

**The Professional Bartender's Handbook**

**A Recipe for Every Drink Known-**

**Including Tricks and Games to Impress Your Guests**

**By Valerie Mellema**

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## Introduction

The bartender is an American icon, they represent the one individual that you can open yourself up to know matter how bad life has got you down. And if you're not down, the bartender is there to make the party even better! The bartender knows everything about what is going on in town and what there is to do in the city. The bartender knows the best places to eat and the best places sleep. They can even prescribe the best drink for your occasion or the best one to drown your sorrows.

As a bartender, it is important that you are able to maintain the stature of the American bartender. No matter what corny name they might call you; you are there for your customers. You want to do your best at providing the best service you are capable of and you want to be sure that you remember the names of those who come in on a regular basis. Your customers will greatly appreciate this and it will guarantee that they will return.

Being a master mixologist is something that will come to you over time. You will begin to discover new ways of creating the same drink. You may also discover that a Cosmopolitan the lady at the end of the bar likes, maybe a little different than the Cosmo the lady at the table likes. You will begin to discover the intricacies of bartending at your bar and what the clients of your bar like. As long as you are able to make an excellent drink that suits the taste of your clientele.

The key to being a successful bartender is knowing what you have stocked in your bar. From beer to wine to liquors know them all. Know the differences between whiskey, bourbon and scotch. Your knowledge will impress your customers and they will think you are a bartending genius. The other key to being a successful bartender is having fun; no matter how fast the "weeds" are gaining on you. Keep a level head and crank out the best drinks as fast as you can. Customers won't care how long their drink takes as long as it tastes great, they will understand how busy you are as long as their drink is excellent.

Bartenders these days also have to be very responsible. Keep an eye on all of your guests. You don't want anybody driving drunk, because if they get caught or get in a wreck, it will come back to you in the end. Devise a system that you, your fellow bartenders and your bar manager will understand so that they can help you monitor your guests. Let them have fun, but they make them stay responsible.

# Chapter 1

## All About Liquor, Beer and Wine

### *Liquors*

#### **Bourbon**

Bourbon is one of the most popular liquors in a bar. You will want to offer several different varieties and brands of bourbon, as people will request numerous types of them. Bourbon is generally known as the “king of American whiskey,” and has distinct flavor. The main ingredient in bourbon is corn. The corn gives this liquor its distinct flavor, along with the charred oak casks that bourbon is aged in.

Bourbon has a long history that began with Bourbon County Whiskey in 1789 by Reverend Elijah Craig of Georgetown, Kentucky. In 1791, the government began introducing taxes on the distillers of Pennsylvania. In the Whiskey Rebellion, the distillers fled Pennsylvania to the Appalachians of Kentucky. Here the bourbon was born through the use of excellent Kentucky corn and pristine water, which is the most important factor in any type of whiskey.

There are two types of stills used in liquor production. The pot still resembles a tunnel and has a large bowl-like base with a tall and tapering tower. The vapors from the liquid travel through the tower and through a spiral tube that is surrounded by cold water. The temperature of the water condenses the vapors into liquor. This still produces a more flavorful product, but it is not as efficient as the continuous still. The continuous still is made of two parts called a rectifier and an analyzer. Both parts are wide and tall tubes. They fill with steam and the liquid that is being distilled enters a pipe that travels down the rectifier part of the still. The liquid is heated by the steam almost to boiling when the liquid reaches the analyzer. The analyzer is basically just a tank of steam. The alcohol is immediately vaporized and is channeled with steam and back into the base of the rectifier. This liquid then mixes with the steam again and brings more liquid up to be distilled. About two-thirds through the rectifier, the vapors hit a cold plate that condenses them to liquor and the liquor is then channeled out of the rectifier and diluted with water. The process begins again.

Bourbon is distilled from at least fifty-one percent corn. Bourbon is distilled through the continuous still. The bourbon is then aged in charred virgin oak casks. The casks are only used once and then they are either destroyed or sold to Scotch distillers. The Scotch distillers use the casks for aging their single-malt Scotch.

There are two types of bourbon. There is sour mash bourbon and Southern Comfort. Sour mash bourbon incorporates the “sour” mash from the first batch of bourbon that was distilled. This mash is incorporated with the new mash mix and the resulting wort is allowed to ferment for three to four days before it is distilled. The wort is the remaining liquid from the grist that is strained from the mash.

Southern Comfort is a type of very popular bourbon. Many people associate Southern Comfort with bourbon. The history of Southern Comfort began with a cocktail known as Cuffs and Buttons. This drink incorporated bourbon with marinated peaches. A bartender in Missouri changed the name of the drink to Southern Comfort. He later began marketing the product Southern Comfort. The bourbon is blended with peach liqueur and makes a better tasting product for those individuals who do not care for straight bourbon.

## **Popular Bourbons**

### **Blanton’s Single Barrel Bourbon**

- Variety of proofs and ages

### **Baker’s**

- Aged 7 years, 107 proof

### **Basil Hayden**

- Aged 7 years, 80 proof

### **Booker’s Bourbon**

- Variety of proofs and ages

### **Distillers’ Masterpiece**

- 18 & 20 year old versions
- 18 year old version is finished in cognac casks
- 20 year old version is finished in Geyser Peak port wine casks

### **Elijah Craig Bourbon**

- Aged 12 years, 94 proof

### **Evan Williams Black Label Kentucky Straight Bourbon Whiskey**

- Aged 7 years, 86 proof

### **Evan Williams Single Barrel Vintage Kentucky Straight Bourbon Whiskey**

- Vintage dated, 86.6 proof

### **I.W. Harper Kentucky Straight Bourbon Whiskey**

- 86 proof
- Rare and hard to find

### **Jim Beam**

- Aged 4 years, 80 proof
- *Jim Beam Choice*: Aged 5 years, 80 proof
- *Beam Black Label*: Aged 8 years, 90 proof

### **Jim Beam Black**

- Aged 8 years, 86 proof

### **Knob Creek**

- Aged 9 years, 100 proof

### **Old Charter Kentucky Straight Bourbon Whiskey**

- Aged 8 years, 80 proof
- Aged 10 years, 86 proof
- *The Classic*: Aged 12 years, 90 proof
- *Proprietor's Reserve*: Aged 13 years, 90 proof

#### **Old Crow Bourbon**

- Aged 3 years, 80 proof

#### **Old Fitzgerald Kentucky Straight Bourbon Whiskey**

- 86 & 90 proof
- *Very Special Old Fitzgerald (Bourbon Heritage Collection)*: Aged 8 years, 100 proof
  - § Limited distribution

#### **Old Grand Dad**

- 86 proof
- *Bottled in Bond*: 100 proof
- 114 Barrel Proof

#### **Wild Turkey**

- 80 proof
- *Wild Turkey Rare Breed*: Blend of 6, 8 & 12 year old stocks, 108 proof
- *Wild Turkey Old Number 8 Brand*: 101 proof
- *Kentucky Spirit*: 101 proof

#### **Woodford Reserve**

- Aged 7 years, 90.4 proof

### **Storage**

Bourbon should be stored at room temperature. After opening, bourbon has a shelf life of about two years.

## **Whiskey**

There are several types of whiskey including Canadian Whiskey, American Whiskey and Irish Whiskey. Whiskey is produced from grains. The types and quantities of the grains that are used helps to determine the flavor of the whiskey. Whiskeys can also be blended with other types of whiskeys to produce a more complex flavor. American whiskey alone has several different types. There are sour mash whiskeys, wheat, Tennessee, rye, corn, malt, rye malt and bourbon. Yes, to add to the confusion, whiskey and bourbon are essentially the same thing, except bourbon is always made from corn. Sour mash whiskey is the same as sour mash bourbon.

All whiskey is distilled in the same fashion. The grain is ground into grist. The grist is mixed with water and is cooked to release the starch. Malt is then added to the mix, as it converts starch into sugar. The grist is strained from the mixture and the remaining liquid is called "wort." The wort is fed to yeast and is fermented. The result is beer. This beer is then distilled in one of the two types of stills, the pot still or the continuous still. The whiskey is then watered down to around one hundred proof or fifty percent alcohol. The whiskey is then aged. The type of whiskey determines the type of barrels

### **American Whiskey**

American whiskey is believed to have first been produced during the Revolutionary war. American whiskey was made from rye and barley, as these were very abundant during this era. As people began moving west, they began using corn to make whiskey. American whiskey is usually aged in charred oak barrels.

### **Straight Whiskey**

Straight whiskey is distilled from fifty-one percent of one type of grain. There are several types of straight whiskey that has been distilled from various grains including rye, corn, malt, malted rye, and wheat.

### **Blended Whiskey**

Forty-seven percent of whiskeys are blended. This means that they incorporate various types of grain with forty-seven percent being a single type of grain. Blended whiskey may also be blended with prune or peach juice and even sherry. They are also blended with a grain spirit that has been aged in oak barrels.

#### **Popular Brands**

**Barton Reserve**  
**Carstairs**  
**Imperial**  
**Fleishmann's**  
**Mattingly & Moore**

### **Light Whiskey**

Light whiskey is made from a high percentage of corn. This whiskey is not aged in charred or previously used casks.

### **Rye Whiskey**

Rye whiskey is fifty-one percent rye. There are also blended ryes that contain neutral grain spirit or other types of whiskeys.

#### **Popular Brands**

**Old Overholt**  
○ Aged 4 years, 80 proof  
**Jim Beam Rye**  
○ 80 proof  
**Wild Turkey Rye**  
○ 80 proof

### **Tennessee Whiskey**

Tennessee whiskey is made in Tennessee. This whiskey is also made from at least fifty-one percent of a single grain. Corn is usually the most common grain that is used.

#### **Popular Brands**

**George Dickel Tennessee Whiskey**



- *Old No. 8 Brand*: 80 proof
- *Old No. 12 Superior Brand*: 90 proof
- *Barrel Reserve*: Aged 10 years, 86 proof

**Jack Daniel's Tennessee Sour Mash Whiskey**

- *Black Label*: 86 proof
- *Green Label*: 80 proof
- *Gentleman Jack*: 80 proof (Available only in the U.S.)

**Corn Whiskey**

Corn whiskey must be made from at least eighty-percent corn and is aged in used or charred oak casks.

**Wheat, Malt and Malted Rye Whiskey**

All of these whiskeys must contain at least fifty-one percent of wheat, barley malt, malt or malted rye.

**Canadian Whiskey**

Canadian whiskey is produced from the cereal grains of corn, wheat, rye or barley. The percentages of grain vary according to different distillers. All imported Canadian whiskeys are marked as blended in the United States because the Canadian government doesn't mandate specific percentages of grain.

**Popular Brands**

**Black Velvet**

- Aged 3 years, 80 proof

**Canadian Club**

- Aged 6 years, 80 proof

**Canadian Mist**

- Aged 3 years, 80 proof

**Crown Royal**

- 80 proof

**Seagram's V.O.**

- Aged 6 years, 86 proof
- V.O. means "Very Own" or "Very Old"

**Tangle Ridge**

- Aged 10 years, 100 percent rye whiskey
- Aged in oak barrels
- Blended with Sherry and other natural flavors
- Recased before bottling

**Irish Whiskey**

Irish whiskey is blended similarly to Scotch. The main difference in Irish whiskey is that they distill the whiskey three times in a pot still. This causes the whiskey to be sweeter than Scotch and it is usually blended with whiskey from a continuous still. Single-malt Irish whiskey is made from malted barley, however, the whiskey that is blended with

Irish whiskey can be made from unmalted barley, rye, corn, wheat or oats. Irish whiskey is also aged for a minimum of five years in used sherry casks.

### **Popular Brands**

#### **Bushmills**

- *Busmills Premium*
- *Black Rush Special*
- *Bushmills Single Malt*
  - § 10 years old
- *Bushmills Rare Single Irish Malt*
  - § 16 years old
- *Single Malt Irish Whiskey*
  - § 21 years old

#### **Connemara**

- *Pot Still Peated Single Malt Irish Whiskey*
  - § Only peated single malt whiskey in the market

#### **Jameson Irish Whiskey**

- World's largest selling Irish Whiskey
- Aged 12 years
- Made with pure Irish water and malted and unmalted Irish barley
- *Jameson Gold*
  - § Aged 8 to 20 years
  - § Rare blend of Irish whiskeys

#### **Kilbeggan**

- Gaelic for "little church"
- First licensed whiskey distillery in the world established in the town of Kilbeggan in 1757

#### **Knappogue Castle Irish Single Malt Whiskey**

- Pot stillled
- Malted barley
- Vintage basis only

#### **Midleton**

- Very rare Irish Whiskey
- Aged 12 to 21 years in Bourbon-seasoned American Oak casks

#### **Paddy**

#### **Powers**

#### **Tullamore Dew**

#### **The Tyrconnell**

- Single Malt Irish Whiskey
- Pure malted barley produced at single distillery

### **Storage**

Whiskey should be stored at room temperature. After opening, whiskey has a shelf life of about two years.

