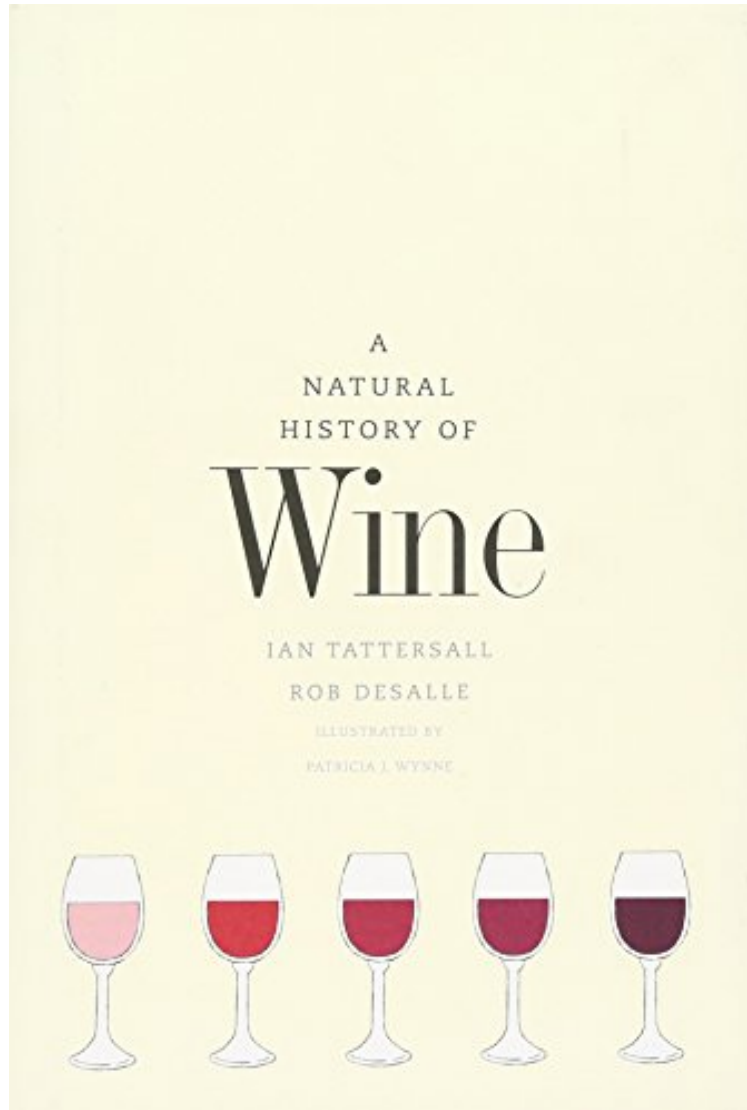


(Download pdf ebook) A Natural History of Wine

A Natural History of Wine

Ian Tattersall, Rob DeSalle

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#147762 in Books Patricia J Wynne Ian Tattersall Rob DeSalle 2015-11-10Original language:EnglishPDF #1 8.75 x .94 x 5.75l, .0 #File Name: 0300211023264 pagesA Natural History of Wine | File size: 51.Mb

Ian Tattersall, Rob DeSalle : A Natural History of Wine before purchasing it in order to gage whether or not it would be worth my time, and all praised A Natural History of Wine:

1 of 1 people found the following review helpful. Good read for an experienced wine lover who doesn't mind some scienceBy UrsiformI was attracted to this book because Ian Tattersall is coauthor, and I've enjoyed his books on paleoanthropology. I very much enjoyed the book, although I wouldn't recommend it to someone just getting into wine. Some background in the subject will help you with this book.Each chapter is tied to a wine, but the range of the book is great. History, geography, climate, anthropology, archaeology, chemistry, physiology, and various other

disciplines are tied in here. This book is about two very smart, wine-loving scientists pooling their knowledge to better understand wine. The reader is along for the ride; the more you know at the start the easier the ride will be. Ultimately I really enjoyed the book. Just don't go into it expecting an introduction to the subject. 3 of 4 people found the following review helpful. This book was a disappointment for me. By Houston-consumer This book was a disappointment for me. The majority of the book is spent on incredibly basic aspects of biology and chemistry. The scientific discussion is relatively generic and not really specific to wine. If you paid attention in high school science and understand what a gene is and how photosynthesis works, you can skip the first half of the book. What I was hoping for was more discussion about the history of wine and more scientific discussion about what makes a pino noir different from a merlot and more of a biochemical explanation of what a bouquet of cherries, chocolate, etc actually is. This book could have been much better if more attention was placed in certain areas and less in others. 0 of 0 people found the following review helpful. Five Stars By Customer Nice and well written book!

A captivating survey of the science of wine and winemaking for anyone who has ever wondered about the magic of the fermented grape. An excellent bottle of wine can be the spark that inspires a brainstorming session. Such was the case for Ian Tattersall and Rob DeSalle, scientists who frequently collaborate on book and museum exhibition projects. When the conversation turned to wine one evening, it almost inevitably led the two to begin exploring the many intersections between science and wine. This book presents their fascinating, freewheeling answers to the question "What can science tell us about wine?" And vice versa. Conversational and accessible to everyone, this colorfully illustrated book embraces almost every imaginable area of the sciences, from microbiology and ecology (for an understanding of what creates this complex beverage) to physiology and neurobiology (for insight into the effects of wine on the mind and body). The authors draw on physics, chemistry, biochemistry, evolution, and climatology, and they expand the discussion to include insights from anthropology, primatology, entomology, Neolithic archaeology, and even classical history. The resulting volume is indispensable for anyone who wishes to appreciate wine to its fullest.

"A Natural History of Wine is modest in size, but not in scope. Co-authors Ian Tattersall, a paleoanthropologist, and Rob DeSalle, a molecular biologist, roam through the natural and social sciences to reveal vistas sure to surprise even well-versed wine buffs." —Peter Hellman, *The Wall Street Journal*