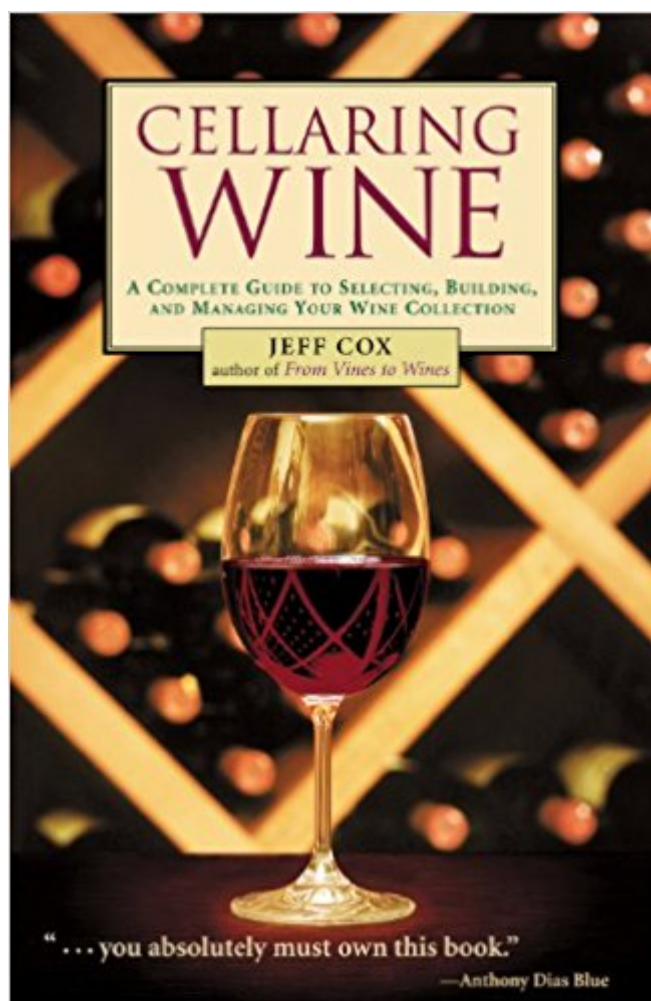


The book was found

Cellaring Wine: A Complete Guide To Selecting, Building, And Managing Your Wine Collection



Synopsis

Enjoy the rich and complex flavors of wine that's been matured to its peak. In this comprehensive guide, Jeff Cox provides everything you need to know to build and maintain your own wine cellar. Whether you're thinking of storing a few extra bottles in a spare closet or are looking to properly age a garage full of wine, you'll find straightforward advice and helpful hints on successful cellaring techniques. Build and delight in your collection of wine while learning how to bring out the full potential of every bottle.

Book Information

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Customer Reviews

Loaded with expert information, this volume is as accessible to novice wine collectors with a few bottles to store as it is educational for serious oenophiles seeking to house an extensive array of vintages. But unlike many wine tomes, it doesn't take itself too seriously-Cox (From Vines to Wines) admits early on to a "soft spot in my heart for white Zinfandel." The book is divided into two sections; the first addresses the general principles of collecting and acquiring wine, while the second goes into great detail about building and using a wine cellar. Sidebars address such topics as guidelines for wine aging, vertical tastings, cooling a cellar, storing wine on its side and "the future of corks." Whimsical illustrations throughout by William Bramhall are a constant reminder that collecting wine should be an enjoyable activity. Copyright 2003 Reed Business Information, Inc.

â œâ | a simple, pleasant guidebook â | Cheerful, cartoon illustrations and easy language demystify

the project and can make you a co-creator of great wine. • The Wine News • Even if a real wine cellar is a dim vision in your architectural future, this book offers something for you right now: encouragement and good, hard information. • San Antonio Express-News • Loaded with expert information, this volume is as accessible to novice wine collectors as it is educational for serious oenophiles seeking to house an extensive array of vintages. • Publishers Weekly Online • A thoughtful, easy-to-follow, and explicit guide, *Cellaring Wine* is confidently recommended for dedicated and aspiring wine connoisseurs. • Library Bookwatch • practical advice that will enable you to easily oversee the construction of a wine cellar large or small. • San Diego Union-Tribune • Cox shares 30 years of wine-collecting wisdom • Northwest Palate

I am working on a wine cellar, and I purchased half a dozen books to get me started. This book is by far the best. It covers what I would call basics to intermediate wine selections, the construction of a wine cellar (in enough detail to actually plan and build one, and some of the basics of which wines to collect, why collect them, and their valuation. I have looked through all of the books. Many have lovely photos of expensive wine cellars (this book doesn't). But for readability, perspective, and covering what I need to learn.... this book is the best.