## **Gin**

Gin was developed in the seventeenth century. The word gin comes from the Dutch word for juniper, which is also what gin smells like. Gin was developed by a Dutch doctor who blended alcohol with the juniper berry. He developed the concoction for patients with kidney ailments; although, it has been shown that gin does nothing for the kidneys.

The drink became popular in England when William III who married Mary II and became the King of England in 1689. William was a Dutchman with a grudge against the French. He raised the taxes on the French wines and brandies, which made the cheapest liquor Gin. The English began to buy Gin in bulk quantities and soon learned to make it themselves. Gin also became popular amongst the poor of England. The liquor began to have bad connotations throughout history, but has regained its popularity. There are several different types of gins available.

Gin is produced by infusing the juniper berry with a neutral grain spirit. The spirit is made in a continuous still. The wort is produced by various grains including corn and malted barley; it may also contain another type of grain as well. The infusion of the juniper berry is produced by distilling the spirit with the flavorings of the juniper berry in the pot still.

### **Dry Gin**

The majority of gin is dry gin as it contains coriander seed. There are several other flavorings that may be used as well including fennel, calamus root, orris root, angelica root, almond, cardamom, cassia, ginger, cinnamon, caraway seeds, licorice, orange peels and lemon peels.

There are also several botanicals that are used in the distillation process of gin. These botanicals are suspended at the top of the still. The spirit is then redistilled to absorb the flavors. Because dry gin is distilled twice, the gin requires more botanicals for the highly flavored liquor that is produced.

### **Dutch Gin**

Dutch Gin is also known as "Hollands Gin" or "Genever Gin." This gin is made by infusing juniper and some botanicals into a malt wine. The malt wine is made from malted barley, corn and rye. The grains are boiled and the wort is fermented for a few days. The liquor is then distilled in a pot still. The liquor may be distilled twice with botanicals in a different still. Some Dutch gins also have a coloring that is added to them at the end of the distillation process.

### **Old Tom**

This is a gin that was produced in England. This gin is believed to be the gin that was used to make the original Tom Collins. This gin is rarely produced any more but it has a great story behind it. If you can remember a story about a product that you carry, your customers will eat it up. The story is that Old Tom gin was first distilled in the eighteenth century by Captain Dudley Broadsheet. He used a sign with a carving of a tomcat for his store sign. The buyer of the gin would place their money in the cat's

mouth and hold their bottle under their leg and he would dispense the appropriate amount of gin into their bottle.

### **Plymouth Gin**

Plymouth gin is produced by one distiller only and is considered the traditional gin of the British Navy. The gin is completely unsweetened.

### **Flavored Gin**

Flavored gins are relatively new products. They are gin that has had natural flavorings such as lime, lemon or orange added to them. The bottles are clearly marked as to what flavor the gin is.

### **Popular Gins:**

#### **Beefeater**

- Only premium dry gin distillery in London
- *Beefeater WET*: 70 proof, lighter tasting gin made with pear

#### **Bombay**

- Recipe is secret and dates back to 1761
- *Bombay Sapphire*: More natural botanicals than any other gin

#### **Gordon's**

- First distilled 225 years ago in London
- Unsweetened gin with smooth character and aromas
- Known as "London Dry"

#### **Hendricks**

- Scottish gin
- Incorporates juniper, coriander, rose petal, citrus, and cucumber

#### **Magellan Gin**

- French gin
- Made in small batches with exotic botanicals

#### **Seagram's Extra Dry**

- Golden gin
- Citrus flavors

#### **Tanqueray**

- Known for green fire hydrant shaped bottle
- *Tanqueray 10*
  - § Super premium Tanqueray
  - § Blended with fresh botanicals, including grapefruit and camomile
  - § Distilled four times

### **Storage**

Store unopened bottles in cool and dry places. After opening, the bottle should have a shelf life of two years.

## Rum

Rum is distilled from sugar cane. You can buy gin in both the light and dark varieties. Rum has been exported out of the Caribbean for hundreds of years. Christopher Columbus brought the first sugar cane to the Caribbean from Azores. Rum may have been produced even before Columbus, approximately two thousand years ago.

Sugar cane was originally grown in southern China and India. Alexander the Great brought the sugar cane to Egypt. The Saracens begun distilling sugar cane and passed their knowledge on to the Moors. The Moors began making *arak* in Europe around 636 A.D.

In 1493, Columbus brought sugar cane with him to Puerto Rico on his second voyage. Ponce de Leon also brought sugar cane to Puerto Rico and planted several fields. The islands soon became the main producers of sugar cane and began producing rum, which would soon become an important factor in global economics.

In 1524, Puerto Rico opened the first sugar mill. The culture called their cane distillation product *brebaje*. The English soon named it rum. Rum became very popular in the 19<sup>th</sup> century and Puerto Rico prospered from their distilleries. The first column still was introduced into Puerto Rico in 1893 and laid the foundation for more refined rum. The first export of rum in 1897 was shipped to the United States. The export consisted of approximately 18,000 gallons.

Prohibition didn't harm the Puerto Rican rum industry at all. In fact, they began producing industrial alcohol during prohibition in order to stay afloat. With the end of Prohibition in 1934, Puerto Rican Rum came back into the United States. The country also began refining their process even more.

During World War II, U.S. rum distilleries produced industrial alcohol to keep up with the demands of the war. The sale of Puerto Rican rum also increased, as Coca-Cola was the national drink during the war. By 1952, 100 brands of Puerto Rican rum were on the U.S. market. Today, Puerto Rican rum is still leading in sales in the United States with about twelve different brands.

Rum is distilled from molasses. The syrup is produced by boiling down sugar cane. Crude rum is around 130 and 180 proofs. Rum is aged two to ten years and the aging process determines the type of rum that is produced. Dark rum is produced by charred oak casks and caramel is often added to it in order to change the color. Rum that is aged in stainless steel casks remains colorless. The majority of dark rum is produced in Jamaica, Haiti and Martinique.

Rum that is aged for a year produces light-bodied, dry rum. Amber and golden rums are aged for at least three years and have caramel added to them for color. Rum that is aged over six years is *vieux* or *liqueur*.

### **Virgin Islands Rum**

The Virgin Islands produces dry, light bodied rum.

### **Demeraran Rum**

This rum is produced in Guyana. The rum is very dark and has a medium body. Bottled with at a very high alcohol content- 151 proof. This rum is traditionally used in a Zombie.

### **Jamaican Rum**

Produced from molasses and is generally full-bodied. The rum ferments for three weeks and is distilled in pot stills and aged in oak casks for at least five years. The color is produced by the addition of caramel.

### **Martinique and Haitian Rum**

Distilled from the juice of the sugar cane and is concentrated and distilled in pot stills. The rum is aged in oak casks, which provides the rum's color.

### **Batavia Arak**

This rum is an aromatic rum and produced on the island of Java. Molasses is placed in Javanese red rice and allowed to ferment. The rum is aged for three years in Java and shipped to Holland. The rum is aged for up to six years and is then blended and bottled.

### **Aguardiente de Cana**

This is the name of most South American rums.

### **Popular Brands**

**Angostura-** *Trinidad*

**Appleton Estate-** *Jamaica*

**Bacardi-** *Puerto Rico*

**Captain Morgan Original Spiced Rum-** *Puerto Rico*

**Cruzan Rum-** *U.S. Virgin Islands*

**Don Q Rums-** *Puerto Rico*

**Fernandes "19" Rum-** *Trinidad*

**Gosling's Black Seal Rum-** *Bermuda*

**Havana Club-** *Cuba*

**Matusalem-** *Dominican Republic*

**Mount Gay Rum-** *Barbados*

**Myers's Original Dark Rum-** *Jamaica*

**Ocumare-** *Venezuela*

**Pampero-** *Venezuela*

**Pusser's-** *Tortola*

**Ron Del Barrilito-** *Puerto Rico*

**Royal Oak-** *Trinidad*

**Rhum Barbancourt-** *Haiti*

**Sea Wynde-** *Australia*

**Whaler's-** *Hawaii*

## **Popular Flavored Rum**

### **Bacardi**

- *Bacardi Ciclon*
  - § 90% Bacardi Gold and 10% blue agave tequila, hint of lime
- *Bacardi Limon*
  - § Lemon
- *Bacardi Tropicico*
  - § Bacardi Gold mixed with exotic fruit juices
- *Bacardi O*
  - § Bacardi rum with the essence of ripe oranges
- *Bacardi Razz*
  - § Raspberry
- *Bacardi Vanilla*
- *Bacardi Coco*
  - § Coconut

### **Cruzan Rum**

- Coconut, Orange, Pineapple, Banana, Vanilla, citrus “Junkanu”

### **Whaler’s**

- Coconut, Vanilla, and Spiced

### **Cocoribe**

- Coconut

### **Captain Morgan**

- Spiced
- *Captain Morgan’s Parrot Bay*
  - § Coconut

### **Malibu**

- Coconut

## **Storage**

Store unopened bottles in cool and dry places. After opening, the bottle should have a shelf life of two years.

## **Scotch Whisky**

Scotch must be distilled in Scotland to be considered Scotch. They may be bottled in other countries, but they must be distilled in Scotland. There are two types of Scotch. They can be either malt whiskey and is made from barley or grain whisky that is made from cereals. Malt whiskies are divided into four categories depending on where they are distilled. Lowland malt whiskies are made south from Dundee and east of Greenock. The highland malt whisky is made north of the Lowland malt whisky. Speyside malt whisky is made in the valley of the River Spey. The area is in the Highland malt whisky area, but there are several distilleries in this area and there are drastically different climatic conditions in the area. These whiskies produce a character that unlike any other Scotches. Scotch is also made on the island of Islay and is called Islay malt whisky.

Each area has its own distinctive flavors and characteristics. The Lowland whiskies are lightly flavored, as the Islay whiskies are very heavy malt whiskies. There are several grain distilleries that can be found in the central are of Scotland near Glasgow and Edinburgh. The single grain whiskies have individual characterizes but are not influenced by the geography as the malt whiskies are.

Blended Scotch is made with both malt whisky and grain whisky. Blended Scotches account for ninety-five percent of the Scotch sales in the world. Single malt Scotch Whisky is made from one type of malt and not blended with other malts or grains.

Friar John Cor produced Scotch as early as 1494. All Scotches were made as single-malt Scotches. Andrew Usher invented the process of the blended Scotch. There are about fifty different types of blended Scotch whiskies.

There are four steps to making Scotch. The first stage is malting the barley. The barley is soaked and dried before germination where the starch in the barley converts into fermentable sugar. The malted barley is smoked over peat fires in open malt kilns to stop the germination. This is why Scotch whisky has a smoky taste. The malted barley is then mixed with yeast and water. The mixture is allowed to ferment and alcohol is produced. The liquid is then transported into stills and double distilled until the mixture is the correct proof. After the liquid is distilled, the whisky is then placed in American oak wine or bourbon barrels and aged for a minimum of three years. The Scotch must be aged for a three years by law. The Scotch is allowed to age for five to ten years or longer. The longer the Scotch ages, the smoother the Scotch becomes.

### **Popular Blended Scotch Whiskies**

**Ballantine**  
**Chivas Regal**  
**Cutty Sark**  
**Dewar's**  
**Glenlivet**  
**Grant's**  
**Johnny Walker**  
**Justerini & Brooks or "J&B"**  
**Teacher's**  
**The Famous Grouse**  
**Vat 69**

### **Popular Single-Malt Scotch**

**Aberlour**  
**Balvenie**  
**Bowmore**  
**Dalmore Single Highland Malt**  
**Glenfiddich**



**Glenlivet**  
**Glenmorangie**  
**Glenrothes**  
**Laphroaig**  
**Lagaulin**  
**Macallan**  
**Oban**  
**Old Stillman's Dram**  
**Pig Nose**  
**Sheep Dip**  
**Talisker**

### **Storage**

Store unopened bottles in cool and dry places. After opening, the bottle should have a shelf life of two years.

## **Tequila & Mezcal**

Tequila can be attributed to the Aztecs in early 1000 A.D. They produced a milky drink called *pulque*, the drink was produced from the agave plant as well.

Governed by Mexican law since the 17<sup>th</sup> century, tequila is produced in Tequila, Mexico. The area is in the state of Jalisco and the climate is dry with volcanic soil. The state is located in the foothills of the Sierra Madre. The juice that runs off the plant is called the *aguamiel*. The juice is mixed with sugar and yeast. The mixture is then fermented for two to three days. The juice is then double distilled in copper pot stills until the juice is 90 proof or higher. The final product must contain at least 51% distillate from the blue agave.

