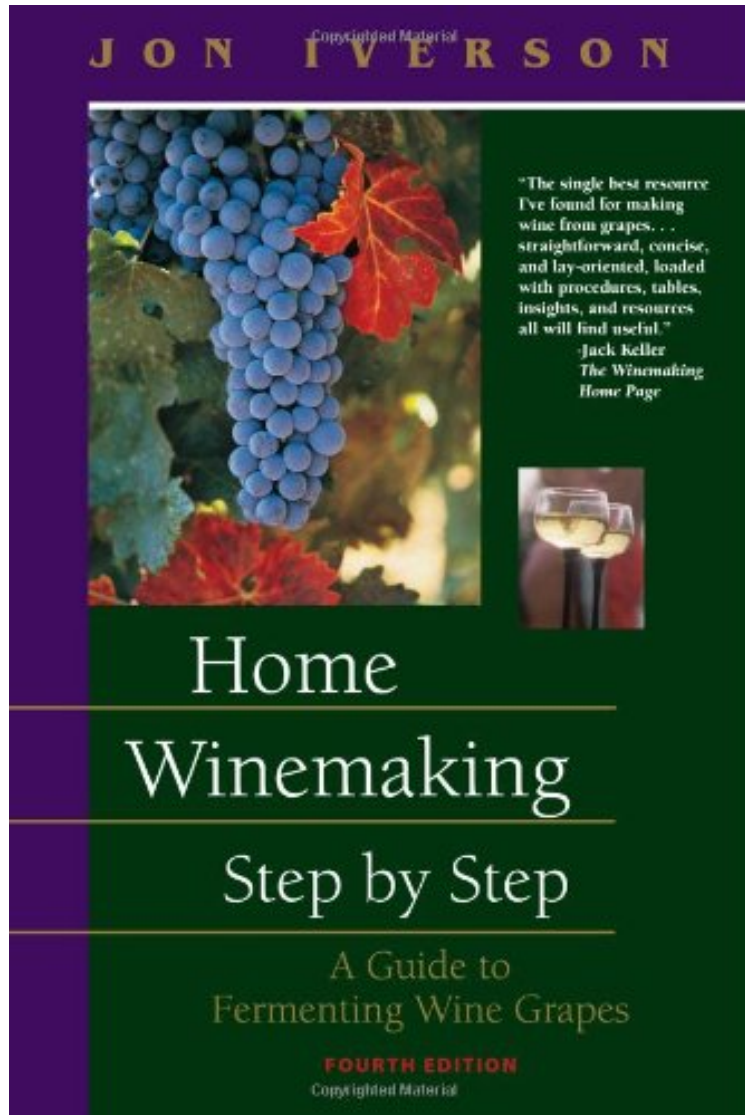


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# Home Winemaking Step by Step: A Guide to Fermenting Wine Grapes

Jon Iverson

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**Jon Iverson : Home Winemaking Step by Step: A Guide to Fermenting Wine Grapes** before purchasing it in order to gage whether or not it would be worth my time, and all praised Home Winemaking Step by Step: A Guide to Fermenting Wine Grapes:

1 of 1 people found the following review helpful. The previous reviews for this book are good, but I would recommend that you look elsewhere ...By Westminsterfire This book is not for people who are beginning winemakers.

The terminology is for the advanced who may have made wine for years and the topics are disorganized and unstructured throughout the book. Some steps which I was looking forward to, such as how to sweeten the wine at the end, are not included in this book. The previous reviews for this book are good, but I would recommend that you look elsewhere if you are just starting to make your own wine. 0 of 0 people found the following review helpful. A good reference but a poor starter book By Joanne F. Bosilovic A good reference but a poor starter book. Far too technical for a beginner and the author should consider adding a glossary of terms. 0 of 0 people found the following review helpful. Good reference for beginning winemaker By R Carter Good reference for beginning winemaker. A bit technical and it seems to focus on white wines more than reds. Suggest the reader brush up on Chemistry 101 to better understand more of the technical steps that are covered.

Written expressly for beginning and advanced amateurs, this guide explores home winemaking in practical terms, focusing on the latest fermentation techniques of both red and white wine grapes. This new edition is more user-friendly than ever, containing an expanded offering of tips and advice to help winemakers obtain the best possible yield as well as descriptions of new yeasts, chemicals, and additives available. Detailed information on equipment, supplies, and how to arrange a source for good grapes as well as mistakes to avoid makes getting started easy. Advanced winemakers will appreciate full explanations of sophisticated topics such as malolactic fermentation, sparkling wines, concentrate kits, and blending and listings of websites for supplementary information.

"Filled with strong basic knowledge for beginners and techniques and tricks for more experienced vintners." nbsp; mdash; Time magazine