

THE PERIODIC TABLE OF
WINE

				96 R Am Amarone
64 G Pz Pinot Noir: NZ	72 R Rd Ribero del Duero	80 R Pt Priorat	88 G Cs Cabernet Savignon	97 G Cg Carignan
65 R Ps Pic St-Loup	73 G Ma Malbec	81 R Bd Bandol	89 G Sy Syrah	98 G Sh Shiraz
66 G M Merlot	74 R Cô Côtes du Rhône	82 R Cp Châteauneuf -du-Pape	90 R Ce Côte-Rôtie	99 G Zi Zinfandel
67 R St St Emilion	75 G Te Tempranillo	83 G Ci Cinsault	91 G Du Durif	100 G Pr Primitivo
68 R Rj Rioja	76 R Bs Barbaresco	84 G Gr Grenache	92 R Ba Barolo	101 G Pv Petit Verdot

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Sarah Rowlands

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Welcome to The Periodic Table of Wine! Instead of hydrogen to helium, here you'll find Chardonnay to Shiraz - grape varieties and wine names, as you would find wine in shops, arranged following the logical ordering of The Periodic Table of Elements.

Wine expert Sarah Rowland has arranged 127 wines by their essential colour, aroma and flavour properties, from white to rose to red and including sparkling, fortified and sweet wines too. The result is an engaging pocket guide to wine that makes navigating wine lists and off-licence shelves hassle free and easy for anyone.

Do you tend to stick to what you know and like? Find your favourite wine in the table and, in theory, you should like all the other wines in the same column and also the wines immediately to the left or right, regardless of colour, because they all share characteristics you'll enjoy. Then find out why they are similar, how to enjoy them, what to pair them with and even more wines to try in this expert guide.

Includes The Periodic Table of Wine poster!

The Periodic Table of Wine Details

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Author : Sarah Rowlands

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From Reader Review The Periodic Table of Wine for online ebook

Philippa says

Brilliant idea, great gift for wine lovers! Really opens your mind up to other grape possibilities rather than just picking the same bottle/variety all the time. The descriptions of food matching will make you hungry....as well as have you reaching for the corkscrew!

Liz says

I got this book in a give-a-way and I think it's a cute book. I don't drink wine, but I've been wanting to get into it in the future but its just so overwhelming that there's so many. This book gives brief descriptions of the different kinds of wines and categorizes them by it's color. This will be a good reference for the future.

Lili says

I initially received The Periodic Table of Wine as an advance reader copy from NetGalley, but I wasn't able to read it before the preview copy expired. However, I was so intrigued by the concept that I went ahead and looked for a copy at the new bookstore downtown so that I could follow through with my commitment to read it. The first time I went, they were sold out, but were receiving three copies by the weekend. So I bought The Periodic Table of Cocktails instead. I enjoyed that book so much that I really wanted to see how they ran with the periodic table concept for wine. But when I went in on the weekend, those three copies were already sold. So I special ordered a copy, and, when I got the email notifying me that it had arrived, I scurried over to pick it up one day after work.

The Periodic Table of Wine seeks to organize 104 different wine growing regions, grapes, and wine styles into a two-page grid. The horizontal axis begins on the left at “full bodied whites” progresses through lighter whites to rosés to lighter reds and ends on the right at “full bodied reds.” The vertical axis begins at the top at “fruit & spice” progresses down through “floral” and ends at the bottom at “green & mineral.” The idea is that if you know you like a certain wine and are curious to try something new, the boxes above, below, right and left of the known box should offer something similar that you may enjoy. For example, if you like Brunello, you may also enjoy Montepulciano or Pinotage. Likewise, if you enjoy Chablis, you may also enjoy Sancerre or Muscadet. In addition to the main grid, there are 22 “rare earth” wines on a separate grid that include the sparkling, sweet, and fortified wines.

The book does presume that its reader has some familiarity with wine and with wine terminology. In fact, it requires that the reader has some sense of what she likes and dislikes in a wine, as well as a willingness to try new wines. In the Introduction, the book promises to keep wine terms to a minimum (after all, it isn't a textbook). However, it does hammer out four specific terms more in depth: “Old World/New World,” acidity, tannins, oak, and vieilles vignes. The Old World/New World discussion was interesting in that it highlighted that the Old World and New World wines are labeled differently. Old World wines are labeled according to the region where the wine is made. The winemaking rules of the Old World regions restrict the permitted grape varieties. Knowing what grapes are prevalent in which Old World regions is a step toward understanding what the wine may taste like. On the other hand, outside of the Old World, wines are labeled according to the dominant grapes used in the wine, so less knowledge and less guess work is required.

