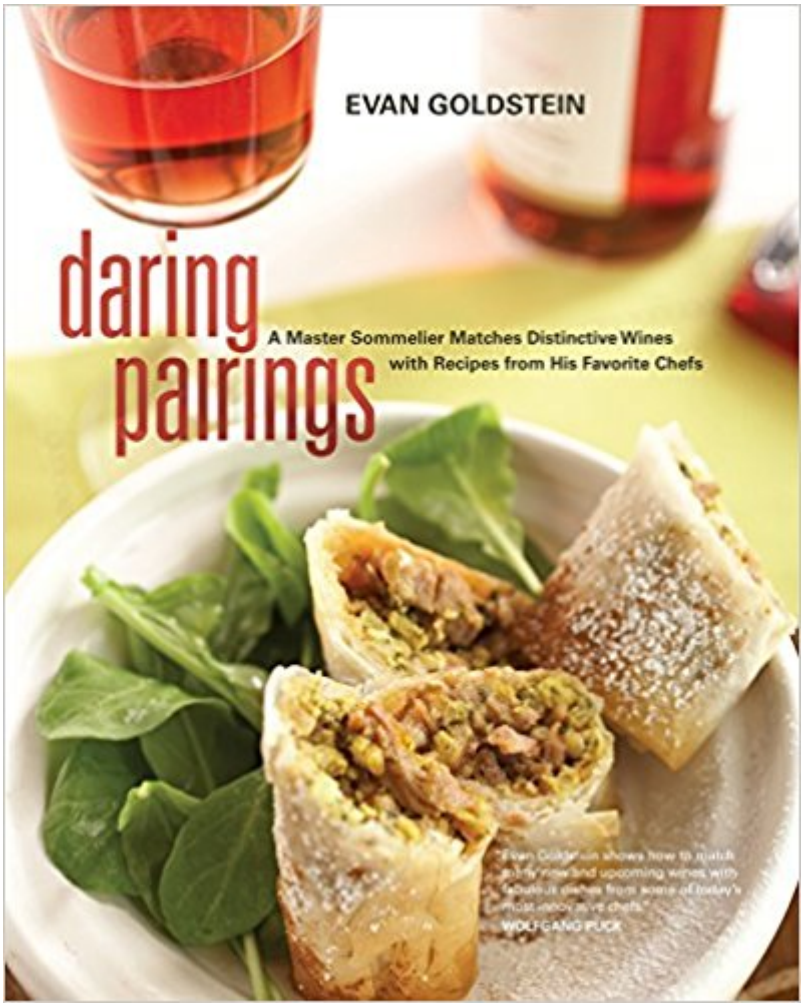
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Daring Pairings: A Master Sommelier Matches Distinctive Wines With Recipes From His Favorite Chefs



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Synopsis

The best wine and food pairings create harmony among unexpected flavors. Chardonnay, Riesling, and Merlot are classic pairing choices, but less conventional grape varieties like AlbariÃƒÂ o, Grenache, GrÃƒÂ ner Veltliner, Malbec, and Tempranillo are becoming increasingly popular, coveted by those with curious palates and a taste for good value. In Daring Pairings, the adventurous companion to the acclaimed Perfect Pairings, Master Sommelier Evan Goldstein shows how anyone can bring these emerging, exciting varieties to the table. He ventures into wine's new frontiers, exploring the flavors and pairing potential of thirty-six distinctive grapes from around the world, including Argentina, Spain, Italy, Greece, and France. In his entertaining and approachable style, Goldstein offers advice on crafting unforgettable wine and food pairings, suggests wines for everyday and special occasions, and recommends producers and importers. Thirty-six star chefs present recipes specially tailored to Goldstein's wine selections, and full-color photographs display these dishes in delectable splendor. This authoritative, down-to-earth guide reveals that pairing food and wine is no great mystery—anyone willing to explore or experiment can create bold and memorable combinations.With recipes and commentary from:Nate Appleman, Dan Barber, Ben Barker, Paul Bartolotta,Michelle Bernstein, Floyd Cardoz, Robert Del Grande, Tom Douglas, Suzanne Goin, Joyce Goldstein, Christopher Gross, Fergus Henderson, Gerald Hirigoyen, Philippe Jeanty, Douglas Keane, Hubert Keller, Loretta Keller, David Kinch, Evan Kleiman, Mourad Lahlou, Michael Leviton, Emily Luchetti, Laurent Manrique, Lachlan M. Patterson, Cindy Pawlcyn, Anne S. Quatrano, Michael Romano, Susan Spicer, Frank Stitt, Craig Stoll, Ethan Stowell, Charlie Trotter, Larry Tse, Richard Vellante, Vikram Vij, Kate Zuckerman