This is a great book, filled with antidotes from the writers personal experience. I found the writing engaging, but it lacked the detail I was hoping for when I bought the book. It was an enjoyable, but does not provide the detail I would expect from "A Complete Guide".

The book I bought was used and copyrighted in 2003. The book provides some good thoughts on creating a wine cellar and selecting wines to stock the cellar with. I am not smart enough on wines to know if the wines he covers are really good or not. I am somewhat familiar with wood working and math. In Chap 4 (pages 99-102) he covers cellar size, he estimates that a couple will consume two 750 ml bottles of wine every three days or 240 bottles every year. These 240 bottles he converts to 12 cases of wine per year. (my math converts 240 bottles to 20 cases of 12 bottles each). He then estimates having 3 cases of wine to give away as gifts etc per year. He plans his cellar to hold 8 years worth of wine to allow wines to age for the future. On page 102 he comes up with the need to store 103 cases to cover the eight year wine cellar cycle. (my math 20 plus 3 times 8 years equals 184 cases of storage needed for the 8 year cycle) On page 105 he states you need 580 cubic feet of storage for the 110 cases plus 580 cubic feet to walk around in. (my math computes a case of

wine at a little less than 1 cubic foot and for 184 cases that would compute to 184 cubic feet for wine storage plus maybe another 360 cubic feet to move around in). He also computes cubic yards, in his example he says 1,160 cubic feet converts to 129 cubic yards He uses 9 cubic feet to a cubic yard. . (My math says there are 27 cubic feet to a cubic yard $3 \times 3 \times 3$ (L X W X H) is 27. 1,160 divided by 27 is a little under 43 cubic yards.)In chap 5 he goes about building a wine cellar and suggests an 8 by 18 foot cellar that is 7 or 8 feet high. On page 133 he says to place studs 16 inches on center but his drawings on pages 132,137 and 138 show the studs at 17 1/2 inches on center. (Most building materials are 4 feet wide for plywood and sheet rock and usually 8 feet for plywood and 8, 10 or 12 feet for sheet rock, this allows the materials to be fastened to four or more studs)On page 151 he talks about building a diamond bin wine storage rack. He states the rack should be 9 by 18 feet to hold 600 bottles or 50 cases of wine. He then suggests a 9 by 10 foot frame of diamond bins. How does one fit a 9 foot tall bin into a 7 or 8 foot tall wine cellar? He suggests using plywood for the top, bottom and sides of the bin, plywood is normally stocked in 4 by 8 foot sheets and can be special ordered in longer sheets for \$\$\$\$. The diagonal supports he says to use 1 X 12 stock lumber. To have knot free lumber it will cost more than using cabinet grade veneer plywood. On page 154 he suggests using a miter box to cut the 45 degree angles on the diagonals used in the diamond bins. I don't know of a miter box that will allow you to cut a 45 degree angle on the 12 inch end of a 1 X 12.. I would opt to use plywood and make two diamond bins, one on top of the other.I feel that Storey Publishing should have done a much better job in their edit of this book. I think the author did a good job with the concepts he presents and his thinking in reaching his planning data was sound, just the numbers did not jive with the text.I would recommend the book, but be aware of the actual space you have to work with, and with the limitations of the building materials you plan to use.

Loved this book. Very informative. Not sure the actual building of a wine cellar connects all that well with selecting the wine. Would like to see more on reading wine labels. Found that chapter very interesting. Do more!!

I have gone through about a half dozen books on wine, tasting, and cellaring lately and this is one of the better ones. Well rounded and thorough, it will leave you with a good understanding of the basics and is written well enough to make it enjoyable and interesting to read. Give it a try and then pop the cork on a new wine to celebrate your new knowledge of this interesting hobby.

The wife of the man it was given too has told us that he really like the book and is reading it cover to cover. He has a cellar and wanted more information on collecting fine wines.

This is a great informative book but the title is misleading. 2/3 of the book is not about cellaring wine in my opinion. I suppose the author would make the case that pricing, selecting, tasting and rating are all aspects of creating a wine cellar, but I wouldn't. I also did not find most his advice on building wine stroage helpful. The diagrams are simplistic and are really of no use. His advice not to bulid wine rack doors yourself is odd. He recommends buying pre-hung doors. I find this odd because you cannot buy odd size pre-hung door at Menards or Home Depot. I suppose you could special order them but that would be expensive. Of the information that was helpful was to attach poly sheets to the wall as a moisture barrier. He did alert me to the usefulness of that. After all the criticism I would still recommend this book. I looked forward to reading this book. It is a fun read.

excellent

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