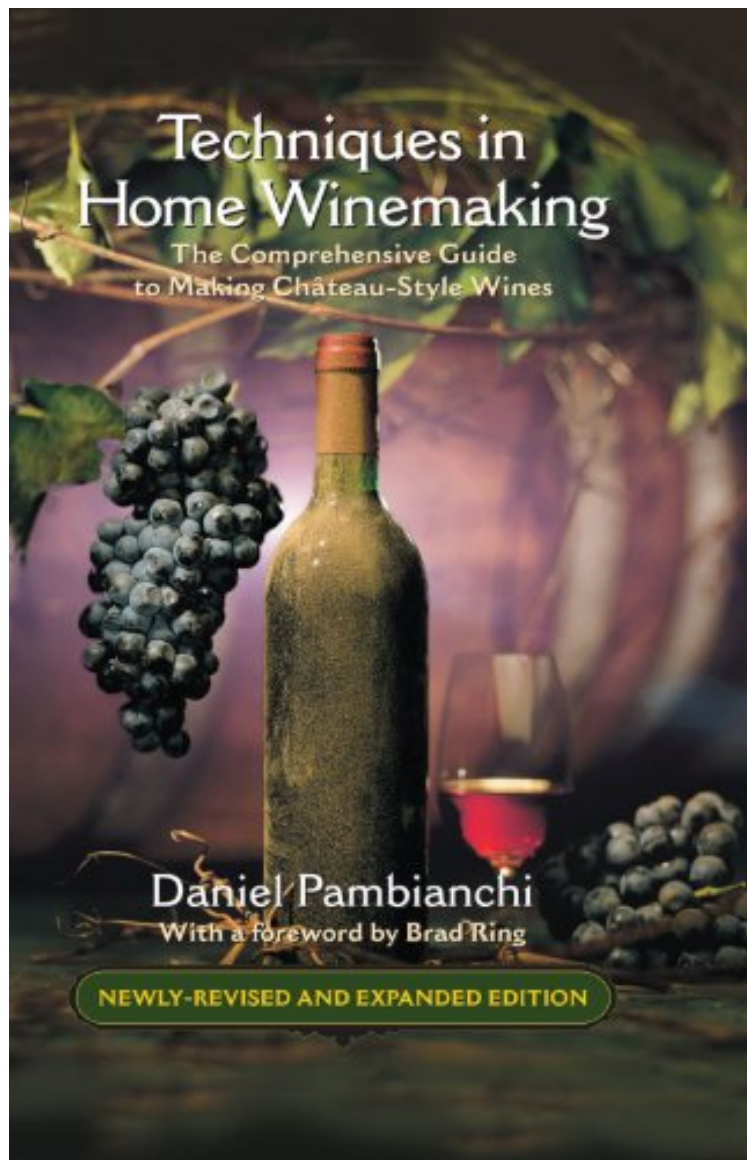


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## Techniques in Home Winemaking: A Practical Guide to Making Chacirc;teau-Style Wines

*Daniel Pambianchi*

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From crushing grapes to bottling wine, this essential handbook enables the home winemaker to make informed decisions about ingredients, equipment, and the winemaking process. Precise step-by-step instructions lead both novice and advanced winemakers through all of the important procedures, including selecting and working with new equipment, determining the best material for specific styles, analyzing the product, monitoring acidity levels, and common troubleshooting problems. Using accessible charts and tables to offer detailed instructions for making Pinot noir, port, and sparkling wines, this newly updated edition also covers often overlooked topics, such as ice wines and blending varieties.

"Flow charts and clearly organized chapters make for an in-depth reference work." nbsp; mdash; Time magazine