

Wines, Beers, and Spirits

Dean Tudor

A Consumer's
Sourcebook

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1985

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Wines, Beers, and Spirits

Preface

With over 900 entries, this annotated source guide to information about the wines, beers, and spirits of the world presents carefully written evaluations of books, periodicals, associations and similar trade groups, nonprint materials, museums, and libraries. It is the only current comprehensive guide yet produced for the fast-growing interest in this topic, and it builds on my earlier book, *Wine, Beer and Spirits* (Libraries Unlimited, 1975) with about 95 percent new materials. In addition to the more important reference and general sources, this source guide also covers the geographic distribution, the history, the trade, the techniques, and the evaluative tools used to judge the different styles of wines. There are separate chapters for consumer guides, for cooking with alcoholic beverages, for beers and for spirits, and for the amateur wine maker and home brewer. The text concludes with critical listings of other sources of data, such as regional guides and tourist information, wine charts and ratings, courses and seminars, computer software, games and kits, and secondhand bookstores. A comprehensive author-title-association index provides access to the annotations of each entry described in this all-in-one source guide.

The audience to which this source guide is directed is twofold: the library and its patrons. For the library, this source guide should prove to be an excellent buying guide to the better sources of information in the area of wines, beers, and spirits. For the patrons, it should point the way through the subject literatures, enabling them to find quickly the most appropriate and timely resource tool that answers their need for relevant information. For the library, the guide can pinpoint the most logical source for requested data, while for patrons, the source guide presents informed opinion about which sources to buy for home use or as gifts, especially for those patrons on a tight budget. Thus, for both audiences, this source guide is at once both a buying guide and a subject analysis guide.

This source guide is selective in that only the better and more worthy, less duplicative materials have been chosen for evaluation. Some sources are important simply because they embrace so much more data, are more up-to-date (or are frequently revised), are authoritative and objective in their presentation, are heavily used by experts, and are readily available for purchase. The most important of these books and serials have been starred, and are recommended as a "first look" or as a "first buy." All sources are in print except for maybe a half dozen classics, and all prices are current to the Fall of 1984.

In certain rare instances, books in foreign languages were chosen because there was nothing comparable in English. This applies especially to written materials about a particular wine region. In those cases, foreign prices have been cited, and these are current in the country of origin. These materials can be ordered through the larger bookstores as any English-language book can be ordered, but the waiting time for their arrival can exceed six months. As editor of a wine publication (*The Grapevine*, for the Toronto Chapter of the International Wine and Food Society), and as owner of my own wine and food consulting firm, I use foreign language materials constantly. Many have reference value and are easily handled with the aid of a translation dictionary, particularly if the information required is only a date, a statistic, an address, a map, or a correct spelling.

When looking for reading materials on wines, beers, and spirits (either to update this source guide or to search on your own within the indexes or bibliographies mentioned in this source guide), you should keep in mind "library" and "index" forms of subject descriptors. For example, when searching for data about *wine*, you will usually find general material under the heading WINE AND WINE-MAKING, with a geographic breakdown. So information about California wines may be found under WINE AND WINEMAKING—U.S. Data about home wine making can normally be found under WINE AND WINEMAKING—AMATEUR. More specific materials can be found under the name of a country or region, such as BORDEAUX, BURGUNDY, CHAMPAGNE, CHIANTI WINE, CLARET, MADEIRA WINE, MOSELLE WINE, PORT WINE, SAUTERNES, SHERRY, and so forth. Other entries to consider include APERITIFS, FRUIT WINES, HOCK (WINE), and SPARKLING WINES. Terms that will be useful include COOKERY (WINES), GRAPES, VITICULTURE, and the headings WINE IN ART, WINE IN LITERATURE, and WINE IN MUSIC. The "great" wines will have entries under their own names, e.g., CLOS DE VOUGEOT, CHATEAU LATOUR, or BAROLO. For *beers*, appropriate headings are ALE, BREWERIES, CIDER, LAGER, MALT LIQUOR, and PERRY, with additional references under COOKERY (BEER) and MALT or BARLEY. Names are not that important, and it is rare to find anything under such terms as "Pilsner" or "Steam Beer." For *spirits*, general material usually appears under the heading LIQUORS, while more specific data can be located under the type or category of spirit, such as BRANDY, COCKTAILS, GIN, LIQUEURS, RUM, VODKA, WHISKY (BOURBON), WHISKY (CANADIAN), WHISKY (SCOTCH), or WHISKEY (IRISH). Additional material can be found under such terms as DRINKING IN LITERATURE, and HOTELS, TAVERNS, ETC. Specific names are useful, such as COGNAC, ARMAGNAC, BOURBON, and so forth. *Technical data* will be found under such terms as BREWING, DISTILLATION, and FERMENTATION, as well as associated terms for yeast and alcohol conversions.

