Wine and Spirit Education Resources

2026 Resource Library

Knowledge becomes useful when we can explain it, apply it and return to it with confidence. This library brings Michael Delgado's original selections together with current qualification bodies, technical references and learning tools, organized by format and purpose.

Reviewed October 28, 2026. Older books and films retain their original publication context; this is a 2026 review of the library, not a claim that every resource was published in 2026.

Choose the Source for the Question

Use awarding bodies for qualification requirements, regulators and regional bodies for rules and place-specific facts, and identified specialists for interpretation. Books establish context; editorial work keeps curiosity active. Community reviews record experience. Each serves a different purpose.

For practical retention, select one topic, write a short explanation in your own words, test it against the source, and apply it in a dish, beverage or service conversation. Revisit it through questioning and practice. Education develops through use.

Entries describe resources, not partnerships or endorsements. Access, editions and course requirements can change; confirm with the linked provider before purchase or enrolment.

Qualifications and Structured Study

Court of Master Sommeliers Americas

Use the awarding body's resource library and current course information for its sommelier pathway. Read the requirements for the exact examination and region you intend to pursue.

Level: Foundation to advanced | Access: Public resources; courses and examinations paid | Visit the Source

Wine and Spirit Education Trust

Compare separate qualifications in wine, spirits, sake and beer. Select the subject and level that suit your role; WSET and the Court of Master Sommeliers have different structures and assessment aims.

Level: Foundation to advanced | Access: Qualification information public; courses paid | Visit the Source

GuildSomm International

Structured online study supports regional knowledge, production, tasting and service. Pair independent study with tasting practice and the current requirements of any qualification you pursue.

Level: Foundation to advanced | Access: Course catalogue public; course access through membership | Visit the Source

Polish + Pour | Education and Professional Development

Society of Wine Educators

Explore wine and spirits study, including CSW, CSS, CWE and CSE pathways, webinars and study tools. Confirm current requirements directly with the organization.

Level: Foundation to advanced | Access: Mixed public, membership and paid study | Visit the Source

Wine Scholar Guild

Regional specialization and tasting study provide a route into deeper subject knowledge. Review the current country, regional and tasting programmes rather than assuming every course has the same prerequisites.

Level: Intermediate to advanced | Access: Mixed free resources and paid programmes | Visit the Source

Institute of Masters of Wine

An advanced professional study route with its own entry and progression requirements. The Master of Wine and Master Sommelier designations are distinct; neither is a substitute name for the other.

Level: Advanced professional | Access: Information public; study programme paid | Visit the Source

Books and Long Form References

Wine For Dummies

Michelle Grant, Mary Ewing-Mulligan and Ed McCarthy. An approachable starting point for regions, styles, tasting and choosing wine.

Level: Foundation | Access: Purchase or library access

Edition reference: 8th edition, July 2025 | Visit the Source

The Wine Bible

Karen MacNeil. A broad reference for developing regional understanding and connecting wine with its production and cultural context.

Level: Foundation to intermediate | Access: Purchase or library access

Edition reference: 3rd edition, 2022 | Visit the Source

Wine Grapes

Jancis Robinson, Julia Harding and José Vouillamoz. Use for grape identities, relationships and synonyms; supplement time-sensitive regional facts with current primary sources.

Level: Intermediate to advanced | Access: Purchase or library access

Edition reference: Hardback 2012; publisher-listed ebook 2013 | Visit the Source

The Oxford Companion to Wine

Julia Harding and Jancis Robinson with Tara Q. Thomas. An alphabetical reference for terminology, production, people and places.

Level: Intermediate to advanced | Access: Purchase or library access

Edition reference: 5th edition, 2023 | Visit the Source

The New Sotheby's Wine Encyclopedia

Tom Stevenson, edited by Orsi Szentkiralyi. A geographically organized reference retained from Michael's original selection. Confirm current law and producer information separately.

Level: Intermediate to advanced | Access: Purchase or library access; linked source confirms edition

Edition reference: 6th edition, 2020 | Visit the Source

What to Drink with What You Eat

Andrew Dornenburg and Karen Page, photographs by Michael Sofronski. Explore pairing ideas across wine and other beverages, then test them against the actual dish and guest preference.

Level: Foundation to advanced | Access: Purchase or library access

Edition reference: Original hardcover 2006; linked ebook 2009 | Visit the Source

Windows on the World Complete Wine Course

Kevin Zraly. A guided approach to wine study retained from the original guide. Use the author's current site for book and course information; do not treat older vintage guidance as current market advice.

Level: Foundation to intermediate | Access: Purchase or library access; courses separately priced

Edition reference: Author reference; edition should be checked when ordering | Visit the Source

Perfect Pairings

Evan Goldstein, with recipes by Joyce Goldstein. A practical food and wine pairing reference; use its ideas as a basis for tasting and explanation.

Level: Foundation to advanced | Access: Purchase or library access

Edition reference: 2006 | Visit the Source

Regional and Technical Primary Sources

Bourgogne Wine Board

The regional body's English-language resource for appellations, Climats, grape varieties, production and service. Use it to verify Bourgogne-specific explanations.

