

Eau de Vie

a wine, spirits, and travel newsletter

Vol. 11 November 2019

What's up with:



With TSA Pre✓ you don't need to remove:



and

On our recent return trip from France we flew on American Airlines and connected to Duluth through Chicago. Chicago's O'Hare airport is undergoing an \$8.5 billion expansion and it was also recently crowned America's busiest airport. These two facts conspired against us moving through to our connecting gate quickly.

After standing in impossibly long lines at both immigration & passport control, at the TSA security screening and while waiting for a terminal connection bus it made me think, "Yeah, what am I waiting for?"

My confusion is that there are multiple US government programs that help speed up the check point process through the airport. There is: Global Entry, TSA Pre-✓, Nexus, Sentri, FAST and the Trusted Traveler Program. I've got a Passport, doesn't that make me a trusted traveler? Not anymore.

The motivations of the our government to implement a series of new layers of identification are beyond the scope of this column, but here is the difference between between these programs.

The term Trusted Traveler means you've applied for and received credentials from one of the five programs administered by the department of Homeland Security.

Each program is used to move people through the checkpoint process quicker. They are all valid for 5 years, but they are all slightly different.

TSA Pre-✓ is used for domestic air travel and costs \$85. Global Entry is used for entry to the US from international destinations via land, air, or sea, costs \$100 and includes TSA Pre-✓. Nexus is for entry to the US from Canada, costs \$50 and includes TSA Pre-✓. Sentri is for entry to the US from Mexico, costs \$122.50 and includes TSA Pre-✓. FAST is for entry to the US from Canada and Mexico for commercial truck drivers, costs \$50 and doesn't include TSA Pre-✓.

After checking on the [Homeland Security Website](#) it seems like applying for Global Entry is the best and most flexible program. In the next few months Sara and I will go through the process and after receiving our cards I'll report how it went in this column. Wish us luck! I anticipate long lines ahead...

European Wine Tariffs

On October 2nd all European wines imported into the USA must now pay an additional 25% tariff. The reason for this is because of a long standing trade dispute between the US and the EU. The World Trade Organization recently found in favor of the American claim that the Europeans were subsidizing Airbus and creating an unequal market for Boeing. In response the US can now impose a \$7.5 billion tariff on many European goods.

Almost every agricultural export item made in Europe, from butter and cheese to wine and wool, will now be charged a 25% tariff. Understandably, distributors of wines and whiskeys such as Minnesota based importer, [The Wine Company](#), are worried about their business's financial health.

In an email I received from the owner and CEO of The Wine Company on October 9th he said they "...will not raise prices on the effected wines and spirits this year. Any long-term decision must wait at least until January."

This means that if the US and Europe can't strike a new trade deal, tariff increases will be passed to the consumer in the form of higher prices in the new year.



Liqueurs 2

~ November 9th ~

[10 spots still available](#)

We will be sampling:
Kalani, Five Farms Irish Cream,
Frangelico, Godiva Chocolate,
Louisa's Coffee Carmel Pecan,
and Drambuie.

Practical Information:

Class starts @ 7:30pm ~ **sharp**
@ 2620 E. Superior Street.

Cost is \$15/pp.

Class size is limited to 20.

Light *hor d'oeuvres* after tasting.

R.S.V.P. required.

November 9th ~ *Liqueurs 2*

This is the last class of the year. I'm still musing about the 2020 class offerings. I'm going to switch our focus to wine. Do you have any suggestions, regions, styles, or varieties of which you'd like to know more? Send me an email with your thoughts:
david@savvynomad.com



Are bitters Liqueurs?

In October's Liqueurs 1 class Kathy Zerwas asked, "Is a bitter considered a liqueur?"

I must admit, I was a bit stumped by this question and here's why. In a class about rum our base ingredient is clear spirit made from sugar cane. In a class about tequila our base ingredient is agave. In whiskey it's barley, in Cognac it's grapes. But in a liqueur the base ingredient can be anything: rum, vodka, tequila, etc. Liqueurs are defined by their botanicals, their fruits, their nuts - essentially they are defined by their additives.

But an Italian Amaro (bitter) is also defined by its additive. Cynar is essentially vodka with artichoke and other stuff. Aperol is neutral spirit (vodka) with orange and other stuff - so does that make bitters a liqueur?

No. Why? Because in the European Union liqueurs are not defined just by their additives but also by their sugar content. Sugar is the main difference between liqueurs and bitters. I should have thought of that, it's in their name, bitter.

The EU has six categories of liqueurs. They are:

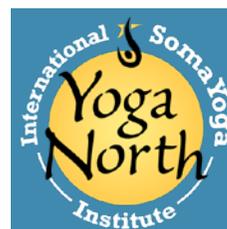
- Crème (such as Crème de Cacao) minimum sugar content 25%
- Crème de Cassis, 40% sugar
- Sambuca, 35% sugar
- Maraschino, 25% sugar
- Nocino, 10% sugar
- Advocaat, 15% sugar.

Needless to say, there is no sugar requirement to a bitter.

In the United States there are few requirements for liqueurs. They are:

- No less than 2.5% sugar by weight of the finished product. (This is about 1/4 of what is required in the EU.)
- Liqueurs must be 30% alcohol.
- Bourbon based liqueurs must be at least 51% whiskey.

The top selling bitters in the world are Jagermeister, Fernet Branca, Aperol and Campari.



Good news: Sara is teaching again at [Yoga North](#).

She is offering a 1x monthly Yin Immersion class

in November and December (look under the "workshops" tab on Yoga North's class scheduling software). She's also subbing regular classes at Yoga North as needed so watch for her to pop up on occasion.



Our Fall 2020 France canal boat cruises are all booked!

We will be offering details about our Fall 2021 trips in July 2020.

If you enjoy this newsletter please consider sharing it or inviting others to a spirits tasting class. If you aren't already subscribed, but would like to, send an email to david@savvynomad.com.