### **Popular Types of Tequila**

#### **Tequila Blanco**

- White, Silver and Platinum
- Comes fresh from the still and has demineralized water added

#### **Tequila Joven Abocado**

- Gold
- Produced as silver tequila with colorings and flavors added

#### **Tequila Reposado**

- "Rested" tequila
- Aged for two months to a year in oak tanks or barrels
- Flavors and colors may be added
- Demineralized water brings the liquid down to commercial proof

#### **Anejo**

- Aged tequila
- Aged for at least one year in government sealed oak barrels
- Flavors and colors may be added

- Demineralized water brings the liquid down to commercial proof
- When tequilas are blended, the youngest age is noted on the label

## **Popular Tequila Brands**

### **Chinaco**

- Ultra-premium tequila

### **Corazon de Agave**

- Ultra-premium tequila
- Made in Jalisco, Mexico

### **El Torsoro de Don Felipe**

- Estate grown blue agave plants
- Bottled without adding water

### **Herradura**

- Spanish for “horseshoe”
- Available in Anejo, Reposado Gold, and Silver

### **Jose Cuervo**

- World’s oldest and largest tequila maker
- Oldest spirit company in North America
- Available in Blanco, Especial, Centenario, and 1800

### **Patron**

- Available in Silver and Anejo
- 100% blue agave

### **Pepe Lopez**

- Available in Oro (gold) or Superior Silver (white)

### **Sauza**

- First tequila exported to the United States
- Available in Silver, Extra Gold, Hornitos, Commemorativo, and Tres Generaciones

### **Two Fingers**

- Available in Gold, Limitado, and White
- Named after a bandit from Guadalajara who only had two fingers, his thumb and his index finger on his right hand

Mezcal is made from the agave plant with a different process than Tequila. Mezcal is made exclusively in Oaxaca. The drink has a high potency and smoky flavor. Many believe that the drink also has medicinal purposes. The tribal women drink Mezcal to withstand childbirth, as the drink is stronger than Tequila. Laborers drink Mezcal for strength. The Spaniards experimented with the agave plant to make a stronger drink than Tequila.

Worms live in the agave plant and are harvested during the rainy summers of Tequila. The worms are stored in Mezcal. They are then drained and sorted and placed in the bottles. The worm is a symbol of the agave plant. There are many legends that state that the worm gives strength to the brave soul that gulps it down. Legend also states that the worm is an aphrodisiac. Both the drink and the worm are an acquired taste.

## **Popular Brands of Mezcal**

**Gusano Rojo Mezcal**  
**Miguel de la Mezcal**  
**Monte Alban**

### **Storage**

Store unopened bottles in cool and dry places. Even after opening, the bottles of both tequila and mezcal will last for many years.

## **Vodka**

Vodka is the national liquor of Russia and other Slavic countries. Both Russia and Poland claim to have invented vodka. Vodka is a clear and flavorless liquor, which has been produced in these countries for over 600 years. The word comes from the word *voda* meaning “water” and in this case “little water.” The drink is easily recognized by its lack of smell, color and taste.

Vodka has been mentioned in Russian history as early as the twelfth century. At that point in history, vodka was used to describe any spirit at the time. Vodka, as we know it, was concocted in fourteenth century Russia. Vodka arrived in the United States in the 1930’s with the Smirnoff family. They began producing vodka as the Russian czar had banned vodka at the beginning of World War I. Vodka has many rituals and tradition associated with it from Russian culture. Everyone has seen the smashing of the glasses in the fireplace; this was done to ensure that the toast would come true.

The production of vodka is a simple one, as the drink can be produced from a variety of different plants. The Turks used beets and the British use molasses. The majority of vodka is produced by potatoes, wheat and corn. The liquid is distilled at a very high alcohol content and is filtered through vegetable charcoal. The better vodkas on the market have been filtered with activated charcoal and fine quartz sand.

### **Gold Vodka**

Gold vodka is called *Starka*. The vodka is aged in wine casks for about ten years.

### **Pepper Vodka**

This drink is known as *Pertsovka* and is infused with cubeb, cayenne and capsicum. The vodka was invented by the Czar Peter the Great, as he enjoyed pepper in his vodka.

### **Yubileyneya Osobaya**

This is another classic flavored vodka. The vodka has honey and brandy added.

### **Okhotnichya**

These vodkas are infused with a collection of herbs.

## **Flavored Vodkas**

Flavored vodkas are becoming increasingly popular. They are made with a variety of natural flavorings. There are approximately thirty different flavors of vodka and more are introduced every year.

### **Flavored Vodkas**

- Absolut Citron**
- Absolut Kurant**
- Absolut Peppar**
- Absolut Vanilla**
- Finlandia Cranberry**
- Finlandia Lime**
- Finlandia Pineapple**
- Gordon's Citrus**
- Gordon's Wildberry**
  - Blend of berries
- Okhotnichya**
  - Honey and herbs
- Raspberry VOX**
- SKYY Berry**
- SKYY Citrus**
- SKYY Spiced**
- SKYY Vanilla**
- Smirnoff Twist**
  - Green Apple
  - Citrus
  - Vanilla
  - Orange
  - Raspberry
- Stoli Citros**
- Stoli Cranberi**
- Stoli Oharnj**
- Stoli Peach**
- Stoli Razberi**
- Stoli Strasberi**
- Stoli Vanil**

## **Popular Vodka Brands**

### **Absolut**

- Swedish
- Number one imported vodka in the United States

### **Belvedere**

- Poland

### **Boru**

- Ireland
- Made from grain and pure Irish water

**Ciroc**

- France
- Made from snap-frost grapes
- Distilled five times

**Finlandia**

- Finland
- Made from spring water and barley

**Fris**

- Scandinavia

**Glibey's**

- American Vodka

**Glacier**

- Distilled Rigby, Idaho
- Made from Idaho potatoes and Rocky Mountain water

**Grey Goose**

- France
- Made from grain and mineral water filtered with champagne limestone

**Gordon's**

- Distilled in the United States since 1957

**Ketel One**

- Holland
- Made in small batches
- Made according to a secret family recipe over 300 years old

**Kremlyovskaya**

- Made in Vladimir Region of Russia

**Luksusowa**

- Poland
- Original Potato vodka

**Pearl**

- Made from Canadian Rocky Mountain Spring Water
- Distilled from Canadian winter wheat

**SKYY**

- American vodka from 100% pure mountain water

**Smirnoff**

- Made in the United States
- Largest selling vodka in the world

**Stolichnaya**

- Russian Vodka
- Known as "Stoli"

**Tanqueray Sterling**

- English Vodka
- From the maker's of Tanqueray Gin

**Thor's Hammer**

- Sweden

**Three Olives Vodka**

- England

**Vincent Van Gogh Vodka**

- Holland
- Hand-crafted and made in small batches and from fine grains

**VOX**

- Netherlands
- Made from 100% wheat
- Distilled 5 times

**Wyborowa**

- Poland

**Storage**

Vodka should be stored in either the freezer or refrigerator. Vodka has high alcohol content and will not freeze. A refrigerated bottle of vodka or one that is stored in a cool, dry place will have a shelf life of at least three years.

**Brandy**

Many countries that produce wine also produce Brandy. The liquor is made by distilling wine or fruit, then allowing it to age in oak barrels. Brandies will differ from country to country. Their flavors and style will vary depending on soils, climate, grapes, the distillation process and blending.

The process of making brandy is quite simple. The grapes are first fermented, then the liquid is distilled, the brandy is aged in oak barrels and then is blended. The blending will help to give each brandy its own unique style.

There are also several methods of producing Brandy. The alambic method is a Brandy that is produced through a batch process and is distilled in a pot still instead of the continuous columns still. The solera method is a method that uses three different aging processes. The wine spirit is blended and placed in barrels for many months. Half the brandy in each barrel is blended with another barrel that contains older brandy. The other half of that barrel is placed in another barrel containing even older brandy.

**American Brandy**

Spanish missionaries brought Brandy to California over 200 years ago. The climate, soil and water in California were perfect for making Brandy, especially in the San Joaquin Valley. This area produces the largest amount of American Brandy. California Brandy is aged at least two years.

**Popular American Brandies:**

**Carneros Alambic**

- The first alambic brandy made in California

**Christian Brothers**

- Processed and aged in Napa Valley

**E&J Gallo**

- Produce E&J Brandy Gold
- E&J V.S.O.P. Brandy
- E&J White Brandy

**Fermain-Robin**

- Produced in California

**Korbel**

- From the Korbel Distillery in California

**International Brandies:****Asalt Uralt**

- Germany

**Aztec DeOro**

- 12 year old brandy made using the solera method
- Mexico

**Carols I**

- Spain

**Don Pedro**

- Mexico

**Fellipe II**

- Spain

**Metaxa**

- Greece

**Presidente**

- Mexico

**Stock 84**

- Italy

**Fruit Brandy**

Many different fruit can be used to make brandy. The process entails washing and mashing the fruit. Water and yeast are added and allowed to ferment. After the sugar is metabolized, the mash is pressed. The liquid from the mash is the distilled. Some fruit brandies are aged in oak barrels.

There are many fruit flavored brandies are classified as cordials. These are usually over 70 proof. Sugar, natural colorings, and other flavors are usually added. Flavors include apricots, bananas, coffee and peaches.

**Popular Fruit Brandies:****Applejack**

- An apple brandy produced in the United States

**Calvados**

- An apple brandy made from a variety of apples
- Made in Northwestern France

**Framboise**

- Made from raspberries

**Kirsche**

- Made from cherries

**Poire**

- Made from pears
- Made in Switzerland and France

**Slivovitz**

- Made from plums
- Germany and Hungary

**Storage**

Store unopened bottles out of sunlight. Brandies can last up to three years and does not age in the bottle.

## **Cognac and Armagnac**

Cognac and Armagnac are both types of brandies. Both are named after their regions of production, much like the wines of France.

Cognac can only be produced legally in the Cognac region of France. The region also straddles the line between the northern and southern climates of France. The region is also located between the Atlantic and Massif Central. These four climates have a significant impact on the production of the Cognac.

Cognac is made through an arduous and traditional process. The process began in the 17<sup>th</sup> century and is still used today. The French government has passed a law that brandy can only produce in the “delimited area” surrounding the town of Cognac.

The process of distillation begins with the *brouillis*. This is the first distillate and is obtained with an alcoholic strength of between 28 to 32 percent. The brouillis is then returned to the boiler for another heating. This produces a liquid known as *la bonne chauffe*. In this second distillation, the beginning and the end of the distillation are discarded. The heart of the liquid becomes the cognac.

After this distillation process, the cognac is then aged in oak casks made from specific oak wood in the Limousin and Trocais forests. The brandy matures slowly and is aged for many years in cellars. A portion of this cognac evaporates as the liquor sits in the casks. Millions of bottles are lost every year and therefore the prices are raised to



compensate for this loss. There is no way to stop the evaporation and the producers often refer to the lost cognac as “the angels’ share.” The wood of the casks and the dark cellars help to develop the aroma and flavors of the cognac. The cognac is aged for at least thirty months.

Cognac labels have many different designations that are on the labels of the bottles. These designations refer to the age of the cognac. Every major brand produces cognacs that have been aged for different amounts of time. The age marked on the labels is the age of the youngest cognac that was blended in the mix.

**V.S. (Very Superior) or Three Stars:** aged less than 4 ½ years

**V.S.O.P. (Very Special Old Pale):** aged between 4 ½ and 6 ½ years.

**X.O. (Extremely Old), Napoleon, Hors d’age, V.S.S.O.P., Cordon Bleu, Grand Reserve and Royal:** aged 5 ½ years and up to 40 years.

**Grand Fine Champagne or Grande Champagne:** Identifies cognacs made exclusively from grapes grown in the Grande Champagne region of Cognac, France.

**Petite Fine Champagne or Petite Champagne:** Identifies cognacs made from grapes grown in the Grande Champagne and Petite Champagne regions of Cognac, France.

*Fine cognac, grande fine, extra old (E.O.), and very old pale (V.O.P.)* are not officially recognized by French Law or the Bureau du Cognac. The Bureau du Cognac decides all of the rules and names for cognac. Vintage labels are also not allowed on bottles of cognac as well.

Cognacs are produced in the same area; they tend to have very different aromas and flavors from the next. Those individuals who enjoy cognac will find that they will enjoy trying several different types of cognacs. Some cognacs have the flavor of grapes while others taste like vanilla.

### **Popular brands of Cognac**

#### **Alize**

- V.S.
- V.S.O.P.

