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Book Reviews

Author, Title	**Reviewer**
Barry C. Smith *Questions of Taste: The Philosophy of Wine*	David J. Hoaas
Michelin Guide Tokyo 2008: *Selection of Restaurants and Hotels*	Peter Musolf
John V.C. Nye *War, Wine, and Taxes:* *The Political Economy of Anglo-French Trade, 1689-1900*	James Shepherd

BARRY C. SMITH (ed.): *Questions of Taste: The Philosophy of Wine*. Oxford University Press, New York, 2007, 222 pp., ISBN 9780195331462, $27.95.

The essays in this volume are based on a December 2004 conference sponsored by the Institute of Philosophy at the University of London's School of Advanced Study. The conference was entitled *Philosophy and Wine from Science to Subjectivity*. The ten chapters in the volume either had their roots in the proceedings from this conference or were commissioned pieces following the conference. The list of contributing writers includes seven professional philosophers, a wine educator, a biochemist, a wine critic, and a wine-maker (albeit one with an undergraduate degree in philosophy).

In her forward to the text, noted wine writer Jancis Robinson asks "could this book represent the most fun you can have with wine without drinking a single drop?" (p. viii). For the casual reader, the answer to this question would be no. This book is not a bedside reader. The essays contained in this text are serious academic works prepared by philosophers, wine writers, and natural scientists. The chapters require study and contemplation by the reader to reach their full meaning. Approached from an academic perspective, the book becomes informative and pleasurable to read.

Plato, Locke, Hume, and Kant all discussed the wines they enjoyed and favored (p. xi). They, like other philosophers, however, have not applied their craft of philosophy to the study of the enjoyment of wine. For those who enjoy fine wine, this enjoyment is a very reflective process. Care is taken to buy wine from specific vintages. Wine is kept at controlled temperatures to safeguard its quality. Discussion takes place regarding when to

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