



## Book Review: Jeannie Cho Lee Expands the Vocabulary of Wine



Mastering Wine for the Asian Palate is first and foremost an extremely good introduction to wine. But the author makes her work unique by using it to expand the vocabulary of wine, creating **a guide that is more accessible to Asian audiences**. Instead of saying a wine tastes like blackcurrants or asparagus, she uses more familiar descriptors like dried dates and seaweed.

The book **introduces the 10 most prominent kinds of grapes found on the Asian wine market**, addressing their flavors and styles throughout the different regions where they are grown. She then offers ways to **describe each using terms more familiar to Asians**. The idea of adapting this rather esoteric language is a good one, although in some cases seems unnecessary. Traditional descriptors include plenty of flavors any Chinese person will know—apples, peaches, mangos. But it's clear that Cho Lee seeks not to supplant the traditional vocabulary but rather to make it more **dynamic and diverse**. Mastering Wine also includes a very interesting discussion of the Asian wine market, including **what wines are most popular here, and which are most available**. This information makes the book an especially good read for wine enthusiasts living in China, and more helpful as a guide.

*Jeannie Cho Lee, Mastering Wine for the Asian Palate, available on Amazon, or direct from Andrea Chu at [andreamchu@gmail.com](mailto:andreamchu@gmail.com)*