#### **Courvoisier**

- V.S.
- V.S.O.P.
- Napoleon
- Initiale Extra X.O.
- Imperial
- Succession J.L., an old and rare Grande Champagne Cognac

#### **Delamain**

- Vesper Grande Champagne Cognac
- Pail & Dry Tres Belle Grande Champagne Cognac
- Tres Venerable Grande Champagne Cognac

- Tres Venerable Grand Champagne Cognac
- Reserve de la Famille Grande Champagne Cognac
- All are at least 25 years or older

### **Hardy**

- V.S.
- V.S.O.P.
- Napoleon, X.O.
- Noces d'Or Romantic
- Captain Noces d'Or
- Noces de Perle
- Noces de Diamant

### **Hennessy**

- V.S.
- V.S.O.P.
- Privilege, X.O.
- Private Reserve 1873
- Pardis Extra

### **Hine Cognac**

- V.S.O.P.
- Antique
- Triomphe
- Family Reserve

### **Martell**

- V.S.
- Medaillon V.S.O.P.
- Cordon Bleu
- X.O. Supreme
- Martell Extra
- L'Or de J&F Martell

### **Remy Martin**

- V.S.
- V.S.O.P.
- X.O. Special
- Louis XIII

## **Armagnac**

Armagnac is less known than cognac, but is actually France's oldest brandy. Armagnac has been produced continuously since the fifteenth century. The Armagnac is distilled from white wine grown in the Armagnac region of France.

Armagnac is produced by using the continuous distillation process. The white wine registering at 9 to 10 percent alcohol is heated in the traditional copper pot still at a low temperature. The vapors make their way through the coils of the still and produce a spirit of no more than 63 percent alcohol. The low temperature and the low alcohol content

produces a product with strong flavors and aroma. The liquid produced is a clear brandy that is then placed in casks that are made of handcrafted Armagnac or Limousine oak. The process can last anywhere from one year to fifty years. The liquor takes on the flavors of the wood. The cellar master is then responsible for separating the barrels to create the different types of Armagnac.

Like Cognac, the Armagnac is also regulated by different French laws for labeling.

**V.S. or Three Stars:** Youngest brandy in blend is 3 years old

**V.O. (Very Old), V.S.O.P. (Very Special Old Pale) and Reserve:** Youngest brandy is 4 ½ years old

**Extra, Napoleon, X.O., Vieille Reserve:** Youngest brandy is 5 ½ years old.

Unlike Cognac, Armagnac is able to have vintage dates printed on the labels. Vintage Armagnacs are unblended and are made of a single year's Armagnac production.

### **Popular brands of Armagnac**

#### **Sempe**

- 6 year old and 15 year old varieties
- Xtra Grand Reserve is blended and aged from 35 to 50 years

#### **Janneau**

- V.S.O.P.
- Selection (8 to 10 years)
- Reserve de la Maison
- 1966 Vintage

#### **Armagnac Lapostelle X.O.**

- Matured for over 30 years

### **Storage**

Store in a cool, dry place and the opened bottle should last for two years.

## **Aperitifs, Cordials & Liqueurs**

Aperitifs, cordials and liqueurs have a variety of uses in the bar. They can be used as mixers, after dinner drinks, floaters and aperitifs. The aperitif is the “appetizer” of liquors, they are often enjoyed prior to the meal as a starter. They are usually low in alcohol content and may have a mild to sweet flavor. Many cordials and liqueurs are very versatile and will fall into the aperitif category as well.

### **Popular Aperitifs**

#### **Amer Picon**

- French
- Blend of African oranges, gentian roots, quinine bark, alcohol
- Served with club soda or seltzer water with lemon

#### **Campari**

- Italian
- Blend of fruits, spices, herbs, and roots

### **Cynar**

- Italian
- Made from artichokes
- Served over ice with a twist of lemon or orange

### **Dubonnet**

- California
- Available in blonde or red
- Best if served chilled

### **Fernet Brancan**

- Italian
- Bitter and aromatic
- Made from 40 herbs and spices with grape alcohol base
- Branca Menta is mint flavored

### **Jagermeister**

- German
- Made from 56 botanicals, licorice being the most prominent
- Includes citrus peel, aniseed, licorice, poppy seeds, saffron, ginger, juniper berries, and ginseng

### **Lillet**

- French
- Made in Bordeaux from Bordeaux wines and fruit liqueurs

### **Pernod**

- French
- Made from the essence of Badiane
- Spirit is made from natural herbs

### **Punt e Mes**

- Italian
- Vermouth with bitters and botanicals

### **Ricard**

- French
- Made from anise, fennel, licorice and Provençal herbs

### **Suze**

- French
- French bitters from distilled gentian root

Cordials and liqueurs are essentially the same. The names are used interchangeably depending on what country you are visiting. Cordials and liqueurs are made by infusing the flavors of fruits, herbs, spices and other botanicals. Most cordials are sweet and made from brandies or whiskies. Most of the cordials that are sold in the United States are 35 percent sugar. There are also crèmes and fruit flavored brandies. These also have high sugar content, as this is what makes them creamy. There are more cordials than it is possible to list and there are various different flavors as well.

## **Popular Cordials and Liqueurs**

### **99 Bananas**

- 99 proof banana cordial
- Also available in 99 Apples and 99 Blackberry

### **Absente**

- France
- Flavor of Absinthe without the toxic side effects

### **Absinthe**

- Outlawed in most parts of the world.
- Made from wormwood and has many toxic effects that may result in death or insanity. Wormwood is believed to be a narcotic.
- Also known as the *Green Muse* because of its green color and the state of mind it induces
- 65% alcohol and 130 proof

### **Advocaat**

- Dutch
- Brandy, egg yolks, sugar

### **Akvavit**

- Scandinavian (Aalborg, Denmark)
- Made from barley, potato and is colorless and potent

### **Alize**

- Blend of passion fruit juices and cognac

### **Amaretto**

- Almond flavored

### **Anisette**

- Anise seed, licorice type flavor
- Made in most Mediterranean countries

### **Applejack**

- Made from the mash of apples

### **Agavero Tequila Liqueur**

- Blend of blue Anejo and Reposado tequilas
- Damiana flower

### **Barenjager Honey Liqueur**

- Germany
- Honey liqueur

### **Bailey's Irish Cream**

- Made fresh dairy cream, Irish whiskey and natural flavors
- Irish whiskey preserves the cream

### **Benedictine**

- Includes over 27 herbs and spices
- Cardamom, nutmeg, cloves, myrrh and vanilla

### **Black Haus**

- Blackberries

### **Blue Curacao**

- Deep blue color
- Made from peel of bittersweet Curacao Orange

- Curacao Orange grows in the Dutch Island of Curacao in the West Indies

### **Bols**

- Various different flavored brandies and cordials under the Bols name

### **Bunratty Meade**

- Blend of honey, herbs and wine

### **Calvados**

- Normandy
- Applejack that is aged 4 years

### **Carolans Irish Cream**

- Irish spirits, whiskey and double cream with honey

### **Celtic Crossing**

- Irish malt whiskies and cognac with honey

### **Chambord**

- Framboises raspberries, other fruits and herbs with honey
- Known for its deep purple color

### **CocoRibe**

- Made from wild coconuts and Virgin Island rum

### **Cointreau**

- Clear cordial made from sweet and bitter oranges

### **Crème de Cacao**

- Made from vanilla and cacao beans
- Comes in both white and brown varieties

### **Crème de Framboise**

- Raspberry

### **Crème de Cassis**

- Made from black currants from France with other berries and fruits

### **Crème de Menthe**

- Made from mint and spearmint
- Available in green and clear varieties

### **Crème de Noyaux**

- Made from both sweet and bitter almonds

### **Cuarenta Y Tres**

- “Licor 43”
- Made from secret formula involving vanilla beans, citrus, and other Mediterranean fruits

### **DeKuyper Schnapps**

- Available in a variety of flavors
- Blueberry, ButterShots, HotDamn, Key Largo, Old Tavern Rootbeer, Peachtree, Peppermint, Sour Apple, Tropical, Spearmint, and WilderBerry

### **Der Lachs Goldwasser**

- Mysterious blend of 25 herbs, spices and 25 karat gold flakes

### **Drambuie**

- Highland malt whiskies that are no less than 15 years old, heather honey, special herbs

### **Echte Kroatzbeere**

- Blackberries

**Frangelico**

- Hazelnut

**Fruja**

- 100% natural fruit flavors
- Available in mango, raspberry and tangerine

**Galliano**

- Made with lavender, anise, yellow musk and juniper with flavors of vanilla and fragrant balm.
- Contains 30 ingredients

**Godet Belgian White Chocolate Liqueur**

- Blend of white chocolate and aged cognac

**Godiva Liqueur**

- Made from Godiva Chocolate
- Available in white and dark chocolate

**Goldschlager**

- 87 proof cinnamon schnapps liqueur
- Contains real 24 karat gold flakes
- Made in Switzerland

**Grand Marnier**

- Made from wild oranges and cognac

**Hpnotiq**

- Made from cognac, triple-distilled vodka and natural tropical fruit juices

**Illy Espresso Liqueur**

- Espresso liqueur
- Made in Italy

**Irish Mist**

- Derivation of heather wine

**Kahlua**

- Made from coffee and the alcohol from distilled cane sugar
- Mysterious origin, perhaps Arabia, Turkey or Morocco
- Made in Mexico using Mexican coffee beans

**Keke Beach Key Lime Cream Liqueur**

- Key Lime Pie and graham

**Kirsch**

- Cherries

**Kirschwasser**

- Fruit brandy distilled from cherries and cherry pits

**Kummel**

- Made from caraway seeds, cumin and aniseed

**Lile Supreme**

- Tropical rum with various fruits
- Orange, lychee, mango, lime and goyavier

**Licor 43**

- Spanish liqueur made from 43 herbs

**Limoncello**

- Made from grain spirits infused with lemon juice and peel

- Amalfi Coast, Italy

**Lochan Ora**

- Scotch Whisky flavored with honey

**Marie Brizard Liqueurs**

- Complete line of liqueurs

**Malibu**

- Clear blend of coconut and Caribbean rum

**Midori**

- Green honeydew melon spirit

**Moringue Pistachio Cream Liqueur**

- Blend of rum with pistachio nuts and crushed sugared almonds

**Nassau Royale**

- Citrus flavored with undertones of coffee

**Opal Nera**

- Black Sambuca with lemon

**Orange Curacao**

- Made from peel of the bittersweet Curacao orange
- Grows on the Dutch Island of Curacao in the West Indies

**Orangecello**

- Combination of orange juice, orange peels, and grain spirits from Italy

**Ouzo**

- Anise based liqueur
- Greece

**Passoa Passion Fruit Liqueur**

- Brazilian maracuja, yellow passion fruit, red berries, citrus and tropical fruits

**Pucker Flavored Cordials**

- Available in Raspberry, Peach, Watermelon, Sour Apple, Grape, Cheri-Beri and Island Blue

**Rock & Rye**

- Made from a blend of aged rye whiskies and fresh fruit juices

**Rumple Minze**

- Peppermint schnapps
- Germany

**Sabra**

- Israeli chocolate orange liqueur

**Sambuca**

- Made from two main ingredients
- Licorice and elderbush

**Sloe Gin**

- Sloeberry, a small and deep-purple plum
- No gin contained but small amounts are used in production

**Southern Comfort**

- Made from a secret recipe
- Bourbon, brandy, bitters, peaches and herbs

**Strega**



- Italian
- Made from 70 botanicals

**Tequila Rose Strawberry Flavor Cream Liqueur and Tequila**

- Blend of strawberry, cream and a hint of tequila

**The Original Canton Delicate Ginger Liqueur**

- Made from six varieties of ginger, brandy, and honey

**Tia Maria**

- Jamaican rum liqueur
- Made from Blue Mountain coffee extracts and local spices

**Triple Sec**

- Made from imported orange peel, wild Curacao orange
- Sweet and aromatic Spanish Valencia
- Triple sec means *triple dry* or *triple distillations*

**Tuaca**

- Aged brandy
- Flavored orange, fruits and botanicals to the Tuscan region of Italy

**Vandermint**

- Dutch
- Minted chocolate liqueur

**Vermeer**

- Dutch Chocolate Cream Liqueur

**Wild Spirit**

- Recipe of strong spirits, natural wild herbs, and fine brewed cocoa

**Yukon Jack**

- Canadian whisky with citrus and herbs

**Storage**

Store unopened bottles in a cool, dry place and out of direct sunlight. An opened bottle should have a shelf life of three years. Many are best if they are kept chilled.

***Beer***

Beer is fermented and brewed from rice, barley, corn, hops, water and yeast. Beer has been brewed since the Egyptians and for thousands of years afterwards. There are thousands of different brews available throughout the world. The United States alone is home to over 900 microbrews that are made by small and independent brewers, not to mention your large breweries. Germany has over 1,200 breweries.

