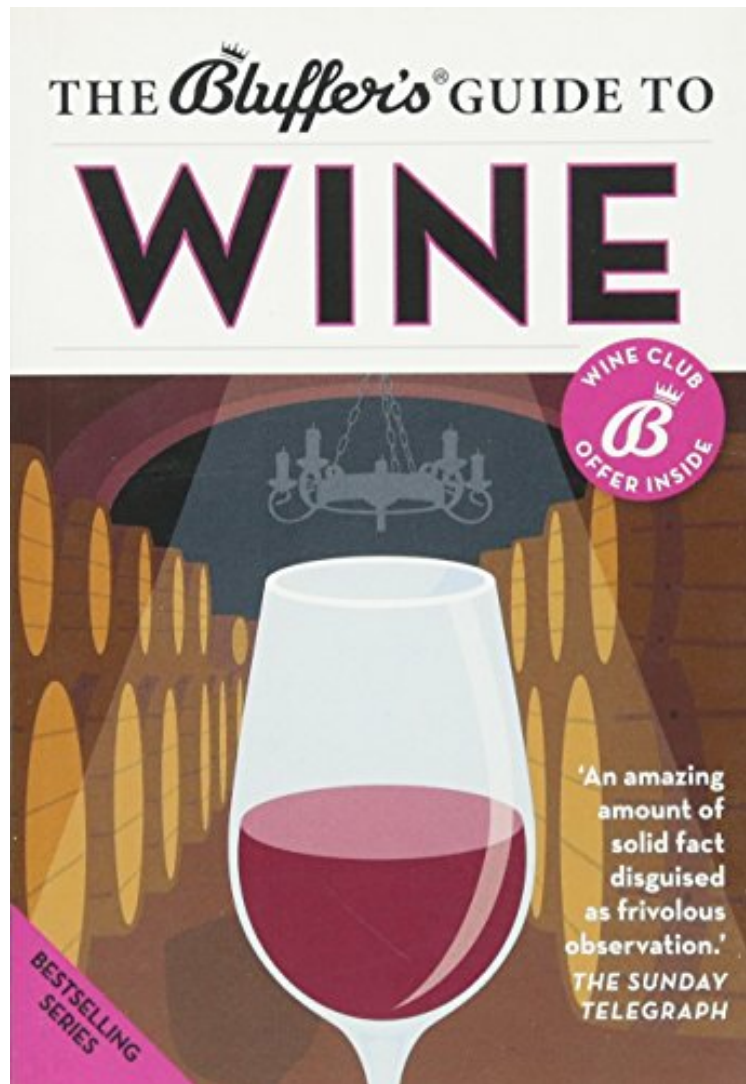


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## The Bluffer's Guide to Wine (Bluffer's Guides)

Jonathan Goodall

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**Jonathan Goodall : The Bluffer's Guide to Wine (Bluffer's Guides)** before purchasing it in order to gage whether or not it would be worth my time, and all praised The Bluffer's Guide to Wine (Bluffer's Guides):

0 of 0 people found the following review helpful. A quick read about wine. Helpful information on wine ...By ATM\_momA quick read about wine. Helpful information on wine varieties, tasting, regions, aroma, etc. Helped me feel more confident in attending my first wine tasting event. Contains facts, jargon, and all you need to know for instant expertise.1 of 1 people found the following review helpful. Brilliant Book for the true Wine aficionado wannabeBy Tommy DooleyDon't know your Hock from your Gewurztraminer? Think that `corked' means having floaty bits of corky stuff bobbing about in your flute? Think that only really good wine comes from Europe and that a