This source guide is arranged to flow logically from the general to the specific. The table of contents outlines the scope of wines, beers, and spirits, as found in books, periodicals, audio-visual sources, contacts, and associations, and covers history, trade, techniques, descriptions, evaluations, and related topics. As mentioned above, the more important sources have been asterisked; these tools should be looked at first since they are more comprehensive, more reliable, and more up-to-date than the others. Since the publication of my earlier book, *Wine, Beer and Spirits*, there have been so many changes that 95 percent of the older book had to be discarded.

Introduction

I think wine is to be drunk and nothing aggravates me more than people that collect wine for collecting reasons. The chic thing is not just owning a rare bottle, but to have owned it and have drunk it. You are one up on everyone.

—Eric de Rothschild, Château Lafite-Rothschild
(as quoted in *Wines and Vines*, February 1984, p. 8)

Throughout history man has been attracted to alcoholic beverages for far more reasons than just consumption. To many, wine making is an economic necessity: a job. More than one-fifth of all the agricultural workers in the world depend on the grape. Beer, the easiest alcoholic beverage to make, is vitally needed in areas where the water is usually not safe to drink. And among the other uses of spirits, the results from the discovery of distillation have assuaged more hot tempers than they have created. That many troubles of the world can be attributed to alcoholic beverages cannot be denied. Nevertheless, the benefits can outweigh the negative factors. Prestigious Champagne is thought of as being symbolic of the good life to which we all aspire; the Christian faith equates (or very nearly equates, depending on the sect) red wine with blood. The first French Republic even named a month for the harvest season: Vendémiaire. And where would we be without our stockbroker; the word's root is derived from the French *broquier*—a man who tapped or broke a cask to draw wine (he was the only one allowed to do so, for he was the guarantor of the quality demanded by both merchants and growers).

Obviously, this source book stresses the positive benefits of alcoholic consumption. There is nothing here on “alcoholism” or social diseases. The appreciation of wines, beers, and spirits goes beyond knowledge of bottle contents and consumption. These just make up the tip of the prodigious iceberg. An evaluation of alcohol appreciation reveals that it can be a full-time study—and alcohol appreciation contains all the components of a demanding leisure-time activity.

The possibilities are limitless. The cultivation of a personal vineyard can take up all of one's waking hours. Making wines, beers, or liqueurs at home can give immense creative satisfaction. Touring manufacturing plants, châteaux, vineyards, and quiet little towns in search of romantic lore makes a perfect holiday and good

travelling both at home and abroad. Building a wine cellar or a wine closet in the home is a constructive task for those who like to work with their hands. The traditional "crafts and collecting" aspects of hobbies are exemplified in the collecting of old bottles or soaked-off wine labels, buying precious stemware and other drinking vessels (or making them from cast-off bottles), collecting toasts, and acquiring beer mats, menus, matches, and serviettes. Laying down a personal wine cellar takes time and money, as well as expertise. Tastings—either with a single wine lover at home, at the vineyard, or with special friends at parties—provide a festive element to the hobby. This leads naturally to cooking with alcoholic beverages, and to entertaining at home, and perhaps to forming a club or society for affiliation with a larger, internationally organized group such as the International Wine and Food Society, headquartered in London, England.

For those of a scholarly bent, there is, of course, just the simple reading of books and articles, perhaps with the possibility of starting one's own library. The historical excursions are endless, and can be supplemented by many locally offered courses through a community college or from an extension department. These are offered in the areas of home entertainment, wining and dining, cookery, wine appreciation, and amateur wine or beer making.

And last, but not least, for those who already have a large interest in the fine arts (e.g., photography, painting, music), there is the possibility of making alcoholic beverages the main theme—tavern drinking songs, a painting of food and wine, or photographs of an Alsatian vineyard.