The United States has a long history of beer alone. Beer is believed to have been one of the determining factors in why the Pilgrims chose Plymouth Rock to settle versus going further south-they were running out of beer. The U.S. Library of Congress has a journal of one of the passengers of the Mayflower from 1620 stating, “we could not now take

time for further search or consideration, our victuals being much spent, especially our beer...”

In 1613, the first commercial brewery was founding New York City. At the time, New York City was known as New Amsterdam. Many of our founding fathers and patriots opened their own breweries. This elite group of individuals included General Israel Putnam, George Washington, William Penn and Thomas Jefferson either had their own brewery or would brew their own beer at home. In fact, George Washington’s 1757 beer recipe is still preserved.

Brewing a good beer begins with pure water, corn grits and malted barley. The malted barley is the main ingredient and many consider it the “soul of beer.” The malted barley is responsible for the color and flavor of the beer. To begin brewing the beer, the corn grits and malt are cooked and then mixed to create the mash. The *wort*, a sugary liquid, is then extracted from the mash. The wort is placed in brew kettles and is boiled. The hops are then added at this point and provide the beer with its aroma and bitterness. The wort is then moved to the wort cooler. Yeast and sterile air are added and the wort is moved to fermentation tanks for a specific period of time. The yeast is responsible for converting the sugar in the wort into alcohol and carbon dioxide.

There are two different types of yeast that may be used during this process. The *bottom yeast* is the yeast that settles at the bottom of the fermentation tanks after it has converted all of the sugar in the wort. Lager is produced when using bottom yeast. The *top yeast* rises to the top after it has converted all of the sugar in the wort. Ales are produced through the use of top yeast.

There are several different types of beers to choose from and many of them may sound familiar, while you are unsure of the differences between them.

**Ale**

- Top fermented beer
- Higher alcohol content with the flavor of hops, slightly bitter

**Bitter**

- Strong ale
- Usually an English beer
- Normal alcohol content with a bittersweet taste

**Bock**

- Dark, strong and slightly sweet
- Brewed from caramelized malt

**Ice**

- Brewed at colder than normal temperatures
- Chilled below freezing until it forms ice crystals
- The crystals are filtered and leaves a smoother tasting beer with a slightly high alcohol content

**Lager**

- Bottom fermented beer

- Stored at very cold temperatures for several months
- *Lager* is German for “to store”

### **Lambic**

- Belgium brewed beer
- Ingredients include peaches, raspberries, cherries and wheat

### **Light**

- Fewer calories and less alcohol

### **Malt Liquor**

- Fermented at high temperatures
- Higher alcohol content

### **Pilsner**

- Light, hoppy and dry lager

### **Sake**

- Brewed from rice
- Served warm or at room temperature

### **Stout**

- Ale that is produced from heavily roasted barley
- Darker in color and slightly bitter

### **Trappist**

- Belgium or The Netherlands by Trappist Monks
- High alcohol content
- Dark in color

### **Wheat**

- Wheat
- Garnished with a lemon and sometimes raspberry syrup

## **Storage**

In the United States, beer is served at 40 degrees Fahrenheit. Beer should be stored away from sunlight and most beers now have dated labels of when they were brewed or when they should no longer be served. Skunked beer results from direct sunlight exposure and ruins the beer. Storing below 40 degrees will cause the beer to have a dull taste.

## ***Wine***

For some bartenders, wine can be quite mysterious. There are not many bartenders who will concern themselves with learning all of the technicalities of wine, its production, storage and proper serving procedure. All bars should have a decent wine selection, even if it means ordering only the most common and affordable wines. Always stray away from serving box wine, as not only does it look tacky behind the bar, but also there are generally shortcuts taken during its production. A bartender that is able to provide their customers with good, basic information on wine will soon earn their customer’s respect.

## **Wine History**

Wine has been produced in Italy as early as 800 BC. In fact, one of the first wine lists was discovered during the excavation of ancient Pompeii. The Italians began exporting wine in the first century, where the wine was sent to numerous countries including Spain, Germany, England and France. At this point in history, the process of making wine was still in its infancy and these ancient cultures were in the process of developing their cultivation and production techniques. This wine was available to only those in the upper echelons of society, as the wine was very expensive and considered a delicacy. The task of making wine would soon develop and wine found its place in many religious ceremonies, funerals and cultural celebrations.

Wine also has a rich biblical history, as it is believed that Noah had his own vineyard. Scientists have discovered 60 million year old grape vine fossils that suggest this may be true. The Middle East also has its own wine history, during which it is believed that wine was discovered by accident through spoiled grapes.

The first wine cultivation may have begun in the area of the Caspian Sea in Mesopotamia, which is the area of present-day Iran. Archeologists have found tombs in ancient Egypt with texts that show that wine was in use around 2500 B.C. The Egyptians were responsible for the first grape arbors and pruning methods. Archaeologists have also found sunken jars, suggesting that the Egyptians were also storing their wines in jars in the beneath the sand and soil.

Around 1600 B.C., wine may have been imported into Europe, as suggested by Homer's *Odyssey* and *Iliad*. Both texts have documented descriptions of wine. Wine was also important to doctor's in Greece and they prescribed the drink to their patients. They also discovered that they could add herbs and spices to the wine and this would hide spoilage.

Around 1000 B.C., the Romans began to document and classify the different grape varieties and colors. They recorded ripening characteristics as well as the effects of different soil types and began recognizing grape diseases as well as pruning, fertilization and irrigation techniques. The Romans were also responsible for the first glass bottles and wooden barrels. Prior to these Roman inventions, animal skin containers and jars were used to store and age the wine.

## **Wine Production**

Wine is produced via the fermentation of the juice of grapes. Grapes are chemically balanced for complete fermentation. Grapes contain all of the sugars, enzymes, acids and other nutrients that are necessary to make wine.

Wine grapes grow the best between thirty and fifty degrees north or south of the equator. The most southern vineyards in the world are located on the South Island of New Zealand. The most northern vineyards are located in Flen, Sweden. Grape growing

seasons last about one hundred days or more with warm day temperatures and cool night temperatures. Depending on the type of wine being produced, the length of the season may be extended.

The largest exporters of wine include France, Italy, Spain, Australia, Chile, the United States, Germany, South Africa, Portugal, Romania, Moldova, Hungary, Croatia and Argentina. California is responsible for about 90% of the wine in the United States. Great Britain imports the majority of their wine from Australia and France.

There are several varieties of grapes. These include Pinot Noir, Merlot, Chardonnay, and Cabernet Sauvignon and many others. These are often used as dominant grapes in a variety of different wines. They are often blended with other wines to make a more complex or approachable drink. Some of the most expensive wines come from the areas of Bordeaux, Rioja, and Tuscany.

## **Aging Wines**

The aging of wines is a delicate art, as many wines are best consumed within one or two years of aging, while others may be consumed within five, ten or even fifteen years of aging. There are very few wines that are at their best fifteen years later, while others may be more enjoyable after their extended aging.

The process of aging causes the wines to develop certain characteristics over time:

- The wine will develop more pleasurable nuances
- The wine will expand and soften in texture
- Red wines will have an additional melting away of tannins
- The wine will reveal a more compelling aromatic and flavor profile
- The wine may deliver more complexity than when the wine was originally released

Many wine enthusiasts will purchase young wines with the intentions of cellaring the wine and allowing the wine to age. There are very few wines, however, that will produce a better product after years of aging. Many of these wines come from different areas of France including Bordeaux, northern Rhone Valley wines, French red burgundies, and a few of the white Alsace and sweet Loire Valley wines. These wines have been aged and been enjoyable at five, ten and fifteen years of aging.

Many wines, however, are better when they are drunk shortly after their release or in their "youth." The French have begun to realize that most wines are better when they are young. Many American and English wine drinkers have failed to grasp this concept, while the French have found that young wines are more pleasurable. Not only do the French enjoy young wines, but many Italians and Spaniards have begun drinking their wine young as well. Other than a few Tuscan Chiantis and Cabernet Sauvignons, most of

Italy's red wines are best when they are young. These Chiantis and Cabernet Sauvignons will age quite well and are quite enjoyable after being cellared.

Many Americans tend to search for the perfect time to drink a specific type of wine. The bottom line is that there is no perfect time to drink a bottle. Most wines are best consumed after they are released while others from France may improve after aging. Most wines these days are not stored properly during storage and the vintages are so concerned with stabilizing the wine that they actually tend to hurt them instead of help them, hence drinking them right away may be best as the aging process will do very little for these wines.

## **Wine Storage**

There are several methods to keeping your wine fresh in the bar. You will want to properly store your wine, as the wine will become oxidized and begin to have a vinegar taste. After four days, you will want to throw out the wine as it will not have the same taste and great flavor that it had when you opened the bottle.

The best place to store your wine is in a dark area that is away from natural and constant artificial light. The area should also be slightly damp, as the corks may become to dry and may ruin. Your wine storage area should be well ventilated, free of vibrations and should be kept at a constant temperature. Many bars and restaurants may not be able to achieve this properly if they do not have their own cellar or storage area. Many bars and restaurants may also store their open bottles in refrigerators at night. This procedure is okay for white wines and some hardier wines such as Chiantis, but this will greatly reduce the quality of your Cabernet Sauvignon.

The best temperature for red wine is 50-55 degrees Fahrenheit. The wine can get a little cooler or warmer, but it is important that it remains consistent. Most wines are also stored horizontally. Wines that are not stored horizontally are Port, Sherry, Madeira, Marsala, Vermouth, Dubbonet and Byrrh.

To store open bottles, you may want to invest in a vacuum system, gas system, or gas/temperature system. A vacuum system is the most affordable and may keep wine up to three days. They usually cost around \$15 to \$25. Gas systems are a little higher and they may keep the wine good for up to six days. After day four, however, you may notice a decline in the wine. Gas/temperature systems may keep the bottle up to two weeks. These systems will reseal the bottle with gas and will climate control one bottle at a time. These units run around \$200 and the gas will need to be replaced. If you have a restaurant, then you may consider giving wine that is three or four days old to your kitchen. The kitchen will be able to cook with the wine for a week or two.

In order to get great bottles of wine, you will want to stock up on the wines from the market or store. Many bars will work with vendors and you will want to consult them

during your ordering process, they generally have a very good idea of which wines are quality.

Approach older vintages with caution unless you are sure of their condition. Some wines may lose their quality while being transported cross-country or across the ocean. Lighter wines from Europe and California may not make the journey quite as well as the wine from the wines from the better vintages. These wines are richer and more intense and are able to travel these long distances in better condition than lighter wines.

## French Wine

France is one of the oldest wine producing areas in Europe. France rivals Italy in wine production while Spain rivals France in more land area for grape cultivation. The wines of France are also one of the country's largest agricultural products, especially Bordeaux, Bourgogne and Champagne.

France enacted the Appellation System to control the quality of French wines. The organization was formed in 1935 and has some of the strictest laws pertaining to wine production and winemaking. The European Union also models their wine laws on that of the French, while the Italians have their own laws as well. France divides its wines into four different categories. There are two table wine categories called *Vin de Table*, and *Vin de Pays*. A *Vin de Table* wine label shows only the producer and designation that the wine is French. The *Vin de Pays* wine label shows the specific region of France that the wine was produced. The QWPSR wine are divided into two categories called *Vin Delimite de Qualite Superieure* (VDQS) and *Appellation d'Origine Controlee* (AOC). The AOC category demands many restrictions on the grape varieties and winemaking methods, while the VDQS category is not as strict and is rarely used. French law also prohibits that wines be labeled according to grape type, which may make it difficult for American wine consumers, as they generally know wines by their grape type and not region. This routinely puts French wine producers at a disadvantage in foreign markets unless you know your French regions and know which wines are produced where.

Wines in France are known for their "terroir." Terroir is the natural factors that help to produce specific flavors in wine. These flavors may be associated with specific vineyards as many vineyards are thousands of acres and may produce a different wines and flavors than their neighboring vineyard. These factors include the soils, rock in the soil, altitude, slope of the terrain, orientation to the sun, and the climate in a specific region. No two vineyards will have the same "terroir," as each area is unique to itself.

There are several popular wine regions in France and each is known for its own varietals for which it has become popular. These include:

### **Alsace**

- White wines

### **Beajolais**

**Bergerac****Bordeaux**

- Known as Claret, Medoc, Graves and Sauternes

**Bourgogne**

- Also known as Burgundy and includes Chablis, Cote d'Or and Maconnais

**Jura****Loire Valley**

- Includes Muscadet, Vouvray and Sancerre

**Rhone Valley**

- Includes Cotes du Rhone, Chateauneuf-du-Pape and Crozes-Hermitage AOC

**Languedoc****Roussillon**

France is traditionally the largest consumer of wine, although Italy rivals them on production. If you are interested in carrying French wines, it is wise to research the different areas and find what they are known for. This will help you to identify which region grows what variety of grapes and knowing the grapes will help you discern which bottles your customers might enjoy.

