

Making Everything Easier!™

Pairing Food & Wine

FOR
DUMMIES®

Learn to:

- Grasp the basics of aroma, flavor, and taste
- Select the best wine match for every dish, every time
- Appreciate how a wine's age affects pairing
- Order wine at a restaurant to complement your meal

John Szabo
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Pairing Food & Wine For Dummies®

Visit

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by John Szabo



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About the Author

John Szabo is the original Canadian master sommelier, earning the credentials in 2004, and is one of only 200 worldwide today. When not eating and drinking (professionally), he writes and reviews wines for WineAlign.com, NationalPost.com, TorontoStandard.com, *Maclean's Canadian Wine Guide*, *Wine Access Magazine*, *Grapevine Magazine*, and is wine editor for Toronto's *CityBites Magazine*.

John keeps his sommelier skills sharp as consulting wine director for the Trump Tower Toronto and for Toronto's Pearson International Airport, among other projects. And just to make sure all angles are covered and his experience well rounded, he owns a vineyard in Eger, Hungary, the J&J Eger Wine Co., where he makes small quantities of food friendly Kékfrankos. As a holder of a third degree black belt in Goju-ryu karate, his grapes are well protected, too.

Dedication

For my wife, Alexandra, and my children Esmail and Julius, who supported long hours of writing, regular absence, and hundreds of bottles of wine on the table each week as I looked for that perfect match.

Author Acknowledgments

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