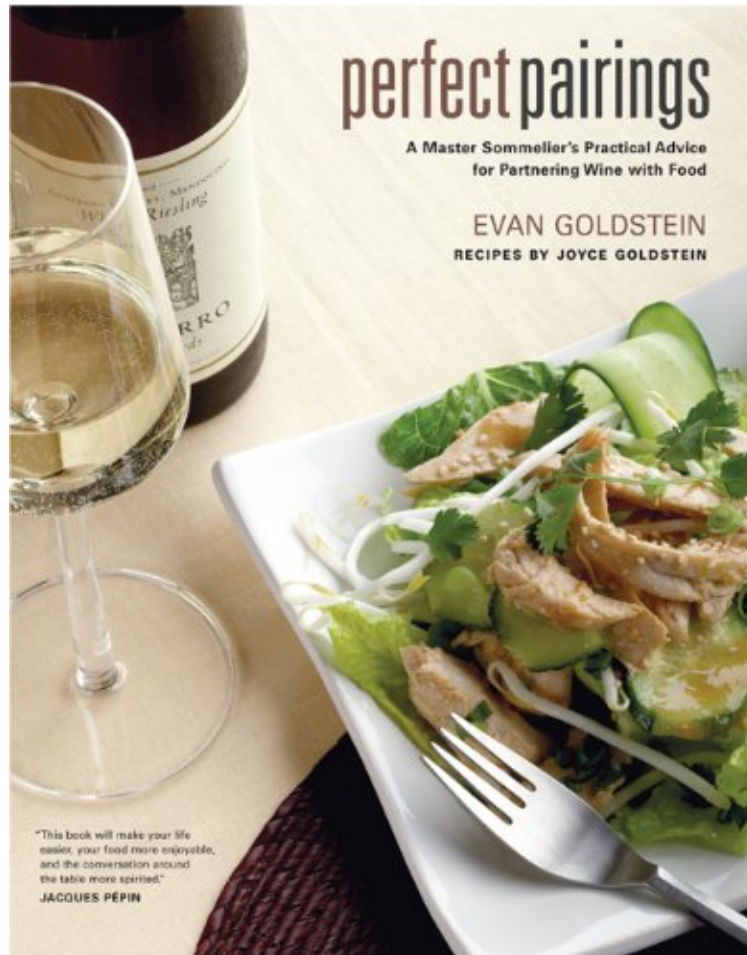


Perfect Pairings: A Master Sommeliers Practical Advice for Partnering Wine with Food

Evan Goldstein

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As thousands of wines from around the globe enter the marketplace and the American palate continues to adopt flavors from a range of cultures, the task of pairing wine and food becomes increasingly complicated. No longer is the choice simply red or white, or wines from California, France, or Italy. The typical shopper today has access to wines from those regions plus South Africa, Chile, Argentina, New Zealand, and Australia. If that isn't confusing enough, Asian, Latin American, and Creole dishes might find their way onto the same table. *Perfect Pairings*, by well-known Master Sommelier and respected restaurant industry veteran Evan Goldstein, provides straightforward, practical advice for choosing the right bottle for each meal. The quintessential resource for matching wine and food, this book includes 58 companion recipes developed by celebrated chef Joyce Goldstein that showcase each type of wine. *Perfect Pairings* combines in-depth explorations of twelve grape varieties, sparkling wines, and dessert wines with guidance about foods that enhance the wide range of styles for each variety. Whether the Chardonnay is earthy and flinty; rich, buttery, and oak-infused; fruity and tropical; or aged and mature, Goldstein explains how to match it with dishes that will make the wine sing. His clear, educational, and entertaining approach towards intimidating gastronomic questions provides information for all readers, professional and amateur alike. * 16 full-color photos* Six seasonal and special occasion menus* Tips for enhancing food and wine experiences, both at home and in restaurants* Glossary of wine terminology* Overview of the world's primary wine-growing regions* Recommendations of more than five hundred wines, ranging in price from everyday to splurge