoic, low-income dairy farmers and homesteaders seeking haven from suburban sprawl—and the site of the Marcellus Shale, a natural gas deposit worth more than one trillion dollars. In *The End of Country*, journalist and area native Seamus McGraw opens a window on the battle for control of this land, revealing a conflict that pits petrodollar billionaires and the forces of corporate America against a band of locals determined to extract their fair share of the windfall—but not at the cost of their values or their way of life. Rich with a sense of place and populated by unforgettable personalities, McGraw tells a tale of greed, hubris, and envy, but also of hope, family, and the land that binds them all together. "To tell a great story, you need a great story. Seamus McGraw . . . has lived a great story. . . . [He] is just one of its many characters—very real characters—caught up in a very human story in which they must make tough, life-altering decisions for themselves, their community, and ultimately their country."—Allentown Morning Call "Compelling . . . *The End of Country* is like a phone call from a close friend or relative living smack-dab in the middle of the Pennsylvania gas rush. . . . Anyone with even a passing interest in the [fracking debate should] read it."—Harrisburg Patriot-News "This cautionary tale should be required reading for all those tempted by the calling cards of easy money and precarious peace of mind."—Tom Brokaw "A page-turner . . . McGraw brings us to the front lines of the U.S. energy revolution to deliver an honest and humbling account that could hardly possess greater relevance."—The Humanist

wine vintages nyt answer: The Road to Burgundy Ray Walker, 2014-06-03 An intoxicating memoir of an American who discovers a passion for French wine and gambles everything to chase a dream of owning a vineyard in Burgundy Ray Walker had a secure career in finance until a wine-tasting vacation ignited a passion he couldn't stifle. He quit his job and moved to France to start a winery—with little money, limited command of the French language, and no winemaking experience. He immersed himself in the extraordinary history of Burgundy's vineyards and began honing his skills. Ray shares his journey to secure the region's most coveted grapes. *The Road to Burgundy* is a glorious celebration of finding one's true path in life and taking a chance—whatever the odds.

wine vintages nyt answer: What to Drink with What You Eat Andrew Dornenburg, Karen Page, 2009-07-31 Winner of the 2007 IACP Cookbook of the Year Award Winner of the 2007 IACP Cookbook Award for Best Book on Wine, Beer or Spirits Winner of the 2006 Georges Duboeuf Wine

Book of the Year Award Winner of the 2006 Gourmand World Cookbook Award - U.S. for Best Book on Matching Food and Wine Prepared by a James Beard Award-winning author team, What to Drink with What You Eat provides the most comprehensive guide to matching food and drink ever compiled--complete with practical advice from the best wine stewards and chefs in America. 70 full-color photos.

wine vintages nyt answer: Thirsty Dragon Suzanne Mustacich, 2015-11-10 An inside view of China's quest to become a global wine power and Bordeaux's attempt to master the thirsty dragon it helped create The wine merchants of Bordeaux and the rising entrepreneurs of China would seem to have little in common—Old Europe versus New China, tradition versus disruption, loyalty versus efficiency. And yet these two communities have found their destinies intertwined in the conquest of new markets, as Suzanne Mustacich shows in this provocative account of how China is reshaping the French wine business and how Bordeaux is making its mark on China. Thirsty Dragon lays bare the untold story of how an influx of Chinese money rescued France's most venerable wine region from economic collapse, and how the result was a series of misunderstandings and crises that threatened the delicate infrastructure of Bordeaux's insular wine trade. The Bordelais and the Chinese do business according to different and often incompatible sets of rules, and Mustacich uncovers the competing agendas and little-known actors who are transforming the economics and culture of Bordeaux, even as its wines are finding new markets—and ever higher prices—in Shanghai, Beijing, and Hong Kong, with Hong Kong and London traders playing a pivotal role. At once a tale of business skullduggery and fierce cultural clashes, adventure, and ambition, Thirsty Dragon offers a behind-the-scenes look at the challenges facing the world's most famous and prestigious wines.

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