After the Introduction, the book proceeds from the leftmost column of full-bodied whites through the columns of lighter whites and rosés to the right hand columns of the lighter reds and, ultimately, the rightmost columns of the full-bodied reds. Then it proceeds across the row of sparkling wines, across the row of sweet wines, and, finally, across the row of fortified wines. The entry for each grape describes where the grape is grown and, obviously, the range of flavors that the grape can yield under different winemaking techniques. It also describes what food the wine pairs well with. In the cases of the more offbeat grapes like Marsanne, the section also describes what more common grapes you may like if this sounds like it may be up your alley. Finally, there may also be a sentence or two about what other grapes the grape under discussion is commonly blended with and how those wines turn out. The entry for each wine region describes where the region is – yet another wine book in which I’d have loved to see a map of Europe or at least France included so I could orient myself to all the northwest of this and southeast of that! Then the section describes how the wines from the region taste, what grapes are used in the wines, and what techniques are used in the regional winemaking. Sometimes there is a sentence or two about what other alternatives there may be to drinking a wine from the region. And of course, there are the suggestions as to what foods to pair the wine with.

Overall, I really enjoyed this book. First, I am a sucker for any wine book written by a woman. No rhyme or reason why, I just am. Especially if it is an intelligent well written and well researched book, which this most definitely is. Second, I really liked the treatment of some of my favorite esoteric wines, especially the Montepulciano grapes and the Provence regional rosés, which I considered the true test of her depth of research and her skill as a writer. She even answered the question we had at the latest dinner party “What is a Pinotage?” I thought it was a heritage of pinot family grapes (which sounded good) but it actually is a relatively new grape developed in South Africa by crossing Pinot Noir grapes and Cinsault grapes. (Whatever it was, it was delicious!) Third, I appreciated that this book is timeless because it doesn’t recommend labels or vintages. Much like Diane McMartin’s *This Calls for a Drink! A Sommelier's Guide to the Best Wines and Beers to Pair with Every Situation*, this book encourages you to develop a relationship with your local wine merchant and become comfortable in talking with her or him about what you want, for what purpose, and for what price. This book gives you the education and confidence to request a juicy Cotes-du-Rhone or a zippy Chianti for a pasta dinner, and then trust your wine merchant to narrow the field of available labels and price points.

Going into this book, I didn’t think that there was any way that I could enjoy it as much as I enjoyed *The Periodic Table of Cocktails*. But I did. The entries for the “elements” of the “periodic tables” are so different that there is no comparison between the two books. They are both excellent and extremely useful. The very tough decision point will come this Christmas when I have to decide which of the ladies gets which of the books!

Darlene Cruz says

Learned a lot about wine, type of wines and where they come from. Just about anything you want to know about wine is in this book. Excellent knowledgeable read.

Marsha says

A brilliant idea and a handy reference guide. Well done!

Amanda says

I received a copy of this book from the publisher through a Goodreads giveaway. This is a neat little book. Ok, not really that little because it is packed full of information about all of the different types of wines. I would recommend if you love wine.

Teri Donaldson says

This book is fabulous! We drink wine and like what we like even if at a lower price. This book opened our eyes to try new wines because of the simple and wonderful explanations. Now when we shop for wine, we take our book with us and make educated decisions instead of buying because the description makes it seem perfect. Highly recommend!

January Gray says

Interesting, but I wouldn't read it again. Informative, however.

Heather says

There is so much to know about wine, but I don't care about almost any of it. This book gave me just the right amount of information about what each variety is like and what I and how to discover what I might enjoy without any of the boring stuff I don't care about.

Rebecca Lyman says

This was a good book about a lot of different kinds of wine, and it includes a great general description of flavor characteristics and different wine-making styles of grapes and regions. Again, this isn't something that you can retain all the information but it is a great reference text for types of wines. I also really liked that the grapes were grouped into similar categories and each wine gave recommendations for other wines to try if you liked that wine, making it easy to find a new wine that you might like!

Sharon says

I received a copy of this book through a giveaway from the publisher. This is a great little reference book to have on hand for anyone who is interested in wine. The introduction is worth reading by itself to learn more about general wine-making and what certain descriptive terms mean. I knew a little bit about these things before, but I learned quite a bit by reading this book. The inside cover of the book has a sort of periodic table (like the one a person might remember from high school science classes), but with wine varieties instead of elements. The columns are organized ranging from full-bodied to lighter in both red and white, with a separate section for sparkling, fortified and dessert wines. The main bulk of the book takes each "element"

and describes the taste of the wine, where it is made (if specific to a region) and other pertinent bits of information. The nice thing about the layout of the table and sections is that a person who is a novice wine drinker could find a variety they are familiar with, like Merlot for example, and look to an adjacent box and find a wine that has similar qualities they might be interested in trying. There are also notes for each variety explaining which other wines a person who likes it might want to try and why. I think it is going to be very useful to have around to guide me through tasting new things and give me ideas of where to start.
