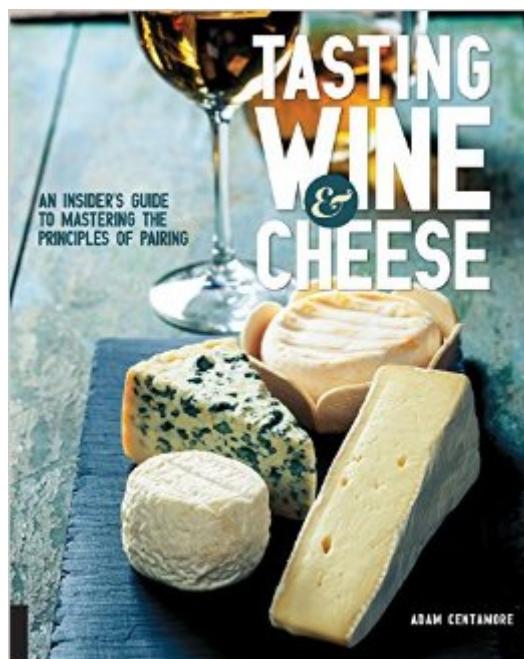


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Tasting Wine And Cheese: An Insider's Guide To Mastering The Principles Of Pairing



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. Â 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 educatorÂ Adam CentamoreÂ 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.Â Tasting Wine and CheeseÂ 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.Â 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

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Customer Reviews

I am one of those individuals suffering from that blank "I have no clue what I am looking for" expression every time I walk into the gourmet cheese section next to our local wine shop. I am by no means an expert in wine or cheese, but I do claim a well-practiced palate. My wife and I maintain a small wine cellar with a decent variety. The challenge is always finding the right cheese, and we generally throw a variety of cheeses at our selected wine, hoping one will match the wine we chose for the night. We tend to just settle for our "go-to" cheeses (camembert, manchego, etc). This book completely changed our approach to cheese selection within a week of purchase. The author offers an insightful and entertaining (often humorous) approach to pairing. He steps through every conceivable wine (categorized by grape type), offers an exceptional overview of the wine's characteristics, and then ties those characteristics to a list of cheeses specifically geared to produce slightly different tasting experiences based on the desires of the taster (think options for complimentary or contrasting tastes... everything is covered). There is also a "match made in heaven" recommendation for each wine type. There are 48 heavenly matches for the 48 grape types covered...enough to give the reader an exciting experience almost every week of the year (a goal my wife and I are excitedly embracing). Beyond the pairings, the author must be commended for creating a work that educates with passion, and without providing a prejudiced or pretentious perspective on "proper" wine pairing. The book is geared toward an educated exploration of wine and cheese, but leaves final judgement to the reader. It's a refreshing guide to discovering your own educated perspective on pairing. Great buy!

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!!!.

A friend gave this book to me, knowing I love wine. I had no idea what to expect, but upon opening the book, I knew I was in for a treat. The way that it is laid out makes it both easy to read and easy to retain the information, and Mr. Centamore's writing style is immensely informational in a casual, "talking to a friend" sort of way. What I also like is the fact the author assumes nothing. He takes you through both basic and advanced topics from how to taste, what oak does to wine, and an exhaustive page by page description of wine types (from Chardonnay, to Txakolina, to Zweigelt, nothing is left out) and the proper cheeses to go with each, AND WHY the pairing works. It is truly the only reference you'll need, for wine, cheese, and the joining of the two. You will find wines you're dying to try, and will become a regular at the boutique cheese shop in your neighborhood. You'll never taste the same again. Kudos to Adam, and thank you.

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!

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!

I have worked with Adam teaching Food and Wine classes for many years, and I am always in "awe" at his perfect pairing with the food prepared for the evening. This book is a sure bet for anyone who needs help with pairing their wine with some great cheese, or to just to get a handle on what to purchase when shopping for either, and shouldn't be missed! A great addition to any culinary home library or as a gift.

I own almost 10 pairing books, only this one was on the mark. We have tried many of the pairings and both the wine and the cheese were raised to new levels of deliciousness. The blue cheese pairing knocked my socks off. I highly recommend this to all cheese lovers.

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