## **Wine Presentation**

Wine presentation may vary from restaurant to restaurant or from bar to bar. For those individuals who are new to wine and dining, there is a simple presentation that works for both casual and formal events.

If you are serving a party, you will take the wine bottle that the host has chosen and present the bottle to the host. Ask the host to verify the bottle and insure that you received the correct wine from your bartender or cellar. You will then use a wine key or foil remover to remove the foil. Place the foil in your pocket or apron, as you do not want to leave it on the table. Carefully cut the foil around the lip of the bottle so that you remove only the cap of the foil. Ensure that there are not any pieces that may fall into the bottle.

A wine key that operates as a lever is one of the easiest wine keys to use. Place the tip of your corkscrew in the middle of the cork and twist the corkscrew in until you have one turn of the corkscrew left. You will then move the wine key so that the metal part is placed firmly on the lip of the bottle. You will support this part of the wine key with your thumb. Using your other hand, you will push the lever up and the cork will come out. Near the end of the cork, you may wish to work the cork out of the bottle with your hand so that the cork does not pop, you only want the bottle to sigh as it releases the air.

Next, pour approximately one ounce into the glass of the host. The host may swirl, sniff and sip. The host should verify that the wine is good and you will then proceed to fill the glasses of the guests at the table. Moving from the host in a clockwise fashion, you will



pour approximately three ounces of wine in the glasses of the women at the table. You will then begin filling the glasses of the men at the table in a counterclockwise fashion.

Place the bottle in front of the host with the label facing the host. Refill glasses as the party progresses unless asked not to. A casual party may refill their own glasses. When pouring the wine, you will want to end the pour in a twisting motion to avoid spilling drops of wine.

Many bars and restaurants also serve wine by the glass. Glasses may also be available in different sizes. Taster boards are also very popular and allow customers to sample five different wines which amount to about two and a half glasses.

### **Wine and Food Pairings**

Wine is always more enjoyable with consumed with a meal. When it comes to most food pairings, everyone knows the old saying “red wine goes with red meat, white wine goes with white meat.” For the most part, this is a good guideline for beginning wine drinkers and servers. Red wines, however, may go great with certain types of fish and white meat that are prepared in different styles. Personal preference is also important when pairing wine with food. If your customer likes merlot, sell them a nice merlot regardless of whether or not they are eating chicken or shrimp.

For a beginning wine server, you may choose to examine the backs of the wine bottles. Here you will find useful information on the wine as well as what the vintner recommends you eat with the wine. Another good guideline is to match your quality of wine with quality food.

<b>Wine</b>	<b>Pairing</b>
Cabernet Franc	Steak, poultry, desserts, pasta
Cabernet Sauvignon	Steak, poultry, pork and pasta
Chianti	Almost Anything
Merlot	Almost anything, Except seafood
Pinot Noir	Steak, pasta and lamb
Sangiovese	Steak and poultry
Zinfandel	Steak, poultry, and pasta

Most red wines will pair well with steak, however, you may find that certain red wines will compliment steaks in their own way.

<b>Wine</b>	<b>Pairing</b>
Chardonnay	Seafood, poultry, pork and pasta
Gewurztraminer	Steak, poultry, pork and pasta
Pinot Blanc	Steak, poultry, pork, desserts
Pinot Gris (Pinot Grigio)	Steak, fish, and desserts
Rieslings	Steak, fish, pork, poultry, pasta, desserts

Sauvignon Blanc	Fish, poultry, pork and veal
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White wines pair well with most white meats, however, chardonnay will also go well with red meats. Remember that personal preference is still a good way to pair your meals.

<b>Wine</b>	<b>Pairings</b>
Champagne, Sparklings	Fish, desserts and pasta
Port	Desserts
Sherry	Desserts, Steak, Lamb

### **Wine and Cheese Pairings**

Wine and cheese has been a long time French tradition. Wine is almost always better with food, but if you are at a party or small get together, you may not be having a whole meal with your glass of wine. A good idea is to prepare several different cheeses that your guests can enjoy with their wine. Matching the right cheeses to your wine will compliment your wine finely. These pairings, like food pairings, are also personal preference.

<b>Wine</b>	<b>Pairings</b>
Cabernet Franc	Sharp Cheddar
Cabernet Sauvignon	Sharp Cheddar, Parmesan
Chiantis	Hard Cheeses (Parmesan)
Merlots	Sharp Cheddars
Pinot Noirs	White Cheeses (Swiss)
Sangiovese	Creamy Cheeses (Brie)
Zinfandels	Blue Cheese or Gorgonzola
Chardonnay	Creamy Cheeses
Pinot Blanc	Creamy Cheeses
Sauvignon Blanc	Creamy Cheeses, Mozzarella, Goat
Rieslings	White Cheeses
Gewurztraminer	White Cheeses
Pinot Gris (Pinot Grigio)	Cheddars (Not Sharp)
Champagne, Sparklings	Creamy Cheeses
Ports	Blue Cheese
Sherry	Blue Cheese

Most of these red wines will pair well with sharp cheddars as well. Red wines are very versatile when it comes to pairing with cheeses, so feel free to experiment in your pairings. Personal preference on cheeses definitely will make your decision on what to pair with your wine. Do not have a cheese that you don't like, as you will not enjoy it

with your wine. For example, if you don't care for blue cheese, then you will not find it a good match with your favorite Zinfandel or Port.

## **How to Taste Wine**

As bartenders, you are sure to have seen the “Sip, Swirl and Sniff” routine. How many bartenders actually know what these wine connoisseurs are doing?

Tasting wine requires the use of many senses. You will want to begin your wine tasting by examining the wine. Look at the wine and notice its color, texture and clarity. By swirling the glass you will want to note how the wine clings to the glass. If you have a blush, the wine is most likely a light-bodied wine and will not cling to the sides of the glass. If you have a merlot, the wine may cling and come down in stripes or “legs.” This means that the wine is medium bodied. If you have a nice full-bodied Cabernet Sauvignon, you will notice that the wine clings to the glass and comes down the sides in a full sheet.

Next, smell the wine. Stick your nose into the glass and take a deep breath. Now, swirl the glass a little more and smell again. You may smell new aromas after swirling the wine. This is called the wine's bouquet.

Finally, taste the wine. Take a mouthful and swirl the wine in your mouth. Allow the wine to coat the tongue and palate. Take note of the texture, flavor and acidity. Swallow the wine and consider the taste or the after taste. Does the taste linger in your mouth? Did the wine have an effect on your throat as you swallowed? If the wine left you with a dry taste in your mouth, almost like tea or walnut, the wine is a dry wine. Did the wine taste like it smelled? Did you notice any interesting flavors? Experienced wine tasters may find a hint of chocolate in a Cabernet Sauvignon, for example. It generally takes practice to experience the different flavors, however, you may taste different fruit flavors if you are an inexperienced wine taster. The most important question to ask yourself is “Would you like to drink more of it?”

Attending wine tasting is a great way to learn about the different flavors of wines. The professionals at the wine tasting will also be able to help you discern the different flavors that you taste. Bartenders should also hold their own wine tasting with someone who knows wines well, perhaps a local vintner. They will be able to help you learn how to describe your wines to your customers.

## **Wine Glasses**

The type of glass that your wine is served in may have a dramatic impact on the wine's flavor and quality. There are many factors that may actually damage the wine that are contributed to the glasses that the wine is served in.

Restaurants and bars tend to hurt their wine rather than help their wine make a good impression on guests. Glasses are typically all-purpose glasses that are washed and used over and over again. Glasses may be washed in a high heat dishwasher or hand washed by the bartender. Either way, the glasses will pick up odors that are present in the restaurant. The glasses may contain soapy residues and spotting. They may have also been stored in closed closets or cardboard boxes. All of these factors will have a great impact on a fine wine.

As a bar or restaurant, you will want to be sure that you store them properly. Depending on where you store them, the wine glasses may be the home of a variety of different kitchen or bar odors that you do not realize until the wine has already been poured. Be sure to rinse glasses, decanters and carafes in unchlorinated water or mineral water prior to using them. Glasses will also contain soap residues and you will want to be sure to rinse those away prior to serving a fine wine. Exhaling into the glass will allow the glass to fog up. This will also help to vaporize any soap or invisible residue that is in the wine glass. This may not be appropriate to do at another's home.

Each type of wine has its corresponding wine glass. The bowl and mouth of each type of glass is suited to the type of wine that is to be consumed from the glass. For example, glasses for Rieslings have a large bowl and the lip of the glass flares out as to allow the nose to enjoy the aromas of the wine. Investing in a specific type of glass should only be done, if you intend to enjoy one particular type of wine on a regular basis. These specific glasses will allow you to enjoy the wines at their best.

## **Merlot**

The Merlot grape can be traced back to France in the first century. The wine itself has picked up many different names including, Petit Merle, Bigney and Vitraille. The grape is an early ripening grape that must be harvested before winter. The grapes are used to make red wine and are large, thin-skinned grapes.

These grapes are prime targets for birds and many crops have been destroyed by flocks of birds in history. These grapes are not as hardy as other types of grapes and are not able to withstand bird damage. The grapes do thrive, however, in cool climates and poor soils. These grapes are able to grow in areas that the Cabernet Sauvignon cannot survive. The grapes are very versatile and are often blended with many types of grapes to make different varieties of wines. A popular blend is a Merlot and Cabernet Sauvignon blend.

Approximately forty percent of Merlot grapes are grown in the Medoc region of France. These grapes have also had great success in the northeast region of Italy. The wine has been perfected throughout the grapes long history and this perfection comes at a price. A perfect bottle of French Merlot such as the 1990 Chateau Petrus Merlot from Chateau Petrus brings \$1,700 per bottle. There are, however, numerous Merlots that are available at competitive prices.

Merlot has a variety of flavors that may be present. Flavors such as plum, cherry and blackcurrant are more prevalent in Merlot. There are lightly oaked Merlot wines that produce flavors of vanilla and coconut. The heavier oak varieties of Merlot may produce smoke, tar and oak flavors. Occasionally you will find mint, caramel, bay leaves and cloves if a bottle has been aged. You may even find aromas of mushrooms, leather, cigars and coffee.

Merlot wines are excellent with pastas with red sauce, red meats and chocolate. The wine is popular amongst most avid wine drinkers and even some white wine drinkers will enjoy a glass of nice Merlot. This wine goes well with just about anything except fish. The wine also goes well with sharp cheddar cheese.

The White Merlot is a white wine made from Merlot grapes. The wine is not a true white wine, but is a light pink color that is slightly darker than a White Zinfandel. The wine is usually categorized as a blush on most wine lists. The White Merlot undergoes the same fermentation process as White Zinfandel and the wine gets its color from not allowing the juice to stay in contact with the skin as long. The White Merlot originally was produced in the Languedoc Region of France.

## **Chardonnay**

The history of Chardonnay may have begun by ancient vineyards that began cross-pollinating their Pinot grapes with Gouais Blanc grapes. There are many varieties of grapes that have been traced back to these two basic grape types. Nobody knows for sure if this cross-pollination began on purpose or if it happened by accident. The grapes that resulted from this cross-pollination came to be known as Chardonnay grapes.

This cross-pollination of grape vines may have originated in the village of Maconnais, France. This village is located in the Burgundy region of France. History suggests that this white wine was distributed throughout France by Cistercian monks. The earliest reference of Chardonnay by monks was in 1330. It is believed that these monks were the first to produce Chardonnay for the purpose of mass production.

The Chardonnay grape comes from a vine with medium sized bunches of grapes. The grapes are tightly packed together and are a bright golden yellow when they are ripe. The grapes are also quite small with a thin skin. These grapes may be easily ruined if great care is not taken during harvest. Chardonnay grapes that are grown in warmer climates tend to have a buttery flavor. Chardonnay grapes that are grown in cool climates tend to produce fruity flavors.

Chardonnay has always been fermented in oak barrels. These barrels help to give Chardonnay its unique flavor and character. The aging process is essential in providing the Chardonnay with its special flavor. Producers such as Kendall Jackson take great

pride in the making of their oak barrels and you will definitely taste the oak in the Kendall Jackson Chardonnay.

The Chardonnay grape is one of the most popular and widely planted types of grape. The grape has many flavors from a butter oak flavor to sweet fruit flavors. Chardonnay grapes are grown throughout the world with the most popular being grown in France, California and Australia. The best wines tend to come from cooler climates, such as France.

