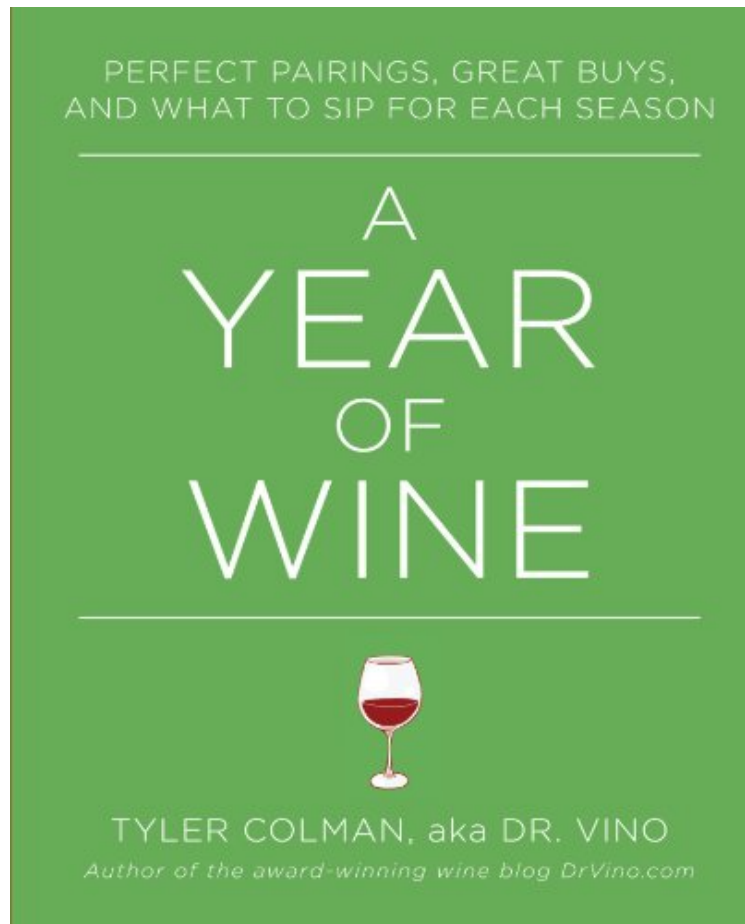


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## A Year of Wine: Perfect Pairings, Great Buys, and What to Sip for

*Tyler Colman Ph.D.*

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**Tyler Colman Ph.D. : A Year of Wine: Perfect Pairings, Great Buys, and What to Sip for** before purchasing it in order to gage whether or not it would be worth my time, and all praised A Year of Wine: Perfect Pairings, Great Buys, and What to Sip for:

3 of 4 people found the following review helpful. An awesome DIY wine guide.By kiwanissandyThis book has developed from Dr. Vino's blog entries. He saw the trouble people had with picking a wine and what wines to serve with certain foods so he put his solution in writing. This book definitely delivers on that.The book is divided into the 12 months of the year and also the 4 seasons and then gives "resolutions" so to speak for each month. For example, January is a resolution to take better tasting notes. If do you want to do that I would then recommend "The Little Black Journal of Wine: A Wine Lover's Record Keeper (Little Black Books) (Guided Journal Series) It's a cute little book that you can keep in your pocket/purse and use as needed. It's also just big enough that you have the space to write needed tasting notes. January then goes on to help you discover Malbec, Port, Cognac as well as Australia. Each month also covers a Sommelier and asks him/her what their favorite wine and season is. I love this book because it