This sourcebook covers all these and more. It points the way to the best print and nonprint materials covering any themes on wines, beers, and spirits. If you are serious enough to want to learn about these forms of alcoholic beverages, then you should begin by examining and reading the books with asterisks (these are the important ones), subscribing to a few magazines (also with asterisks), and joining a few clubs. This will get you started. Shelf knowledge will tell you what to look for; self-knowledge involves tasting, tasting, tasting, and even more tasting....

That wine, beer, and spirit manufacturers are enjoying their best years cannot be disputed. The public demand for lighter drinks means that a more efficient, higher proofing distillation process can be used, so that spirits can be quickly and cheaply produced in greater quantities. Advances in brewing have produced an acceptable draft-in-the-bottle substitute for those drinkers who prefer an unpasteurized taste. Ale is being brewed once again in the United States; micro-breweries are springing up, with limited runs of beer that is naturally fermented in the bottles. There has been an absolutely phenomenal growth of interest in wine during the past ten years. Domestic wines have dramatically improved, with the greater use of French-type varietals in the blend. The need for white wine, while detrimental to red wine sales, has been an impetus to increased wine consumption and total wine sales overall.

Within the 1962-1982 period, the consumption of wine in the United States quadrupled. (All figures and percentages are derived from the "Annual Statistics Survey" in *Wines and Vines* magazine; this survey is published in each year's July issue, and it covers imports, exports, grapes, country-by-country comparisons, currently and retrospectively, and so forth.) The increase in consumption of spirits during that time rose slightly, levelled off, then dropped, with a

pronounced emphasis on the extremes of both lightness (white spirits) and heaviness (cream-based liqueurs). *USA Today* reported on August 20, 1984, that liquor consumption in the United States had dropped 11.6 percent between 1973 and 1983, quoting a report by the Distilled Spirits Council of the United States, Inc. The overall consumption of beer has also decreased, with a declining market for domestic beers (in 1983, the top six breweries controlled 92 percent of American beer production). Interestingly enough, there is now a rising market for imported beer, a "status symbol" like sparkling mineral waters.

In 1982, foreign wines with a value of \$781 million were shipped into the United States; this represented about 15 percent of the total wine consumption dollar in the U.S. The value of U.S. wine exports was \$38 million. This meant that the trade deficit in wine was \$743 million, more than 2 percent of the total American trade deficit. Put another way, 26 percent of the 168 million cases (and equivalents) sold in the United States were foreign imports. In 1973, while I was compiling the earlier version of this book, the figure was 19 percent. Yet most of these imports are virtually needless, for the American domestic industry can quite easily accommodate the "taste" involved; the top ten imports have two-thirds of the total import market, and six of these are Italian (Riunite, Folonari, Zonin). Italian Lambrusco alone led the pack with over 11 million cases sold—more than one-quarter of the total imports. The other top imports are sweet whites and rosés from Spain, Portugal, and Germany.

Domestically, though, things have never appeared brighter. About 90 percent of all American wines produced are from California (principally through E & J Gallo, United Vintners, Almaden, and Heublein), for that state leads in production of volume, types of wine, and quality. At the end of 1983, there were 1,039 bonded wineries in the United States. Of this total, 576 are in California (this figure was 470 in 1980, out of 822 total, and 240 in 1970, out of 435 total). Most such wineries are "boutiques" offering limited bottlings of the great grape varieties at high prices (but this is warranted in terms of the labor, capital, and small production). In 1983, New York had 74 wineries, Ohio 41, Oregon 39, Pennsylvania 35, and Washington 32. The remainder were sprinkled throughout most of the other states.

Needless to say, many urgent problems have resulted from the increased demand for a limited supply of good wine. Two of these have been time and money. It takes time to develop the vine cuttings (at least five to eight years before decent varietal grapes can be crushed), time to make wine (about a year for whites, three years for reds), and time for correct bottle aging to catch a wine at its peak (this may be one to twenty years). Can anyone really afford the layout of capital, for a minimum of ten years, to produce a good wine, from vine cutting to consumption? What about those 100 million or more bottles of Champagne in cave storage in France? And an even larger number in Spain? Already we have seen the lessening of the red Burgundy production and the subsequent worldwide drive to less intensive vinification processes. The "futures" market opens the possibility of a Bordeaux Château selling off its wine while it is still in the barrel, and of course the Beaujolais vigneron is laughing all the way to the bank as their marketable six-week-old *primeur* sells out year after year (this "Beaujolais Nouveau" represents about 85 percent of that area's production). The quick production of white wines

and cheap red wines actually shores up a winery's financial reserves so that it can hold onto the greater red wines for a longer period.