Level: Foundation to advanced | Access: Public resources; some professional areas may require access | Visit the Source

Comité Champagne

The official Champagne resource for the region, production, styles and tasting. Consult the relevant current material before teaching appellation-specific facts.

Level: Foundation to advanced | Access: Public resources | Visit the Source

Australian Wine Discovered

Wine Australia's regional, variety and topic-based learning resources. Use the current guides and educator materials for Australian wine study.

Level: Foundation to advanced | Access: Free resources; check individual asset terms before reuse | Visit the Source

TTB American Viticultural Areas

The United States regulator's reference for AVA definitions, established areas and boundary resources. Use current regulatory material when accuracy depends on law or boundaries.

Level: Intermediate to advanced | Access: Public reference | Visit the Source

International Organisation of Vine and Wine

Technical documents, standards and sector data support deeper research. Identify the document's date and scope; OIV material is not a substitute for the law governing a particular market.

Level: Advanced professional | Access: Public technical resources | Visit the Source

Scotch Whisky Association

Use the category trade association for Scotch whisky background and category information. Distinguish category definitions from a producer's individual style.

Level: Foundation to advanced | Access: Public resources | Visit the Source

Bureau National Interprofessionnel du Cognac

The Cognac appellation's official resource for place, production, tasting and professional learning. Verify age-category and production claims against current official information.

Level: Foundation to advanced | Access: Public resources; some professional areas require access | Visit the Source

Editorial Learning and Commercial Reference

Wine Enthusiast

Editorial features and ratings support continuing reading. The current site replaces the older winemag.com address in the original guide. Distinguish reviews and recommendations from regulatory definitions.

Level: Foundation to advanced | Access: Mixed editorial and commercial content | Visit the Source

Wine Spectator

Wine journalism, tasting coverage and editorial learning. Attribute a critic's assessment to that source and distinguish scores from your own tasting observations.

Level: Foundation to advanced | Access: Mixed public and subscription access | Visit the Source

Wine Folly

Visual explanations, regional material and courses can make unfamiliar concepts easier to approach. Follow through with primary sources for technical or regulatory claims.

Level: Foundation to intermediate | Access: Mixed public, membership and paid resources | Visit the Source

Wine.com

A retailer useful for producer and product exploration. Confirm bottle, vintage, availability and any quoted review; a retail listing is not an independent technical authority.

Level: Foundation to intermediate | Access: Retail website; purchases optional | Visit the Source

Tasting Journals and Community Tools

Vivino

Label search, ratings and personal tasting records can help organize experience. Confirm the exact producer, cuvée and vintage; a community score is a preference signal, not a universal quality finding.

Level: All levels | Access: Free core features; premium options | Visit the Source

Delectable

Bottle scanning and tasting notes support discovery and a record of wines tasted. Verify label identification and distinguish individual opinions from established production facts.

Level: All levels | Access: App and website; confirm current features in your market | Visit the Source

CellarTracker

Collection management, tasting notes and community reference. Follow the current app information rather than assuming legacy app features or professional-review access are unchanged.

Level: All levels | Access: Mixed free and paid features; some professional content separately subscribed | Visit the Source

Quizlet

A practice tool for your own verified flashcards and retrieval exercises. Public sets vary in authorship and accuracy; confirm answers before treating a set as training material.

Level: All levels | Access: Mixed free and paid access | Visit the Source

Documentaries and Contextual Viewing

SOMM

Follows four sommeliers preparing for the Master Sommelier examination. A view into preparation and pressure, rather than an official current examination syllabus.

Level: All levels | Access: Licensed viewing; availability and subscription vary | Visit the Source

SOMM Into the Bottle

Uses bottles and wine stories to explore the subject. Study the perspectives presented, then verify technical or current claims through the relevant reference body.

Level: All levels | Access: Licensed viewing; availability and subscription vary | Visit the Source

SOMM 3

Explores tasting and wine perspectives. Use it to prompt discussion rather than to establish a standardized tasting result or qualification requirement.

Level: All levels | Access: Licensed viewing; availability and subscription vary | Visit the Source

A Year in Burgundy

A documentary following winegrowing families through a year in Bourgogne. Treat it as regional and producer context from the period filmed.

Level: All levels | Access: Licensed viewing; availability and subscription vary | Visit the Source

A Year in Champagne

A documentary exploring Champagne houses and production through Martine Saunier's perspective. Pair viewing with current Comité Champagne material.

Level: All levels | Access: Licensed viewing; availability and subscription vary | Visit the Source

Series and Guided Video Learning

Uncorked the 2015 Documentary Series

The Esquire Network series follows sommelier candidates. It is distinct from the 2020 fictional film of the same name; use an authorized catalogue rather than assuming a YouTube upload is licensed.

Level: All levels | Access: Licensed catalogue; regional availability varies | Visit the Source

WineAlign Think You Know Wine

An archived blind-tasting video series. Listen for evidence, reasoning and how conclusions change; a televised tasting is not a replacement for a current qualification's assessment method.

Level: Intermediate to advanced | Access: Public video catalogue; individual access may vary | Visit the Source

SOMM TV

The licensed platform provides wine and food films and related viewing. Follow its current catalogue; streaming rights change by territory and over time.

Level: All levels | Access: Subscription or licensed access | Visit the Source

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