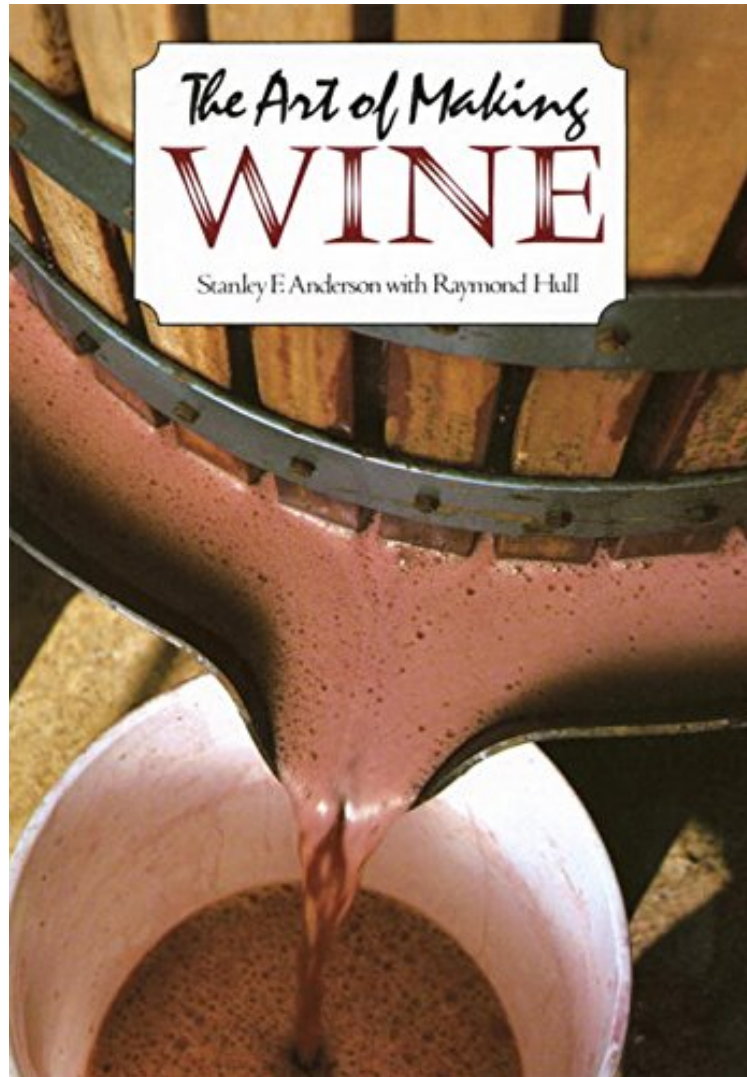


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The Art of Making Wine (Plume)

Stanley F. Anderson, Raymond Hull
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#409781 in BooksColor: Multi Anderson, Stanley F./ Hull, Raymond 1991-07-01 1991-07-01Original language:EnglishPDF # 1 7.60 x .50 x 5.30l, .50 #File Name: 0452267447192 pagesGreat wine making bookVery easy to follow descriptions withinVery durable packaging to insure safe delivery | File size: 18.Mb

Stanley F. Anderson, Raymond Hull : The Art of Making Wine (Plume) before purchasing it in order to gage whether or not it would be worth my time, and all praised The Art of Making Wine (Plume):

0 of 0 people found the following review helpful. a good read.By David ColeInformative; a good read.0 of 0 people found the following review helpful. I did not care for this book at all. ...By B. ThieleI did not care for this book at all. Seemed antiquated in content as well as the way it was executed.1 of 1 people found the following review helpful. Wine bookBy tctrkcaMany people praise my wines. I have tried many of the recipes and all are winners. I believe I

have started a few people to the fun job of making wine and the privilege of tasting the result of their labours.

With more than 100,000 copies in print, *The Art of Making Wine* is by now the definitive step-by-step guide for the serious amateur or beginning winemaker. Experienced vintners Anderson and Hull provide more than fifty recipes for making any kind of fruit. For the adventurous winemaker, they give guidelines for endless experimentation. Table reds, whites, and roses, sparkling wines, sherries, and Madeiras can be made from grapes; while apples, pears, currants, blackberries, apricots, plums, and figseven bananas and passion fruitmake delicious fruity wines. You can even experiment with dandelions, rose hips, honey, or herbs. The authors provide details on: Starting your home winery without spending a centusing easy-to-find household items; Choosing and buying fruit, or using specially marketed concentrates or wine bases; Making a yeast starter; dos and donts of sugar, acid, and temperature control; measuring alcohol content; Equipment for the more sophisticated winemaker, and all you need to know about bottles, barrels, corks, and racks; Common problemsfrom musty-smelling wine to exploding bottlesand how to solve them. Whether you are a traditionalist looking for new ideas or a beginner who has suddenly acquired a lot of fruit and needs to use it fast, you are certain to find inspiration here.

About the AuthorStanley F. Anderson founded Wine-Art in 1959, and has written four books about wine and beer-making. He lives in Cowichan Bay, British Columbia, Canada.Raymond Hullwas a playwright, television screenwriter, and author of many books.Besides*The Peter Principle*(co-authored with Dr. Laurence Peters),Hullwrote historical and how-to books (*The Art of Making Wine*,*How To Get What You Want*, *How To Win an Election*,*How To Write a How-To Book*), and was active in writers' groups. Hisprivate papers are in the archives of the University of British Columbia library. He died in 1985.