Still, with tariff barriers and different wine regulations around the world, the export of *vin ordinaire* from Europe has stalled. There has been a "wine lake" since 1982, with many wines in storage, or being dumped or converted to industrial alcohol. The E.E.C. has already held several emergency meetings over what to do with this so-called "lake." General wine consumption is down in Europe, but consumption of quality goods is up worldwide—quality wines, quality beers, and quality spirits (older rums, Cognacs, single malt Scotches, etc.). People are drinking less, but they have traded up to better quality; they are still spending the same amount of money as before, but they are now drinking the expensive goods (and fewer of them). At the other end of this spectrum, more people than ever before are making their own wines (for a buck a bottle) and beer (for a dime a bottle). All of this tends to drive up the prices of the good wines as the demand exceeds the supply.

Much of this is reflected in the writings about wines, beers, and spirits, whether in the form of a book or as a news item in a magazine or a consumer guide. Wine literature is very well organized, more so than the literature of beers and spirits. The quality of writing is quite high, especially as the literati have taken to producing many lines about wines. Perhaps beer does not appeal to them or to their literary palates. That there are so few materials on spirits is surprising, but perhaps this can be partially explained away by the fact that there is so little romanticism involved—there are no "vineyards" to visit, too many mechanical processes, and so few manufacturers compared to the numbers for wine; also, home production of it is illegal. It is difficult to get excited about something that one cannot produce or touch or see at work. Materials are exceptionally scarce on liqueurs, infusions, and bitters (particularly the latter), probably because of the secrecy of the recipes used to blend and produce them. The fact that spirits are less used in cooking is also a detriment.

Twenty years ago (in 1964), there was only one syndicated newspaper columnist in the United States writing regularly on wines and spirits; now there are several, and just about every newspaper has a weekly column on wines and drinking. John Arlott wrote in *Wine* (Oxford University Press, 1984, p. v): "The increasing publication over the past two decades of books on the subject in English indicates the growing interest—perhaps more self-conscious and literary than in the true wine countries, but nevertheless unmistakable—in traditionally beer and spirit drinking countries."

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1

General Reference Books

This section includes notable *general* consultative sources, statistics, atlases, directories, dictionaries, and encyclopedias. Many of these works are indispensable for the wine enthusiast who wishes to acquire shelf knowledge. In my capacity as a wine writer in Canada, I use them all the time. There are other reference materials that deal solely with wines, tastings, home production, beers or spirits, and the technical and trade areas; these are annotated in their respective chapters. For further information about any kinds of wines, beers, or spirits materials, see the bibliographies listed in chapter 12, beginning on page 205.

1. Berberoglu, Hrayr. **The World of Wines, Spirits and Beers.** Dubuque, Ia.: Kendall/Hunt, 1984. 316p. illus. index. \$19.95 paper.

Originally published in 1981 as *Mr. B's Booze Book*, this monograph serves as a general text for hospitality students in "beverage" programs offered at colleges, at universities, and through extension courses. It is not a book on mixology, but rather, a book that comprehensively covers just about all of the wines of the world. Two-thirds of the book deal with still table wines. There is a country-by-country breakdown of the various types of table wines, grapes grown, climatic conditions, and some line sketch maps. Most notable is the thorough section on Italy (perhaps a bit out of proportion in context with the rest of the fine wines of the world), and the specific details given for smaller countries such as Cyprus, Tunisia, Lebanon, New Zealand, Rumania, and the U.S.S.R.

The balance of the book (one-third) discusses aromatized wines (vermouths, bitters), distilled products of spirits, beers, cocktails (with some basic recipes), menus, merchandising of alcoholic products, and bar setups. The appendices contain lists of wine shippers and addresses for various associations. There is also a separate index to the principal grape varieties, allowing tracing of the development of, say, cabernet sauvignon vines throughout the world. The print is small, the book oversized, and the information displayed in two columns. There are no color illustrations, and the maps are sparse. Still, dollar for dollar, this book packs in a lot of detail and is certainly worth purchasing just on that basis alone.

2. Burroughs, David and Norman Bezzant. **Wine Regions of the World.** 2d ed. London: W. Heinemann, 1979; distr. by David & Charles. 313p. illus. maps. index. \$14.50 paper.

