

SPIRITS:

- Product of a fermented product that's been distilled (alcoholic vapors separated from water and collected in a still)
 - Pot still: simplest, one single distillation, more flavorful product
 - Continuous still: multiple distillations, purer product
- Can be made from a fruit (wine-based) or a grain (beer-based)
- Can be clear (no aging) or brown (aged in cask)
- After bottling, no further development occurs
- Alcoholic strength listed as percentage of alcohol by volume (ABV)
 - American listed "proof" is double the ABV (e.g. 50% ABV = 100 proof)

1) Booker's Bourbon "Barrel Proof" – Clermont, Kentucky

- Bourbon is a type of whiskey, which means a distilled product of fermented grains
- Bourbon must be distilled from a minimum 51% corn, and it must be aged in charred, new oak casks for at least four years (or must state less time on label)
- Bourbon County is in Kentucky, but Bourbon can technically be made anywhere in US
- Booker Noe was grandson of Jim Beam and master distiller (he passed away in 2004)
- He started the "Booker's" label by hand-selecting each barrel, then aging it in the center of the rackhouse at ideal temperature and humidity
- Booker's aged 6-8 years; uncut, unfiltered, bottled straight from barrel: 121-127 proof

2) Oban 14-Year Single Malt Scotch – Highlands, Scotland

- Scotch is whisky made in Scotland, generally from used, neutral oak casks
- Scotch must be distilled at least twice; aged at least three years; minimum 40% ABV
- Six production regions: Highlands, Lowlands, Speyside, Islay, Campbeltown, Islands
- Scotch flavor tends to come from malted barley and the heat source for the malting (grains germinate by soaking in water, then heated to dry; starch turns to sugar)
 - Heated by wood fire from forests mostly in center of Scotland
 - Heated from peat fire from bogs mostly on coasts of Scotland
- Single Malt Scotch Whisky is made from only malted barley at a single distillery
 - Other types of Scotch Whisky: Single Grain (other than malted barley), Blended Malt, Blended Grain and Blended Scotch
- Oban was first built in 1794 in the port town of Oban



3) Johnnie Walker Black Label Blended Scotch Whisky – Scotland

- A Blended Scotch Whisky made of 40 whiskies from around Scotland; all are aged differently, then blended by the “master blender”
- John Walker was born in 1805; developed as a businessman who also made and sold his own blended whiskies and eventually exported them
- John’s son Alexander began the official Johnnie Walker label in 1877

4) Hennessy VS – Cognac, France

- Cognac is brandy, or *eau de vie* (distilled from fermented grape juice) made in the Cognac appellation in western France (near Bordeaux)
- Six regions of Cognac production: Grande Champagne, Petite Champagne, Borderies, Fins Bois, Bons Bois, Bois à Terroirs
- Grapes used for Cognac: Ugni Blanc, Colombard, Folle Blanche
- Cognac requirements: must be distilled twice in a copper Charentais pot still; only the *coeur* goes into casks to age; adding water, sugar, caramel before bottling is allowed
- Minimum two years’ aging in cask; additional for VO, VSOP, XO
- Hennessy was founded in 1765; now part of the LVMH group
- Today Hennessy is the largest house in Cognac, producing 40% of the region’s total

5) Lemorton Calvados Reserve – Domfrontais, France

- Calvados is an *eau de vie* made from distilled fermented apple and/or pear juice in Normandy region of northwest France
- Three appellations: Calvados Pays d’Auge, Calvados Domfrontais, Calvados
- Domfrontais requires minimum 30% pears (soil is better suited to pear tree roots)
- Calvados can be made in a pot or continuous still
- Aged minimum two years in cask; additional for Vieux, VO, VSOP, XO
- Adding water, sugar, caramel or oak chips before bottling is allowed
- Lemorton based in Domfrontais; uses at least twice as many pears as apples in their Calvados; the Reserve is aged at least six years

6) Ron Zacapa Centenario 23 Year – Quetzaltenango, Guatemala

- Four main styles of rum: light, dark, Demerara and rum agricole; also spiced rums
- Dark rum is usually distilled twice in a pot still, then aged in cask but also typically darkened by addition of caramel
- Zacapa 23 is distilled from fermented first-press sugar cane juice
- Zacapa 23 is aged six to 23 years in solera at 7,500 feet; overseen by master blender

