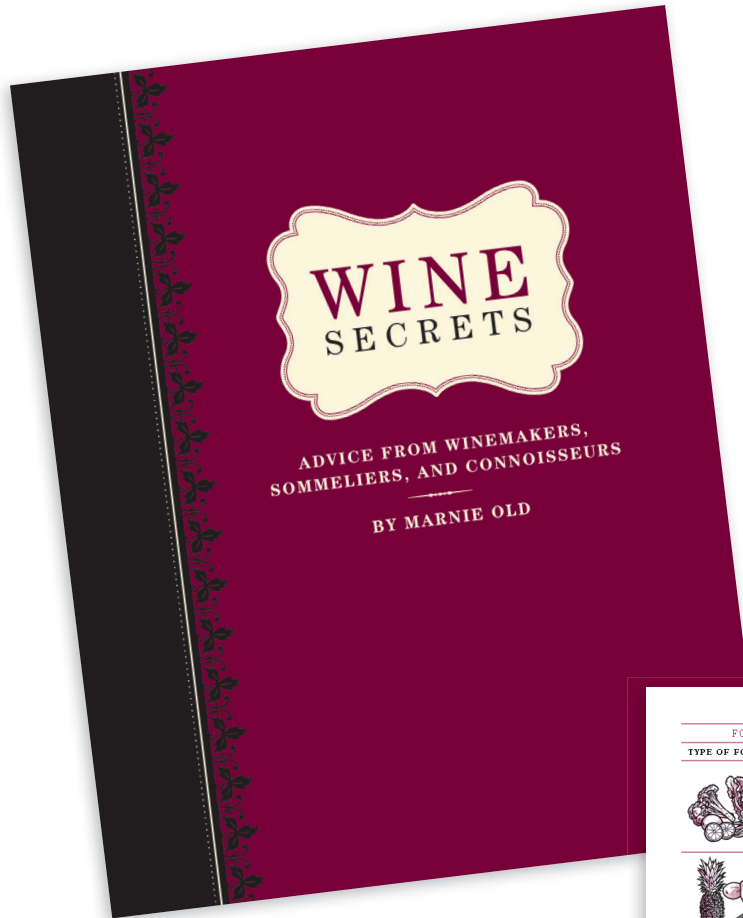








INSIDE TIPS FROM TOP WINE EXPERTS!



- How to find the best wines by sticking to the classics
- How to judge whether a wine is “good”
- How to act like you know what you’re doing when ordering wine
- How to guesstimate wine style from packaging clues
- How to taste wine like a pro
- And much, much more!

FOOD AND WINE PAIRING BY COLOR		
TYPE OF FOOD		TYPE OF WINE
	Green: Lettuce, broccoli, green beans, lentils, lima	Sauvignon Blanc Riesling Grüner Veltliner Albarino
	Yellow: Corn, pineapple, butternut squash, mango	Chardonnay Viognier Pinot Gris
	Pink: Ham, shrimp, lobster, hot dogs	Rose
	Orange-Red/Brown: Beef, lamb, BBQ, ribs	Pinot Noir Grenache Sangiovese (Chianti)
	Purple-Red/Black: Beef, lamb, BBQ, ribs	Cabernet Sauvignon Shiraz/Syrah Merlot Malbec
	Rainbow: Ice cream, strawberries, lemon, mango, pea	Azils (white) Isere, late harvest (yellow) Sakurama, Tokaji Aszu (gold) Brachetto (pink) Port (purple) Pedro Ximenez (brown)

tomato adds a blush of color and flavor to pasta or when beets supply snowy goodness to a salad.

• ORANGE-RED OR BROWN-RED FOOD? THINK PALER RED WINES.
Among red wines, those made from thinner-skinned grapes, such as Pinot Noir and Grenache, will always look most translucent. These wines tend to oxidize quickly.

losing their prakash youth to a brick-red fange with a little barrel or bottle age. They naturally suit soups based on stewed tomatoes or red wine, natural broths, or grasse. As these wines mature and their odor turns nutty, they become better suited for wild mushrooms, as well as Madiera and Marsala sauces. Very flexible with proteins, these wines can flatter slowcooked poultry and light meats and simply prepared dark meats, as well as dark-flesh fish (cod, not raw).

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Author Marnie Old calls on forty of the world’s most-renowned wine experts to share insider tips, techniques, and wisdom from their extensive experience. Whether you’re mystified by the wine list or you’d like to know how to properly store your Burgundy, *Wine Secrets: Advice from Winemakers, Sommeliers, and Connoisseurs*, is an accessible catalog of essential tips in one convenient and sophisticated package.

WINE SECRETS

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