This is a student's manual, meant for those taking the British Wine Trade examinations that lead to an M. W. appellation. It is a basic text that deals with the study of the vine, its cultivation, the making of wines and spirits, the production of table wines and sparkling wines, fortified wines, liqueurs, beers, ciders, and cocktails. There are many maps, diagrams, and drawings to illustrate the commentaries. What makes this a good book for just about anybody to use to learn the wine business are the running question-and-answer footnotes that test one's skills. The book was published for the Wine and Spirit Education Trust (U.K.).

- 3.* Doxat, John. **The Indispensable Drinks Book**. New York: Van Nostrand Reinhold, 1981. 224p. illus. bibliog. index. \$25.

Doxat's book was conceived, edited, and designed in England; hence, there is a distinct British orientation. The team of five experts covered all types of beverages: not just wines, spirits, liqueurs, cocktails, and aperitifs, but also beers, ciders, mixes, soft drinks, mineral waters, tea, coffee, and cocoa. Each type of drink is described with basic information, historical pictures, and some of the more common product labels for the bottles. It has all been written about before, but not with such panache and certainly not within one set of covers. This is a good book for the beginner, featuring excellent illustrations of the labels and over two hundred cocktail recipes.

4. Doxat, John. **The World of Drinks and Drinking: An International Distillation**. New York: Drake, 1972. 256p. illus. bibliog. index. \$9.95.

This is a brief encyclopedia in dictionary form, with appropriate cross-references where needed. Doxat examines the drinking patterns of the major nations around the world, such as the minimum drinking age in Russia. Included are individual entries—"bottles," "closures," "toasts," "customs," "distilling," and "brewing," to name but a few. Anecdotes and quotations make this amusing reading, as in the entry for "vulgarity." Brief histories for all drinks are given. What makes this book valuable are the short corporate histories of wine merchants and distilleries.

5. Fellman, Leonard F. **Merchandising by Design: Developing Effective Menus and Wine Lists**. New York: Lebharr-Friedman Books, 1981. 136p. illus. index. \$10 paper.

This is an exceptionally useful little book, one that details how a menu and a wine list are put together. Covered are not only the principles of design for catching customers' eyes, but also the principles of food and wine (which kinds of wines go with which kinds of food). Other material deals with cocktails, carrying spirits in inventory, types of beers, and so forth.

6. Ford, Gene. **Ford's Illustrated Guide to Wines, Brews & Spirits**. Dubuque, Ia.: Wm. C. Brown, 1983. 377p. illus. \$18.95 paper.

Ford was once the president of the Society of Wine Educators; he is a syndicated columnist dealing with alcoholic beverages. This book, a rather eclectic package, basically deals with wines. There are 29 chapters, and the material is arranged by type of wine. But Ford also presents literary references, marginal comments, and material on the social aspects of alcohol consumption, as well as over four hundred photographs, charts, and graphs, and some 88 descriptive tables dealing with wines, beers and spirits.

- 7.* Grossman, Harold J. **Grossman's Guide to Wines, Beers and Spirits**. 7th rev. ed. rev. by Harriet Lembeck. New York: Scribner's, 1983. 638p. illus. maps. bibliog. index. \$17.95.

This standard reference work, first published in 1940, is not arranged alphabetically, but by topic. Short introductions deal with definitions and fermentation, and the body of the text swings into the wine-producing countries of Europe. There are 52 pages on America, and there is material on distilled spirits, but only 19 pages on beer. Recipes are also included for cocktails and for food preparations utilizing wine. Although this book has sold well to the general public, it was written for the hotel and food industry. This accounts for its plodding style and the inclusion of material dealing with the wine list, menu making, rules for bartending, hotel and restaurant glassware, inventory, merchandising, and accounting procedures. Numerous appendices include a quick guide to wines and spirits, cost and profit charts, wine classification, a glossary, tables of taxation and duties, various measurement equivalents, a good bibliography, and an extensive index.

8. Hasler, Geoffrey F. **Wine Service in the Restaurant**. 4th ed. London: Wine and Spirit Publications, 1977; distr. by International Publications Service. 84p. illus. \$6.50.

The author, a founding member of the Guild of Sommeliers, has written this book primarily for students and trainees in the hotel and restaurant trade. It covers the serving of wine in cocktail lounges and restaurants, catering for restaurant parties and banquets, and other subjects that may contribute to the success of a home dinner party as well.