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Customer Reviews

For resolute gourmets and connoisseurs, matching wine with food constitutes a chief preoccupation. Perception of a wineÃ¢â ¬â„¢s bouquet and its acidity and alcohol levels can profoundly affect oneÃ¢â ¬â„¢s overall impression of food, and a dishÃ¢â ¬â„¢s spiciness, saltiness, and richness have a correlative effect. Bringing to bear a wealth of knowledge and experience, master sommelier Goldstein offers some novel approaches. His concern is not what foods go with ubiquitous varietals on the order of cabernet and zinfandel. GoldsteinÃ¢â ¬â„¢s wines to be paired run to obscure grapes such as txacoli, assyrtiko, and mencia. Each wine comes with a wealth of information about nomenclature, geographic origin, and production. He inventories not only the sorts of foods that match well with specific wines but also those whose flavors clash with or obscure the wineÃ¢â ¬â„¢s best characteristics. He notes also useful cheese pairings. Renowned chefs have contributed recipes that especially complement each wine. --Mark Knoblauch

Ã¢â ¬Å“A terrific book for anyone interested in answering the question, Ã¢â ¬Å“Which wine with which dish?Ã¢â ¬Â• But itÃ¢â ¬â„¢s much more than that, serving as a detailed reference for less-mainstream wine grapes.Ã¢â ¬Â• (Linda Murphy Wine Review Online 2010-05-24)Bringing to bear a wealth of knowledge and experience, Master Sommelier Goldstein offers some novel approaches. (Booklist 2010-04-15)Ã¢â ¬Å“A comprehensive guide (for) the adventurous wine explorer.Ã¢â ¬Â• (San Antonio Express-News 2010-06-02)Ã¢â ¬Å“Explores the pairing potential of 36 emerging grape varietals, matching each grape with recipes from star chefs.Ã¢â ¬Â• (Food & Wine Online 2010-07-15)Ã¢â ¬Å“Goldstein has put serious thought into how flavors of wines like Albarino work with food, a through-the-looking-glass work that educates on a little-considered topic.Ã¢â ¬Â• (SF Chronicle 2010-11-28)Ã¢â ¬Å“A terrific book for anyone interested in answering the question, Ã¢â ¬Å“Which wine with which dish?Ã¢â ¬Â• Ã¢â ¬Å“ (Linda Murphy Wine Review Online 2010-04-27)Ã¢â ¬Å“An exploration of 36 wine varieties. Each wine is paired with a recipe tailored for the match by a renowned chef.Ã¢â ¬Â• (La Cucina Italiana 2010-07-23)Ã¢â ¬Å“Provides a lot to chew on. . . . Can help casual drinkers who are reaching for a new wine by offering a range of food pairing tips.Ã¢â ¬Â• (Dr. Vino 2010-06-07)Ã¢â ¬Å“One-up(s) his own 2006 "Perfect Pairings" by concentrating on wines from 36 lesser-known grape varieties. Ã¢â ¬Å“ (Washington Post 2010-07-14)

This book is awesome and covers lesser known grape varieties fabulously. I’m designing my own home wine tasting around the wines and recipes in this book! Each wine has a phonetic pronunciation, history of the grape, flavors, cheeses, and then pairing pointers, anti-pairings, as well as a wonderful recipe. My example is Torrontes, it’s a less known grape from Argentina. Talks about alternative names and other countries that grow this grape well. Flavor lexicon of apricot, mango, honeysuckle, jasmine, among others. Similar to Viognier and Gewurztraminer. He then talks about the differences between aged vs. not aged, low-altitude vs. high-altitude vineyards, single variety vs. blended and then skin contact or no contact. It was tons of information that helped me better understand this variety. And this was just for one grape variety! There are over 35 varieties covered in this book. The Seafood Chowder that was paired with the Torrontes was excellent.My wine tasting is going to cover an appetizer w/wine, entree/wine and then dessert w/wine. In addition I will have out the cheeses recommended. It doesn’t get any simpler than this. I like this book andÃ Â The Wine Club: A Month-by-Month Guide to Learning About Wine with Friends.

Very readable overview of the wines covered in the book - and the recipes are good too. This volume covers some of the less familar wines but provides even the novice with a boatload of information without a lot jargon. Get the "Perfect Pairing" volume by Goldstein for coverage of the more mainstream wines.

I work in a restaurant and this book offers a great perspective on how wine and food work together. Very helpful.

Interesting

The book gives background on edgy grapes with very detailed recipes. Tried a few dishes and they turned out fantastic!

Absolutely amazing ... even better than his first book. Great information about the varietals and a wonderful, thoughtful exposition of how to think through the pairings with each one. First rate all the way!

Got this for my granddaughter who is studying wine and all that... she also works at a place that

does "wine pairings" and has tastings for wines. She adores the book.

A very nice book for the one who wish to learn more about wine pairing.And also great author .

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