definitely helps the home (amateur) wine taster discover things about each of the varietals. Each month is laid out in this fashion...wine resolution, a "party", a country and a sommelier. If you jump to June the covered wines include Champagne, gift giving for Father's Day (it's wine themed gifts like a big fancy corkscrew), what wines to have with hotdogs and kraut (Barbera and Pinot Noir). The book covers all sorts of "parties" and the wines that accompany them. Examples are, Super Bowl Sunday, Tax Day, Open The Bottle Night (the last Saturday in February), Mom's brunch, etc. Each month has a special party included, and also visits a particular country and you learn valuable information about each one. This book does not cover a varietal in a single month. If you're looking for a book to do that then I would suggest, "The Wine Club: A Month-by-Month Guide to Learning About Wine with Friends" by Maureen Petrosky. Each month is geared more to a particular varietal and then makes suggestions for picking 5-6 wines from each varietal and then have your own little wine tasting at home. It also includes recipes for particular foods to have with each wine. It's an awesome book as well especially if you want to have a little wine tasting in your own home with friends. Just have everyone bring one of the wines, 2 glasses and pop the cork together. One 750 ml bottle can serve 10 people. The Dr. Vino book is more geared for the individual who wants to learn about wines whereas Ms. Petrosky's book is geared for groups who want to learn more about wines. I think you need both books and they would certainly help you learn all you need to know. This book has food suggestions but Ms. Petrosky's book has actual recipes. I also have "Wine Food Friends" by Karen MacNeil and I would purchase these 2 before buying that one. In addition, "The Complete Idiot's Guide to Wine Basics, 2nd Edition" second edition by Tara Thomas is also good for the home wine taster and especially if you want to help others learn about wine. I started a wine tasting group with some neighbors and I have used this as a main resource many times over. I then turn to "The Wine Club" for food suggestions/recipes and then "The Idiot's Guide" for layman's information. I hope you will enjoy this book as much as I have. Add comments if you have any questions, suggestions perhaps any interested we can start an on-line wine tasting group? I'm registered at cork'd, check it out. 1 of 1 people found the following review helpful. not up to it's title By Anthony It's an ok book for a beginner but not for anyone who is a step higher in the wineworld. You have to read through a lot of basic wine info. to get to the 'Perfect Pairing, and what to sip for each season.' It is well written and not pretentious at all. Some good sections. I'd give him a B- on this book. 2 of 2 people found the following review helpful. A different slant By Customer The major appeal of this book is Tyler Colman's focus on context. He exhorts us to think about the who, what, when, where, and why of our wine-quaffing experience. With whom were we when tasting that lovely Rhone? (Not to mention, whom were we? A college Freshman trying Blue Nun for the first time? A new parent toasting the birth of our first child? A retiree uncorking a celebratory bottle of champagne?) What was going on when we opened Dad's bottle of Vintage port? When did we have that delightful Prosecco? Where was that forgettable resort where we wasted a fabulous chianti with some lukewarm pizza? And, last but not least, how were we feeling? Did we just get sacked from our job, buy our first home, or lose half our retirement fund in an economic crisis? To Colman, context is everything; and, I agree with him. The greatest bottle will be remembered as swill if it's downed in unpleasant circumstances. There are a number of very reader-friendly aspects to this book: an enjoyable and elucidating "Sommelier Survey" at the end of each chapter where Dr. Vino (his alias) interviews a well respected sommelier, and side bars where Colman educates us about: Riedel stemware vs. Tritan Force, decanters, spotting fraudulent wines, sulphur allergies, and what wine goes well with chocolate (a particular favorite of mine; see [chocolateratings.wordpress.com](http://chocolateratings.wordpress.com) for more on that topic). As a holistically oriented soul I was entranced by his synopsis of biodynamic wine-making inspired by Rudolph Steiner (the founder of Waldorf Schools). A large subtext of the book is his focus on seasonality. A topic worthy of all the attention he lavishes on it, as it can make or break our experience. Who really wants a heavy Bordeaux on a hot August day? Each of the 12 chapters homes in on the unique requirements of every month, its weather, holidays, or associations. I enjoyed reading Tyler's accessible prose, as well as his friendly tone. His grasp of the subject is keen, and his approach refreshing. A great book for someone new to the subject.

A lively and informative guide to a year of wine enjoyment and appreciation from acclaimed wine expert and blogger Tyler Colman, aka "Dr. Vino" In *A Year of Wine*, award-winning educator Tyler "Dr. Vino" Colman, whose wine blog was hailed by Food Wine magazine as "one of the seven best" views winter, spring, summer, and fall through the glass of his favorite impact-resistant stemware, pairing each month with its perfect ports, Pinots, and bubbly - and offering good value recommendations for them all. Throughout, Colman reminds readers to try to pair their pours with context, which is wildly underrated when it comes to enjoying your favorite bottle. And while people tend naturally to drink lighter, more refreshing wines during the warm months and heavier, more serious wines during the winter months, Colman takes the seasonal approach a step further by offering innovative recommendations and enlightening facts that will allow readers to impress their friends for twelve months straight. Is there a perfect wine to serve with chips and salsa on Super Bowl Sunday? Which bottles will help you drown away your tax-day blues without blowing your new budget? Colman answers these questions and much more as he pairs wines with each season, occasion, and moment. Recommending thoughtful and affordable wines for special celebrations and everyday enjoyment, offering tips on beginning a wine collection or spring cleaning the one you have, exploring how to drink with the smallest

possible carbon footprint, and explaining how to maximize your wine experience when you dine out, Colman makes wine easy to understand and, most important, to savor. Colman also shares the secret gems of his favorite wine tourism destinations - where to find the best wine shops in Paris, which Portuguese vintners still crush grapes with their bare feet, and how you can take a ten-tasting-room tour with one stop in a tiny Oregon town

"Here is an approach to wine sure to open a lot of people's eyes to a lot of pleasure. It replaces the numerical scoring system with some strongly flavored common sense. And it answers the question: what is the best way to enjoy wine." -- Kermit Lynch, wine importer and author of "Adventures on the Wine Route" and "Inspiring Thirst""A Year of Wine" offers a unique way to enjoy and appreciate wine. As a world traveler I will follow Tyler Colman's advice next time I'm enjoying the sunset on the Caribbean coast of my native Venezuela or looking at the beautiful red roofs of Florence, Italy. Choosing the perfect wine for a special occasion is like selecting the perfect pitch to hit an RBI double with men in scoring position." -- Bobby Abreu, starting right fielder, New York Yankees"To me, nothing says 'summer' like a big, sweet, alcohol-rich glass of Amarone alongside a briny bowl of linguine and clams. I'm just kidding. That would be disgusting. This is Tyler Colman's point and it's a good one: Wine is all about place and context. Lots of books give you the 'whats' of wine, but this one gives you the 'whens, ' 'wheres' and 'whys' as well." -- David Lynch, co-author of "Vino Italiano" and "The Wine Snob's Dictionary""Usually, I feel as though reading about wine instead of drinking it is a bit like going to the Playboy mansion bound, gagged and blindfolded. But that's never been the case for Tyler Colman's writing, whether it's his books or his blog. This is fun, inspiring stuff that'll make you excited about wine, not send you running, screaming from it." -- Eric Arnold, author of "First Big Crush: The Down and Dirty on Making Great Wine Down Under"