



October 12, 2021

## SIPPING TIME

Written By, Jessi Rogers

### Whiskey Regions of Scotland



There is so much variety in Scotch whisky, it can be hard to know what to recommend to customers with questions. Luckily, the location of the distillery is usually printed on the bottle and gives some information about the flavor profile of the whisky. Scotland currently has four main whisky producing regions, and with few exceptions they each have a distinct flavor profile.

Speyside – About half of all scotch production happens in this northeastern region. The two best-selling scotch brands in the world, Glenlivet and Glenfiddich, come from this region. Typically, Speyside whiskies are known to be bright and fruity, with notes of green apple, honey, and vanilla pudding. These are very easy to drink and are a great starting point for the beginner scotch drinker.

Highland –Most whisky that comes from the Highland region can be described as fruity and full-bodied. Examples of Highland scotch include Glenmorangie and Balvenie. In general, whisky made here has a heavy malt flavor and a more dense, oily texture than its Speyside neighbors.

Islay –While Islay (pronounced EYE-la) is not the largest scotch production region in Scotland, it causes the strongest reaction. Many distillers here dry their barley by burning locally harvested peat, which gives the whisky a strong smoky flavor. Proximity to the ocean also gives the whisky a salty, briny flavor. Ardbeg and Laphroaig (pronounced la-FROIG) are examples of smoky Islay whiskies. Not all whisky made in Islay is peated, however. Bunnahabhain (pronounced boon-a-HOB-bin) and some releases from Bruichladdich (pronounced brook-LADDIE) are popular exceptions and tend to drink more like a Highland scotch.

Island – Other small islands produce popular whisky as well. Jura and Highland Park are both island whiskies. These tend to be moderately smoky (but not to the same degree as their Islay neighbors) with a light body.

When recommending scotches, try to get ideas of what the customer normally drinks, if they drink scotch it is a great starting point to recommend other scotches in the same region as their regular sippers. If they don't drink scotch or are buying for someone else, recommending a Highland scotch is a great starting point for the conversation.

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Written By, Rich Hess

## Dark Beer Transition Time

As Summer fades into Autumn, days get darker and so do the beers. August and September gave us a plethora of Marzens and festbiers from Oktoberfest to prepare us for the maltier, roastier days ahead. When the frigid winter comes in Minnesota, a nice rich, dark stout or porter can help warm you from the inside out. Seasonal releases of darker beers have already begun with black lagers and pumpkin black ales.



Dark beers do not necessarily mean that a beer is heavy like motor oil or sweet like chocolate. Some of the most popular dark beers are light, dry, and refreshing. Guinness makes one of the most popular stouts in the world, and its style is a dry stout as its flavor profile is sharp, dry, with a coffee and bittersweet chocolate finish. While there are bold flavors, it is a beer with lower residual sugars than most beers, which makes the finish clean and crisp and prevents a lingering sweetness. Because the darkness of a beer is based upon how darkly roasted the grain is that the brewer uses, beers can be dark and dry because they don't need to have additions of chocolate or coffee to get their dark colors. Lakefront Brewery in Milwaukee makes their Eastside Dark Lager that is as dark, malty, and roasty as a stout but finishes dry and refreshing like a pilsner. That being said, a great many people wait for fall and winter to enjoy some of the richest, boldest, darkest brews the world has to offer.

Stouts and porters do have a long tradition of being rich and strong enough to help warm people in harsh winter conditions. Russian Imperial Stouts especially were brewed with this in mind, as the style calls for some of the boldest and richest characteristics you'll find in a stout: coffee, dark chocolate, dark fruits, tar, and a high ABV. Generally, you won't see a Russian Imperial Stout with less than 8% ABV, and many push the boundary of beer into the 12-15% ABV range. North Coast's Old Rasputin is a great classic example of a bold and rich Russian Imperial Stout. The high alcohol content does not come across as a hot ethanol alcohol flavor or aroma because the beer is sweet enough with residual sugars and contains enough hop bitterness to balance the alcohol. While the richness of the Russian Imperial stout comes from traditional ingredients, there are plenty of breweries around putting some less-than-traditional additions into their dark beers.

