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SIPPING TIME

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The 147th Annual Kentucky Derby will be held on Saturday, May 1, 2021 at Churchill Downs in Louisville, Kentucky. Woodford Reserve Bourbon is used to make their iconic mint julep cocktail. Each year, around 120,000 mint juleps are sold during the two-day Kentucky Derby celebration.

Mint Julep (the official Kentucky Derby recipe)

- 2 oz. Woodford Reserve
- 1/2 oz. Simple Syrup
- 3 Fresh Mint Leaves
- Crushed Ice



Express the essential oils in the mint and rub them inside the glass. To the same glass, add simple syrup, bourbon and crushed ice. Stir. Garnish with more ice and fresh mint.

Woodford Reserve is considered a “medium-rye” bourbon, which gives a cinnamon and cocoa dryness that stands up well in sweetened cocktails. It also pairs well with dark chocolate and citrus flavors.

Fun fact – Woodford Reserve and Old Forester are owned by the same parent company (Brown-Forman), both have the same ingredients, production methods, and similar age. There are some differences in blending, proof, and flavor profile, but Old Forester Signature (\$25.99) is a similar, less expensive alternative to Woodford Reserve (\$35.99). The Liters of Woodford Reserve are on feature for the month of May for **\$34.99!**



For those who prefer wine, the official vineyard partner of Churchill Downs is Kendall-Jackson. Jess Jackson, founder of Kendall-Jackson Winery established 1982, purchased a thoroughbred horse farm in the blue grass hills of Lexington, Kentucky in 2005. Named Stonestreet Farm; the middle name of Jess Jackson. Horse racing was a long-time passion of Jess, ignited as a young boy when he watched from the shoulders of his uncle as Seabiscuit won the 1938 Bay Meadows Handicap.

Fun Fact -- The Vintner’s Reserve Chardonnay is the flagship wine of Kendall-Jackson (1982). In 1983, his wine also went to DC. The Reagans insisted on serving California wines at the White House and Vintner’s Reserve Chardonnay was loved by Nancy Reagan. It was often referred to as “Nancy’s wine.”+



KBS- a brand name well known in craft brew circles. What some might not know is that the original moniker was “Kentucky Breakfast Stout”. When the brewers at Founders were offered some Kentucky whisky barrels back in 2001 they decided to be pioneers and age their popular double chocolate coffee oatmeal stout (Breakfast Stout) for a year in their newly acquired barrels. It was good but it could be better. They then brewed an imperial version of Breakfast Stout and aged their new beer in Kentucky whisky barrels for another year. KBS was born- a dark, roasty, chocolatey beer with hints of Kentucky whisky ready for breakfast or dessert at your Kentucky Derby party.

Fun Fact: KBS was so popular that Founders eventually made it a year-round offering. To take its place as a “unicorn” of the craft beer world annual variants are made in single batches like Espresso KBS or KBS Maple Mackinac Fudge.



Cinco de Mayo is Wednesday, May 5. More popular in the United States than it is in Mexico, it has become a celebration of Mexican American culture. Just over 72% of the tequila exported from Mexico is consumed in the United States. The three main types of tequila are blanco (unaged), reposado (tequila aged in oak for 2-12 months) and añejo (tequila aged in oak barrels for 1-3 years).

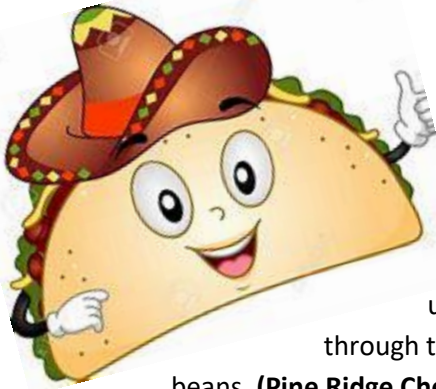
Classic Margarita

- 2 oz tequila, typically blanco
- 1 oz triple sec or Grand Marnier
- 1 oz fresh lime juice
- Lime wedges and coarse salt for rimming the glass

Run a lime wedge around the rim of a glass, then dip the rim of the glass in coarse salt. Combine remaining ingredients in the glass with ice and stir to combine. Garnish with lime wedge.

Fun Fact: Cinco de Mayo also outpaces the Super Bowl and St Patrick’s Day for beer sales. In 2015, more than \$735 million of beer was purchased in the United States for Cinco de Mayo. Specifically, more than 80% of the beer sold on Cinco de Mayo are Corona branded products.

Great food and wines pairings are also popular for Cinco de Mayo celebrations! Here are just a few possibilities with some recommended wines:



- Malbec with Carnitas Tacos: Malbec will bring about additional flavors and seasonings you may not have noticed before. Since it is a bolder wine, it will pair best with bolder and meatier meals – it won't take away or overwhelm the flavors. **(Piattelli Grand Reserve, \$20.99; Santa Julia Reserva, \$14.99)**
- Viognier with Chicken Mole: Viogniers have a beautiful citrusy undertone that's perfect for pairing with those citrus-forward dishes. It will cut through those crazy spicy dishes, but it's just as nice with the calm sides of rice and beans. **(Pine Ridge Chenin/Viognier, \$14.99; White Knight, \$12.99)**
- Pinot Noir with Enchiladas Rojas: Pinot Noir is easy, not too overbearing and will hold its own against those spicier dishes. Pair it with the dishes that are more earthy than spicy. **(Rodney Strong, Russian River Valley, \$21.99; Imagery, \$16.99)**
- Sparkling Rosé with Guacamole and Tacos Campechanos: If you're a guacamole lover, then you'll love the punch a sparkling wine brings to the freshness of avocado and the power of cilantro. A sparkling rosé will pair nicely with other dishes on the table. You want refreshment over competition with the flavors! **(Chandon Brut Rosé, \$24.99; Chloe Prosecco Rosé, \$13.99)**
- Sauvignon Blanc with Chile Rellenos: If there's a lot of lime, cilantro, or jalapeno in your dishes, then Sauvignon Blanc is a great choice. You want a wine that is fresh and crisp with acidity. **(Whitehaven, \$19.99; Joel Gott, \$12.99)**

Cinco de Mayo certainly is a great occasion to drink beer, and it seems like every year the same company gets all the love. The Modelo Group, which produces Modelo, Corona, Pacifico, Victoria, Estrella, and others is based in Mexico City so their selections are certainly appropriate. If you're feeling adventurous and you want to try something a little different, give these beers a try:

Belching Beaver Viva La Beaver- Mexican chocolate peanut butter stout with notes of creamy peanut butter, cinnamon, and coffee. A decadent milk stout that serves as a perfect dessert to any Cinco de Mayo celebration meal.



Indeed Mexican Honey- An imperial lager brewed with Mexican orange blossom honey and Amarillo hops. Refreshing and dangerously smooth, this citrus and floral fiesta for the senses is all buzz and no bite.

Indeed Mexican Honey Light- This bright and clean cerveza is also brewed with Mexican orange blossom honey, but at 5.2% ABV is a refreshingly sessionable path to a lighter buzz.

Founders Mas Agave- This barrel-aged imperial gose pays tribute to the tart and tangy margarita. Brewed in three different variants, this delicious sour comes in Classic Lime, Grapefruit (Paloma), and Prickly Pear iterations.