Chardonnay is one of the most popular wines in the world. They are deliciously crisp and sweet when chilled to just the right temperature. All wine is better when drunk with food, so pay attention to what you pair with your Chardonnay to ensure the best flavor and character of your wine.

## **Cabernet Sauvignon**

Believe it or not, the Cabernet Sauvignon is actually one of the newest wines in the world of wines and one of the most popular. The grapes are less than six hundred years old and come from the eighteenth century and Chateau Mouton. The grapes are attributed to Baron De Brane, whom supposedly planted Vidure red wine grapes. The grapes were known to be hardy and this trait is passed on to the wine.

The Cabernet spread throughout Europe in the eighteenth century and gained many different names. The grapes were known as Petit Cabernet, Petit Vidure and Vidure. The earliest record of Cabernet Sauvignon grapes being grown outside of Europe was in Australia in 1820. By 2001, Australia had planted more than 28,000 hectares of Cabernet Sauvignon grapes in the country.

When making Cabernet Sauvignon, it is important to know that the ripeness of grapes makes a very big difference when it comes to the quality of wine that is produced. The unripe grapes have a green, grassy flavor. The ripe grapes will have a rich ripe-berry flavor, and this is the flavor that the vineyards seek.

The Cabernet has frequently been used in wine blends. The grapes may be mixed with Merlot or Cabernet Franc grapes to provide a fruity finish to the wine. Recently, however, the vineyards are focusing on 100% Cabernet Sauvignon wines rather than the blends. These wines tend to have a classic flavor that incorporates dark fruits such as black currant. These wines are full-bodied and intensely flavored wines. Some wines may have a spicy aroma. These grapes are grown well in the Medoc Region of France and Napa Valley, California. These wines are usually aged in oak barrels for a year before being distributed. Cabernet Sauvignon, however, may also produce an excellent wine after aging for fifteen years.

Sonoma Cabernet Sauvignon comes from Sonoma County in Northern California. The wine has been produced here for around a hundred and fifty years. Sonoma County is

known for producing some of the best Cabernet Sauvignon in the world. The Blackstone 2002 Sonoma County Cabernet Sauvignon has great aromas of cherries, spice, pepper and violets. The tannins are also smooth and round. The Clos Du Bois Sonoma Cabernet Sauvignon is a great inexpensive bottle and has a wide range of flavors of blackberry, plum, blueberry, black raspberry and more. The wine also has an interesting reaction when consumed with raspberry fruit.

The Cabernet Sauvignon is best consumed with steak, poultry, pork and pasta. The wine also pairs well with sharp cheddar and hard cheeses such as Parmesan.

## **Zinfandel and White Zinfandel**

Most people have heard of the White Zinfandel. Beringer produces one of the most popular White Zinfandels in the world. However, many people have not heard of the Zinfandel. This wine is popular in California and the grape is used to produce a wide variety of wines including the White Zinfandel.

The Zinfandel was brought to Long Island, New York from the Imperial State Nursery of Vienna in the 1820s. The vines performed well in cooler climates as long as it was grown in greenhouses. In the 1830s, the vines were brought to California. The vintners soon began to grow these vines in mass quantities. During the beginning of prohibition, the Zinfandel was the most popular and successful varietals in California. During prohibition, many Americans would continue to make the wine in their homes. The Zinfandel was such a popular varietals, that the Zinfandel Advocates and Producers was founded in order to preserve the origins of the vines and to promote the wine.

The White Zinfandel was created in the 1970s. This wine is a sweet wine that is pink in color. This wine is referred to as a blush. The White Zinfandel is made from the Zinfandel grape. The wine itself is not a varietals, as the grapes are merely processed differently to make a different type of wine. The wine was historically inexpensive and was popular with those who did not usually drink wine. The same is true today, as the White Zinfandel remains popular among those individuals who are beginning to enjoy wine. The wine makes a very good beginner's choice. These wines are intended for immediate consumption and should not be aged. Aging these wines will do very little for their flavor. As of February 2006, White Zinfandel accounted for ten percent of all of the wine that was sold in the United States. The White Zinfandel is the third most popular wine in the United States.

Sutter Home was the first vineyard to produce the White Zinfandel in the 70s. The wine was essentially discovered on accident as the wine experienced "stuck fermentation." This occurs when the yeast dies before it has consumed all of the sugar. The wine was set aside and considered to be bad. The winemaker's eventually came back to it and discovered that they like it better. They began selling the wine and growing grapes specifically for the purpose of making this White Zinfandel. Sutter Home remains one of the most popular brands of White Zinfandel. They ship over four million cases of the

wine. The Beringer Vineyards also produce a popular White Zinfandel that is available in most bars and restaurants.

## Sparkling Wines and Champagne

The first sparkling wine was produced by Dom Perignon in the 1600s. Dom Perignon was located in the Champagne region of France and had developed a method of bottling the wine that kept the carbon dioxide in the bottle. The resulting product has bubbles when poured and the bottle is placed under extreme pressure.

Only sparkling wine that is made in Champagne can be called “champagne.” The wine is made from a variety of grapes through a special process called “*method champenoise*.” The process is complicated, costly and time consuming. The typical champagne grapes are pinot noir, pinot meunier and chardonnay.

Sparkling wines that are not made in Champagne may be produced in different ways and different grapes. There are several sparkling wines that are produced in California through *method champenoise*. These wines are not produced in the Champagne region of France, and therefore cannot be called champagne.

The storage of champagne and sparkling wines is very important. These wines should be stored in an area away from natural light, constant artificial light, heat, vibrations and severe temperature variations. Sparkling wines are also ready for consumption as soon as they are purchased. Many champagne lovers will cellar their champagnes for a few years.

Before serving champagne and sparkling wines, you will want to chill them thoroughly without freezing them. You will place them in a bucket filled with ice and water for thirty to forty minutes prior to serving. While serving, be sure to place the bottle in a fresh ice bath to maintain temperature. Bottles can also be chilled for several hours in the refrigerator. The refrigerator, however, may cause the flavor to go flat because of the refrigerator’s motor vibrations and the excessive cold. Bars and restaurants using walk-in refrigerators may not have to worry about vibrations, but the excessive cold.

Champagne and sparkling wines are best served in fluted glasses. The best temperature is at forty two to 47 degrees Fahrenheit. You will want to pour a small amount and allow the bubbles to settle. Then you will want to fill the glasses about two-thirds full. Bubbles will continually rise in the glass.

To properly open a bottle of Champagne without losing its contents you will want to do the following:

1. Remove the foil and pull down the wire loop
2. Drape a towel over the bottle
3. Place your hand over the cork



4. Loosen but don't remove the wire cage
5. Grasp the cork and cage firmly with your hand and rotate the bottle, rather than the cork. The cork should come out on its own with only a slight sigh.

## **Shiraz**

Shiraz or Syrah has recently gained a growing popularity. The name Syrah is typically for a French wine and is often used in the United States. In other countries such as Canada, South Africa and Australia, the wine is called Shiraz. The wine was also called Hermitage in Australia until the 1980s. The wine gained its name from the city Shiraz, which is located in Iran.

The Shiraz is typically a dry red table wine. The wine is generally made out of Shiraz grapes alone; however, it is occasionally blended with Cabernet Sauvignon and Merlots. The Shiraz may also be very good after ten to fifteen years of aging. Australia has also produced a "sparkling Shiraz" that is a deep-red sparkling wine.

The Shiraz is a very flavorful wine and is full-bodied. The wine produces many flavors such as violet, berries, chocolate and black pepper. They often have a slight spiciness to them and some individuals have suffered from heartburn after consuming Shiraz. The wine may also pick up earthy tones such as leather and truffle flavors.

The Shiraz grape was brought to Australia in 1832. An immigrant by the name of James Busby brought vine clipping with him from Europe. The Shiraz has become the most popular grape grown in the country. Southern Australia tends to lead the country in Shiraz production. The regions of Coonawarra, McLaren Vale and Barossa Valley are known for their Shiraz production. These wines are very full-bodied with a high alcohol content that is between 13.5 and 15%.

The French Syrah is produced in the Rhone Valley. The wine is often used for blending in Bordeaux to improve the wine. They may also use it to add color to the Grenache. The flavor of the Syrah is often covered in the French wines by other varietals in the wine's blend.

The American Syrah can also be labeled as a Shiraz. The grapes were brought to the United States in the 1970s. Most of these vines were planted in California, while there are many people planting them in Washington. These grapes are a deep purple color that is reflected in the wine that they produce.

## **Rieslings**

The Riesling grape originated in Germany in the early 1400s. These grapes are well known for their longevity in the cellar. Rieslings may have different flavors depending on the region of the vineyard they were processed. Sweet Rieslings may taste like apples,

apricots and peaches. Dry Rieslings may have a taste of lemon, herbs or peaches. The Riesling has a floral aroma that exhibits scents from apples, rose petals and violets.

These grapes were grown historically in the Alsace region France, Austria, Germany and northern Italy. The first documentation of this grape was in 1435. The most expensive Rieslings are the late harvested wines. These are produced by allowing the Riesling grapes to hang on the vines beyond their normal harvesting time. During this process, water is removed via “noble rot” or by the freezing. The result is richer flavors in the wine. The wine also tends to have more sugar and more acid. This allows the wine to have a more complex flavor.

Riesling is Germany’s leading grape variety, as the grape originated in this area and has gained the flavors of the area it is grown as well as a balance of fruit and mineral flavors. The Riesling grapes usually ripen in September in Germany and may be harvested as late as January. There are three characteristics of the German Riesling:

- The grapes are rarely blended with other varieties
- Rarely exposed to commercial yeast
- Usually never exposed to oak

There are, however, some vineyards that are experimenting with oak aging in the regions of Pfalz and Baden. The temperatures in these regions are warmer and they tend to produce heavier wines with high alcohol content. These wines tend to do well with new oak. The German Riesling tends to be enjoyed more after ten years of aging. There are several other countries that are producing Rieslings. In the United States, Washington State has become a very popular region for Rieslings and the Chateau Ste. Michelle is a popular producer of Riesling. They have been working with German vintners to create specialty Rieslings.

## **Pinot Noir**

Pinot Noir wines are among the best wines in the world. This quality does not come easily, as the Pinot Noir grapes are among the most difficult grapes to grow. These grapes are among the best grapes in the Burgundy region of France. Growers in California and Oregon have also begun producing very good Pinot Noir wines as well.

The Pinot Noir has a velvety and rich flavor. You may taste sweet black cherries, raspberries and mint. Pinot Noir grapes are also used in the production of Champagnes. The wine is a light to medium bodied wine and ranges in cost. The wine is good for beginning wine drinkers and experienced wine enthusiasts. The wine is also an excellent choice for cooking.

The Pinot Noir grapes are named after the Pinot family. The grapes date back to the Romans and were brought to France in the first century A.D. Afterwards, they were cultivated in the Burgundy region of France. History suggests that the Catholic monks,

who used the wine in their sacraments, might have brought the wines. The monks also began improving the wines by experimenting with the production of the wine. By the sixth century, the monks were sending barrels of their Pinot Noir to the pope, until the French Revolution during which many vineyards were redistributed to different families.

France has always been the world's largest planter of Pinot Noir vines. Vines have also been grown in Italy, Germany, Switzerland, Austria, Hungary, South Africa, Australia, Chili and California. California has been a major producer of fine Pinot Noir since the 1930s. They mainly used these grapes for their production of sparkling wines in Napa Valley. Many of these vineyards moved to Oregon to produce a better Pinot Noir.

The aroma of Pinot Noir is that of a ripe grape. The body of the wine is typically full, yet not too heavy. The wine also appeals most wine drinkers with its velvety texture. The Pinot Noir goes well with fish, pasta, salads and more. The wine is very versatile and drinkers will enjoy it with a variety of dishes. You will find several different aromas in a Pinot Noir including raspberries, plum, smoke, and vanilla.

### **Pinot Gris (Pinot Grigio)**

The Pinot Gris grape is used to produce several different types of white wines, most notably the Italian Pinot Grigio. The grape may be a mutant of the Pinot Noir grape as it has a grayish-white color. "Gris" is gray in French, hence the name of the grape. The Pinot Gris grape is grown in the Burgundy region of France as well as in Switzerland and Hungary. These countries began growing the grape in the 1300s. The grape appeared in Germany by the end of the 16<sup>th</sup> century. Most countries produce these grapes including Canada, New Zealand, South Africa, Australia and the United States. These wines are consumed while they are somewhat young, however, the wine is often aged in Tokay d'Alsace.

The Italian Pinot Grigio is a typically light-bodied wine that is light in color. The flavor is somewhat neutral with crisp and acidic flavors. This wine is good for a beginning enthusiast that prefers something not as sweet as a White Zinfandel.