sommelier always knows his stuff? Well then you need this brilliant little book. Packed with more info and handy tips on all things wine related than you could shake a stick at (or should that be vine?). It takes you by the hand and guides you gently through the wine lake minefield - sorry metaphors are getting a bit mixed, possibly because as I write this I am half way through a cheeky little Chilean from Casablanca, a subtle if slightly fat Merlot with more character than a gaggle of Benobo monkeys. Yes wine is grown all over the world; well not in the cold northy bits or indeed the southy bits, with the exception of Alaska who do make some apparently dreadful plonk. Even in Blighty we have been dabbling in the art of viticulture since the Romans turned up and taught us to do everything, from building straight roads, having orgies and bathing. Learn how wine was 'democratised' by those lovely chaps down under in Australia. Gasp when you learn that botrytis is a fungus that wine makers welcome. Demystify the whole French Chateau and domain thing once and for all and realise that there are hundreds of different types of wine making grape, not just Cabernet sauvignon, Chardonnay and reliable old Syrah. The Portuguese even grow one called 'bastardo' - needs no translation methinks. This though is essentially a bluffers guide, you will get just enough to get away with it, as the covers says 'it's not what you know; it's what they think you know'. So this has been made pocket sized, so that if you encounter a wine bore you can pop to the 'Big Boys' room and have a quick gander at the relevant section and come back with a witty, well informed riposte that will have the whole room glowing with admiration and seething with envy in equal measures at your vino prowess. You are encouraged to be a chancer too, as odds on the other wino types are bluffing as much as you, if you come across a real 'know it all' smarty pants, well then there is enough here for you to hold your own, and I must say I have had to hold my own a few times I can tell you. The two authors Jonathan Goodall and Harry Eyres are to be commended on combining knowledge, wit and scintillating insight to the bottle turning, headache inducing world of wine. I am going to start on a fruity Muscat in a moment, just as soon as I have worked out a few 'show off' phrases that lets my guests know that I bought it on purpose for its delicate bouquet and subtle undertones, and not because it was on buy one get one free at the Supermarket. Actually that should be 'supermarche' as talking in French where wine is concerned is considered to be wino Nirvana, and fab top bluff too. This will make you see all things grape related with much more clarity, or should that be clarety? I was given a copy for review purposes, but would gladly buy others in this series of fun, educational and actually really useful little books, now I'm off to do some screwing with a 'waiters friend'. 0 of 0 people found the following review helpful. Amusing and informative By Sid Nunciuz I thought this was terrific. I had the good fortune to be sent a few of these Bluffer's Guides for review by the publisher: they are pocket-sized and only around 150 pages long and I have found them all amusing, informative and very enjoyable. This is one of the best. The Guides are, in fact, a bluff in themselves because although they purport to be a handbook for those who simply want to bluff their way, they use this as a cover for providing lots of very sound fact, written by people who really know and love their subject while being very witty about it and often scathing about the pretence which surrounds it. I suspect that this will be read by a lot of people who, like me, aren't experts by any means but drink quite a lot of wine (yes, doctor, I know - sorry) and have picked up a fair bit of basic knowledge of grapes, regions and so on from the experience and from reading labels. This Bluffers' Guide is a witty, erudite, shrewd and pretence-free guide to many of the things we know a bit about and lots and lots we don't from super-basics to some quite out-of-the-way snippets. It contains invaluable tips on where good wine is currently made and what to look out for, in the guise of giving you nuggets to show off with. As an example of their style: "Napa's wines are like Hollywood teeth: huge, unnervingly bright and faintly unbelievable," which made me smile. Where it is really helpful is in the deep knowledge of its authors who are ruthless and direct in separating quality and important fact from myth and pretension. They explain (and debunk where necessary) a lot of the stuff written and said about wine, and it's a delightfully unpretentious and enjoyable read throughout. Warmly recommended to anyone with any interest in wine. It's fun to read and a source of masses of really helpful information and opinion.

Never again confuse your vintage with your viticulture, your ullage with your oenology, your sabrage with your cepage. Bask in the admiration of your fellow drinkers, pronounce confidently on the provenance of whatever is in your glass (or your mouth), and hold your own against the most sneering of sommeliers."

"[Books no con-man should be without...The whole point, of course, is bluffing.] Why spend years mastering your chosen subject when you can get all the jargon you need to sound impressive in half an hour. "--Evening Express Aberdeen