

# Eau de Vie

a wine, spirits, and travel newsletter

Vol. 12 December 2019

## A YEAR OF SPIRITS:

The shrewd observer will have noticed that there isn't any spirit class scheduled for December. This is because with holiday parties, family parties, office parties and the never ending drone from political parties I thought we'd all need a bit of quiet time.

But how about a year in review? Here are some statistics from the 2019 Spirits classes.

Sara and I hosted 11 spirits classes in 2019. In order of appearance they were:

1. Italian Amaro
2. Scotch
3. Whiskey
4. Cognac
5. Brandy
6. Vodka / clear spirit
7. Gin
8. Rum
9. Tequila
10. Liqueurs I
11. Liqueurs II

We had 195 people join us and we tasted from 66 different bottles.

Our most popular class was a tie between Scotch and Liqueurs II with each class maxed out at 20 people.

Our least popular was Tequila with 9, followed by Vodka at 11.

For those of you who missed Tequila you missed one of the most interesting classes of the year. But if you missed Vodka count yourself lucky because we also tasted Chinese Baijiu and Japanese Sochu. Baijiu was described by one online reviewer as "a clear fire laced spirit that tasted as if it had been filtered through sweaty gym socks." I have to agree.

We also had over 60 cocktails to choose from. I didn't keep track of how many were made. However, I'm fairly certain that every cocktail recipe was tried at least once except the *Sichuan Spritz* which is Baijiu and Campari. The favorite cocktail, based on consumption was the *Pisco Sour*. We drained the bottle that night. Other popular cocktails were the *Basil Smash* and *Pickleback*.

Out of 66 bottles we still have 51 with some amount of spirit left over. Some are more full than others. Bottles from the original 66 that are missing are the entire selection from the Cognac class, most of the Brandy and some of the Liqueurs.

Thanks for participating this year with our *Year of Spirits*. We are still formulating our 2020 offerings and we will have more information in the January *Eau de Vie*.



Here are the recipes for the Pisco Sour, the Basil Smash, and the Pickleback.

Pisco Sour:

Combine in a shaker with ice:

- 2 oz. Pisco
- 1 oz. fresh lime juice
- .75 oz. simple syrup
- 1 egg white

Shake and strain into a glass.

Basil Smash:

Muddle basil in a shaker. Add ice and then:

- 1.5 oz gin
- .75 oz fresh lemon juice
- .50 oz simple syrup

Shake and strain into a glass with ice and garnish with a sprig of basil.

Pickleback:

Get out two shot glasses and fill:


- 1 with Poitin
- 1 with pickle juice.


Shoot the Poitin followed by the pickle juice. Enjoy!

# A YEAR OF SPIRITS TASTING LIST:

Here is a list of all the spirits, the order in which we tasted them, their cost and our recommendations. Cheers!

<i>Tasting order</i>	<i>Spirit</i>	<i>Price</i>
Amaro 1 	<i>Aperol</i>	\$20.00
Amaro 2	<i>Cynar</i>	\$19.50
Amaro 3	<i>Campari</i>	\$22.00
Amaro 4 	<i>Amaro Nonino</i>	\$45.00
Amaro 5	<i>Fernet Branca</i>	\$25.50
Amaro 6	<i>Punt e Mes</i>	\$20.00
Scotch 1	<i>Dalwhinnie</i>	\$50.00
Scotch 2 	<i>Highland Park</i>	\$50.00
Scotch 3	<i>Glenkinchie</i>	\$50.00
Scotch 4	<i>Glenfarclas</i>	\$48.00
Scotch 5	<i>Bowmore</i>	\$46.00
Scotch 6 	<i>Springbank</i>	\$57.00
Whiskey 1 	<i>Tryconnell</i>	\$32.59
Whiskey 2	<i>Bent Anchor</i>	\$23.00
Whiskey 3	<i>Willett</i>	\$39.00
Whiskey 4 	<i>George Dickel</i>	\$20.00
Whiskey 5	<i>Old Overholt</i>	\$14.00
Whiskey 6	<i>Canadian Club</i>	\$13.79
Cognac 1 	<i>Courvoisier VS</i>	\$23.29
Cognac 2 	<i>Hennessy VSOP</i>	\$55.00
Cognac 3 	<i>Armagnac VSOP</i>	\$43.00
Cognac 4 	<i>Delamain XO</i>	\$95.00
Cognac 5	<i>Grand Marnier</i>	\$30.00
Cognac 6  	<i>Mandarine Napoleon</i>	\$32.00
Brandy 1 	<i>Capel Pisco</i>	\$15.00
Brandy 2 	<i>Duque d'Alba</i>	\$45.00
Brandy 3	<i>Minneapple</i>	\$50.00
Brandy 4 	<i>Busnel Calvados</i>	\$47.00
Brandy 5	<i>Metaxa</i>	\$22.00
Brandy 6  	<i>Elation Poire</i>	\$37.00

 Sara recommends

 David recommends

<i>Tasting order</i>	<i>Spirit</i>	<i>Price</i>
Vodka 1	<i>Koskenkorva</i>	\$22.00
Vodka 2 	<i>Ciroc</i>	\$28.00
Vodka 3	<i>Hanson Ginger</i>	\$29.00
Vodka 4	<i>Ganbei Baijiu</i>	\$37.00
Vodka 5	<i>Ridge Shochu</i>	\$34.00
Vodka 6	<i>Firefly Shochu</i>	\$35.00
Gin 1	<i>Boomsma</i>	\$28.00
Gin 2	<i>Plymouth</i>	\$32.00
Gin 3	<i>G&amp;J Greenall's</i>	\$18.00
Gin 4  	<i>Gunpowder</i>	\$39.00
Gin 5  	<i>Citadelle</i>	\$24.00
Gin 6	<i>Plymouth Sloe</i>	\$38.00
Rum 1	<i>Ypioca Prata</i>	\$20.00
Rum 2	<i>The Real McCoy</i>	\$22.00
Rum 3	<i>Doctor Bird</i>	\$28.00
Rum 4 	<i>Diplomatico</i>	\$43.00
Rum 5 	<i>Ron Zacapa</i>	\$49.00
Rum 6	<i>Spytail Ginger</i>	\$20.00
Tequila 1 	<i>Hornitos Plata</i>	\$20.00
Tequila 2	<i>Mi Campo</i>	\$20.00
Tequila 3	<i>Alipus Mezcal</i>	\$43.00
Tequila 4 	<i>Corralejo Reposado</i>	\$30.00
Tequila 5 	<i>Cenote Anejo</i>	\$60.00
Tequila 6	<i>XO Cafe Patron</i>	\$23.00
Liqueurs I, 1	<i>Lillet Rouge</i>	\$22.00
Liqueurs I, 2	<i>Pommeau</i>	*
Liqueurs I, 3	<i>St. George Pear</i>	\$34.00
Liqueurs I, 4 	<i>St. Germain</i>	\$35.00
Liqueurs I, 5	<i>Cloosterbitter</i>	\$25.00
Liqueurs I, 6  	<i>Chartreuse</i>	\$50.00
Liqueurs II, 1  	<i>Drambuie</i>	\$36.00
Liqueurs II, 2	<i>Kalani Coconut</i>	\$27.00
Liqueurs II, 3	<i>Frangelico</i>	\$30.00
Liqueurs II, 4	<i>Louisa's</i>	\$22.00
Liqueurs II, 5 	<i>Five Farms</i>	\$35.00
Liqueurs II, 6	<i>Godiva</i>	\$27.00

\* The Pommeau has no price as Sara & I bought it from the producer in Normandy this spring.