The Oregon style of Pinot Gris wine is medium bodied with a yellow to copper-pink color. The flavors are crisp, full and lively. The wine features many fruit aromas such as apple, pear and melon.

The Alsace style of wine is full to medium bodied. This wine is floral and viscous. The texture can be almost oily and less fruity than other Pinot Gris wines. These wines are typically long lasting wines and pair with a variety of dishes.

The German style of the wine is medium to full bodied and somewhat sweet. The wine is balanced with good acidity.

The Pinot Gris wines have numerous different names depending on what country the grapes are grown in from the Italian Pinot Grigio to the Hungarian Szurkebarat.

The Pinot Gris and Pinot Grigio wines pair well with pastas, duck, game birds and seafood such as shrimp and tilapia.

A very good Pinot Grigio is the Ecco Domani. The wine has a straw color with yellow and golden highlights. The aroma of the wine is very pleasant to the senses. The wine features flavors of tropical fruit and a crisp freshness. The wine goes well with salmon, sea bass, poultry, pasta, vegetables and oil based sauces with herbs.

## **Sauvignon Blanc**

The Sauvignon Blanc grape is a green grape that most likely comes from the Bordeaux region of France. The grapes produce a crisp, dry white wine. Many other countries have also begun to produce these grapes.

The flavors of the Sauvignon Blanc depend largely on the climate that the grapes are grown in. The wines may have a sweet tropical flavor to a guava aroma. In France, the grapes are grown in Bordeaux, the Loire Valley and Sauternes. The wine was not considered great until the 1960s. The wine became very popular in New Zealand in the 1990s and there are numerous Sauvignon Blanc vineyards in the Marlborough area of New Zealand. These vineyards often use very restrictive pruning practices to produce the grapes. The area of Marlborough seems to be the best place to produce these grapes. The wines in these areas are very fine wines. The grapes have also been produced in California, Australia, Chile and South Africa. Many Chardonnay drinkers also enjoy the Sauvignon Blanc.

The Sauvignon Blanc has also been allowed to produce noble rot. This fungus allows the production of sweet wines that are often blended with Semillon. The wine has been produced by Robert Mondavi since the 1970s. The wine is semi-sweet and dry. Robert Mondavi also produces a similar wine called Fume Blanc. The wine is very similar to Sauvignon Blanc that has been aged in oak casks. He released the Fume Blanc wine in 1968 and has become a very popular wine.

The wine pairs with a variety of cuisines including sushi. The wine is enjoyed with seafood and cheese. The wine is drunk slightly chilled and young. The wine typically does not change significantly through aging.

## **Chablis**

Chablis is one of the most famous wines of France. The wine was originally produced in the village of Chablis, which is located in the northern area of the Burgundy region. Today, many Americans are not privy to excellent French Chablis and the wine is often found by the box in many liquor stores. This box wine is also used in many kitchens as a white cooking wine. This, however, is not how Chablis became famous, nor is it how you should drink it. In fact, the California Chablis that you buy at the liquor store is not even stored in oak casks as it is in France. Instead they age it in jugs with pieces of oak chips, hardly providing the brisk and fruity flavors of French Chablis. Many box wines are produced in this manner as well.

The Appellation d'Origine Contrôlée system divides the Chablis area into different classifications. These classifications are Petit Chablis, Chablis Premier Cru, Chablis Grand Cru and Chablis. These regions produce specific types of Chablis and there are several vineyards within the regions. The Serein River also divides the region. The Grand Cru is connected by three slopes that overlook the Serein River's right bank. There are seven vineyards in this area. The Premier Crus are on both the right and left banks of the river. The soil here is very different with clay, chalk and numerous oyster fossils. This wine often has a hint of mineral flavoring because of this soil.

Chablis that is produced in France is fruity, brisk and very dry. The wine also has a refreshing acidity. The wine is produced from Chardonnay grapes that are grown in the limestone rich soil of the northern Burgundy region. The wine is grown in approximately eighteen villages around the city of Auxerre and about one hundred and ten miles south of Paris. The soil is very rich in limestone and fossils are often found in the area. There are about ten thousand five hundred acres of vineyards in this area.

The Chablis features the flavors of nuts, butter and minerals. The wine is best consumed while it is still fairly young, at around two to five years. Premier Chablis may be aged three to seven years and Grand Chablis may age for five to twelve years.

## **Valpolicella**

Valpolicella is created in the Veneto region of Italy. The wine is made from several different types of grapes including corvine, molinara and rondinella. The wine has 11% alcohol and no more than 70% corvine. Valpolicella Superiore is aged at least one year and must contain 12% alcohol or more. The majority of your Valpolicella wines fall in the "Classico" category. Valpolicella is also a specific wine region near Verona.

This wine is fruity and medium bodied. The wine can often have a cherry flavor with licorice hints. The wine is typically drunk cooler than your typical red wine at around fifty-six degrees Fahrenheit. The wine is best enjoyed while young and generally not older than three years. The wine goes with several dishes including pork, lamb, eggplant and red sauces.

Amarone della Valpolicella is a subtype of Valpolicella. This wine is created near Venice and made from corvine veronese, rondinella and molinara grapes, like the Valpolicella. This wine is a dry red wine with a medium body. The wine is made with dried grapes on that have been hanging on racks. This wine is the fourth largest seller in Italy. The wine features flavors of fig, tobacco and goes well with game dishes. The wine is generally drunk while young or up to ten years old. The wine is best served at around sixty degrees Fahrenheit.

Recioto della Valpolicella is another variety of Valpolicella. This wine is typically a dessert wine and is sweet in flavor. Recioto may be paired with chocolate dishes because of the acidity in the cocoa. The grapes that make the Recioto are partially dried and have a distinct flavor.

The grapes may also be exposed to noble rot, while the Amarone grapes are not. The grapes in both wines are often dried for thirty to ninety days. The wines may also develop different flavors by adjusting the racks that the grapes dry on. In the Amarone, the sugars are all converted into alcohol. The wine is also aged in oak casks for at least one year. These factors cause the wine to have unique characteristics that are different from all other wines.

Valpolicella is commonly used in the making of various other types of drinks and cocktails such as Italian Sangria. Here the wine is mixed with Brandy, berry syrup and fruit juice such as orange juice. The drink makes the wine sweeter and easier to drink. Sangria is frequently enjoyed over ice.

## **Sherry Wines**

Sherry is a wine from Jerez, Spain. The English discovered these wines and called them “jerries.” This wine is fortified with grape brandy. There are several Sherry-type wines that are produced outside of Spain. There are also a number of styles of sherry.

Sherry is made from three different types of grapes including the Palomino, Pedro Ximenez and Muscat. Sherry-style wines that are made outside of Spain may include different varieties of wine.

Sherry is different from other wines because it is treated differently after it has been fermented. The wine is first fortified with grape brandy and then if it is to be the “fino” style of Sherry, the wine is fortified with yeast, which is allowed to grow on top. The “Oloroso” style of wine is fortified so that the wine is so strong that the yeast “flor” cannot grow on top.

After the fermentation process, the Sherry is tested and classified. The casks are marked with symbols according to the type of wine that may be produced. The wine is then placed into 600-liter American or Canadian oak casks to the five-sixths mark. This allows space at the top of the wine for the yeast “flor” to grow.

Sherry may also be aged in a “solera system.” This is where new wine is placed in the beginning barrels of the series. Periodically, the vineyard will move a portion of wine to the next barrel in the series. The wine is moved gently as to keep from disturbing the “flora.” At the end of the series, the last barrel is bottled and sold. Every bottle will contain both new and old wine.

Christopher Columbus may have been the first Spaniard to bring Sherry to the New World. Ferdinand Magellan is also responsible for transporting Sherry around the world. Sherry was better equipped to survive a ship journey as it is fortified.

The styles of Sherry are as follows:

**Fino**

- The driest and palest of traditional Sherry

**Manzanilla**

- A variety of fino Sherry that is made near the Port of Sanlucar de Barrameda

**Amontillado**

- A variety that has been aged first under the flor years and then is exposed to oxygen. The result is a wine that is darker than fino but lighter than oloroso.

**Oloroso**

- A variety of Sherry that is aged oxidatively for a longer time than fino or amontillado. The wine that is produced is darker and richer.

**Palo Cortado**

- A rare variety of Sherry that is fortified and aged without the flor. The wine develops character similar to that of the Amontillado, but has the richness of Oloroso.

**Sweet Sherry**

- Created by one of the previous varieties of dry Sherry and is sweetened by Pedro Ximenez or Moscatel.

## **Port Wines**

Port is a sweet and fortified wine. Brandy has been added to the wine and originated in a northern Portugal city named Oporto. The grapes for the port wine are grown in a designated area along the Douro River. There are approximately seventy-two thousand acres of vineyards along this river.

Port wine is authentic to Portugal and is considered a unique product of that country. The government regulates the use of the grape varieties that have originated along the river. Grapes that are grown in other portions of the country cannot be used. The wine is

fortified with brandy, which allows it to preserve the flavors of the grapes. The wine may be stored in the caves of Vila Nova de Gaia.

Port comes in three different varieties. Ruby Port is dark in color and is fairly sweet. Tawny Port is lighter and drier, as it is aged in the casks longer. The Vintage Port is released in certain exceptional years. This Port is the sweetest and fullest of the varieties. The Vintage Port wine is aged for more than one year. After the Vintage Port is bottled, it may be aged for ten or more years. Port typically has the flavors of sweet fruits, cherries and plums. Those that have been aged for a long time will have a strong fruity aroma.

Port is often used as an after dinner drink and is often considered a dessert wine. The drink goes well with cheese such as Blue Cheese, as well as cigars. Port also goes well with a variety of different desserts. The opened bottle has a shelf life of four to six months, which is unlike any other type of wine.

There are several traditions associated with drinking Port. British and Naval officers are believed to have begun the tradition of “passing the Port.” The wine is passed from the host, who serves his guest to the right and then passes the decanter to the left. The guest does the same until the decanter has reached the host again.

Similar wines are produced in other countries that are called “Port.” These countries include Australia, South Africa, India and the United States. Port has been produced in St. Augustine, Florida since the mid sixteenth century. In Canada and European Union countries, the bottles that are only from Portugal may be labeled “Port”. In the United States, the Portugal product is labeled as “Porto.” The Instituto dos Vinhos do Douro e Porto regulates the Port industry in Portugal. This is the only wine with such strict regulations.

## **Vermouth**

Most bartenders know vermouth as what you use when making a Martini. Dry Vermouth is used in making the Martini, but vermouth has a long history dating prior to our classic cocktail. Bartenders will very rarely find anyone who will want a glass of vermouth at the bar, but it might just happen and one should be properly prepared.

Vermouth is classified as an aromatized wine. These wines are flavored by botanicals including herbs, spices, flowers, roots, seeds and fruit. Italy was the first country to produce vermouth in the late 1700s; this vermouth was appropriately named “Italian.” This vermouth was red and sweet. The French were the next to produce vermouth. Their vermouth was pale and dry vermouth and was appropriately named “French.”

Many countries are producing vermouths today and each country has their own unique bottling style. There are many inexpensive vermouths that are made by the botanicals and flavorings are introduced to fortified wines. Most vermouths start out with an aged



wine. Most are white, while there are also red and sweet vermouths. The wine is fortified with *mistelle*. *Mistelle* is unfermented grape juice and brandy. They then introduce botanicals to the wine. Many botanicals are infused into the wine at room temperature, while others will be heated for quicker infusions. Often the herbs will be infused into the brandy before the brandy is added to the wine. After infusing the botanicals, the wine will be returned to oak barrels for the further aging. Before the vermouth is bottled, removing the tartrates in the wine will stabilize the wine. Stabilizing the wine helps the wine stay good longer and will endure the trip to its final destination.

There are several styles of vermouth including:

**Dry Vermouth**

- This vermouth is made from light and dry wines. These dry vermouths are soft, herbal and crisp. These are most commonly known for their use in the Martini.

**Sweet Vermouth**

- This vermouth is sweeter than dry vermouth, but also somewhat bitter. The bitterness comes from the slightly higher percentage of quinine that is used in the production. The herbal botanicals are often less prominent. This vermouth is commonly used in a Manhattan.

**Bianco Vermouth**

- This vermouth is somewhat like dry vermouth in that it is clear, but slightly sweeter than dry vermouth. These are also more herbal.

**Rose Vermouth**

- This vermouth is similar to bianco vermouth but has a pale pink color and is dry.

**Storage**

When you open your vermouth, you will want to keep it in the refrigerator. Bottles that are six months old should be thrown out and replaced. Like wine, vermouth will oxidize and ruin.