Left Hand Brewing out of Colorado has made their Nitro Milk Stout a staple in many liquor stores and restaurants across the country. While the beer does contain nitrogen that provides a silky smooth mouthfeel (and a fun cascading effect when hard-poured into a glass), the brewers did not add milk straight to the beer as the name may suggest. Milk stouts contain an addition of lactose, which is sugar from dairy that lends sweetness as a residual sugar in the final beer because traditional brewers yeast cannot ferment. Milk stouts do tend to have a creamy mouthfeel because of flaked grain additions that add a creamy mouthfeel rather than the lactose used to sweeten the final product. Other additions to stouts have branched from the traditional milk stout.

Now a very popular style of beer that comes around in the fall and winter is the peanut butter porter. This is a rich and sweet style of dark beer that brewers will oftentimes use peanut butter powder and occasionally natural peanut flavor to bring out the peanut butter through the richness of the sweeter porter. Of course you can find more and more additions to these sweet, bold beers as brewers get more and more creative. The Brewing Projekt is well-known for "out-there" additions to beers and their stouts are no exception to this rule. They regularly play around with ingredients in their stouts like graham crackers, salted caramel, sandwich cookies, and more.

There are a great number and variety of dark beers to delve into this winter. Whether it's a dry stout on a brisk sunny winter afternoon or a Russian Imperial stout by the fire during a snowstorm at night, you can find a dark beer for you to enjoy.

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Written By, Tana Wold

## 7 Deadly Wines

This month we are featuring the 7 Deadly wines. 7 Deadly Zins, 7 Deadly Red Blend and 7 Deadly Cabernet Sauvignon. Seven specific vineyards were chosen for the inaugural vintage in the enviable Lodi appellation, where Zinfandel reigns supreme. The Seven Sins were related to the seven Old Vine Zinfandels blended in the wine to create 7 Deadly Zins, now America's favorite Zinfandel.



### 7 Deadly Zins

*Sinful indeed, our 2017 Old Vine Zinfandel is full-bodied and seductive. Heaps of jammy berry fruit are followed by aromas of leather, oak and spice notes. On the palate the wine is round and layered showing flavors of dark fruits, currants and toffee through a lingering spice-touched finish.*

Perfect pairing with pizza, BBQ, spaghetti and meatballs, chili, jambalaya.



### 7 Deadly Reds

*The 2017 7 Deadly Red is a sinner's delight. A deep ruby color with tempting aromas of cranberry, ripe cherry, leather and a whiff of BBQ smoke. The seduction continues with flavors of blackberry, smashed plum and notes of black pepper which lead to a lingering, jammy finish with a kiss of spice.*

Perfect pairing with carnitas tacos, sloppy joes, tater tot hotdish.



### 7 Deadly Cabernet Sauvignon

*Sinful Indeed. Our 2018 Cabernet Sauvignon is full-bodied and seductive. Flavors of jammy blackberry are followed by aromas of vanilla and mocha, leaving a wine with a big mouthfeel, good structure and a long finish.*

Perfect pairing ribeye steak, meatballs, bacon cheeseburgers.

Do you need a wine cocktail for your Halloween party? 7 Deadly has the perfect concoction.

## **DARK MAGIC**

### ***Wine Cocktail Recipe***

#### **INGREDIENTS:**

- 3 oz 7 DEADLY ZINS or 7 DEADLY RED
- 1 oz Your Choice Black Spiced Rum
- 1 oz Sweet Vermouth
- .5 oz Simple Syrup
- 2 Dashes Bitters

#### **METHOD:**

- Stir Over Ice
- Strain into Lowball Glass Over Fresh Ice

#### **GARNISH:**

- Cherry & Orange Twist