- 9.* Hogg, Anthony. **Guide to Visiting Vineyards**. rev. ed. London: Michael Joseph, 1981. 230p. illus. index. \$19.50.

Originally published in 1976 by a noted wine writer, this directory now lists over three hundred vineyards, cellars, and distilleries throughout Europe where visitors are made welcome. For each place (arranged by geographic area within each country, beginning with France), Hogg supplies the name, the postal address, the phone number, and the times of availability, as well as travel directions with maps and the proper method of introduction required—which in most cases is by letter of introduction. The Europeans, of course, are the very model of etiquette; they don't want just anybody stepping in off the street. So it is important to get a letter from an agent or merchant before leaving North America. Most principals gladly accept these documents from interested clients.

- 10.* Johnson, Hugh. **The World Atlas of Wine: A Complete Guide to the Wines and Spirits of the World**. rev. and enl. ed. New York: Simon and Schuster, 1978. 288p. illus. part color. maps. bibliog. index. \$35.

Johnson's world atlas is something more than an atlas, since it includes basic information on wine making and choosing wines. At the same time, it is less than what the subtitle promises. The book, lavishly illustrated with color and black-and-white photos, charts, reproductions of about 1,000 wine labels and 143 well-drawn, detailed maps, is divided into seven parts: introduction (history of wine, wine making, etc.); choosing and serving wines (vintage charts are included here); France;

Germany; Southern and Eastern Europe and the Mediterranean; the New World and England and Wales; and spirits. An index and a 7,000-entry gazetteer are appended. France is given almost as much space as the rest of Europe, while all other wine-producing areas (the United States, Australia, South Africa, South America, England, and Wales) are compressed into 29 pages. With this allotment, even France is not covered completely, let alone any other part of the wine world. The 17-page section on spirits is too brief to be of much value and seems out of place. A double page is allotted to each wine region, giving a survey of the region, the grape varieties grown, the major wines produced, and other descriptive matter; photographs of selected labels (tiny reproductions); a locator map, photos of the area, and a detailed map. These maps are the focal point of the work. Instead of showing only political boundaries, they have viticultural detail, indicating contours, elevations, vineyards, and woods. Included in the two introductory sections are some interesting maps of the world's vineyards by countries, in thousands of hectares; graphs depicting world wine consumption (by country) and data on wine-producing areas in the ancient world and the Middle Ages. Among the several informative pieces of miscellany are two double-page drawings of the layout of a château in all of its detail and of a modern winery, and a brief selected bibliography on wine. This "atlas" differs from other wine books in its emphasis on viticultural and economic detail rather than on the simple geographical location of châteaux. It is a useful supplement to *Alexis Lichine's New Encyclopedia of Wines & Spirits*, but certainly in its next edition Johnson should pay attention to American wines.

11. **Lexique de la vigne et du vin.** Paris: Office International de la Vigne et du Vin, 1972. 700p. maps. index. 200 French francs.

This is a translation/terminology dictionary for wines, like Elsevier's similar work for beer. The seven languages are English, French, Italian, Spanish, German, Portuguese, and Russian. A great number of specialists worked on this project for many years, and the resulting dictionary is in four parts: 1) 2,000 terms and definitions (510 pages); 2) 7 alphabetical indexes (1 per language) plus a special section for Latin terms cited in the book; 3) exhaustive units of measures, both past and present, and tables of equivalencies; and 4) 17 maps and drawings. This is an essential work for the serious student of wines.

- 12.* Lichine, Alexis. **Alexis Lichine's New Encyclopedia of Wines & Spirits.** 4th ed. New York: Knopf, 1984. 736p. illus. maps. bibliog. index. \$35.

Wine producer and wine merchant Lichine has produced the definitive basic reference-information tool about wines, beers, and spirits. His superb and well-written introductory material covers history; wine, food, and health; wine cellars; vinification processes; viticulture; and spirit making. The main body is alphabetical in arrangement and is self-indexing with appropriate cross-references. Lichine covers geographic areas with the types of vines, types of wines, spirits, beers, aperitifs, and locally applied technical terms. Sketch maps are of all locations. Most entries are long, especially for French and German wine-growing areas, but at least the reader does not have to hunt around for châteaux names or areas (such as Côtes du Rhône); for these, while mentioned under the country (in this case, France), are *also* given their *own* alphabetical entries. The "great wine area" entries have