

METHOD OF TASTING

THINGS TO THINK ABOUT WHISKY:

- Its 40-46% ABV, Wine @14+%, Beer @ 5-7%
- Ok to Sniff Wine and Beer, bad with Whisky
- Breath in with mouth & nose, and out through the nose to give your olfactory best opportunity to pick out flavors!
- Only taste on tongues are Sweet, Sour, Bitter, Salty or Texture (Umami)
- Whiskey tasters taste between 22-25% ABV

NATURALLY ENGINEERED AROMA TECHNOLOGY



New tasting glasses developed for competitions to allow judges to better discern differences by allowing ethanol to leave the glass, and the aromatic compounds to be more apparent!

Using this method & look for three distinct sets of flavors or tastes in a new whisky

1st AROMA / NOSE

* Breathe over your glass with mouth & nose open to allow as much air as possible to reach your olfactory nerves! Swallow the air, and then slowly exhale through your nose, let your mind wander while deciding on the flavors you taste.

2nd PALETTE / TASTE

* Take a sip to your mouth, swirl & “chew” the spirit as you coat the inside surfaces of your mouth, again breathe through, swallow, exhale nasally, again decide on tastes, flavors & textures.

3rd DILUTE & RE-TASTE

* Take the straw in your water glass and put your finger over the top, transport the water to your whiskey glass and drop in. The addition of a drop of water is known as “cracking” the spirit. This allows molecular bonds to break, freeing up a new range of aromas & flavors to be tasted and noted!

Adding Ice & Mixers is totally OK! Its your whiskey drink it as you like it, don't let anyone to tell you differently!



IRISH PUB & RESTAURANT
DALLAS ~ TEXAS

American sElection

On the night when votes are counted, offices are awarded and careers are changed, we are enjoying a variety of American classic styles & distilleries



Definitions:

Bourbon: 51% Corn, Aged in new charred Oak barrel, no additional flavor

Rye, Wheat, Corn or Barley : 51% minimum of named grain, Aged in new charred Oak barrel, max proof

The **Lincoln County Process** is a step used in producing almost all Tennessee whiskeys. The whiskey is filtered through – or steeped in charcoal chips before going into the casks for aging.

IRISH WHISKEY ~ Where it all began!

- *Unique recipe of non-smoked barley, malted & unmalted used in Single Potstill.*
- *Irish whiskies are distilled three times, most Scotch & Americans are run twice.*
- *Almost all Irish & Scotch spirit becomes whiskey while resting in ex-Bourbon Cask*

DAVE PICKERELL

(RIP) was best known for his work as master distiller for Maker's Mark, as well as his role as a consultant and teacher working with other craft distillers such as Hillrock Estate Distillery and WhistlePig Rye Whiskey

MAKERS MARK

Maker's Mark maintain that they distil their bourbon to the lowest proof of any US whiskey distillery. This proffers a bourbon that retains a rich flavor. Developed by Bill Samuels Sr, he replaced rye with red winter wheat to reduce the burning sensation.

Nose: Fruity and rich. There are lovely notes of spiced honey and mixed peels, a little malmsey, hazelnut and a touch of cut fruit with toasty oak providing a backbone.

Palate: Rich and full. There are notes of rye and spice, barley malt, a little nut oil with butterscotch and vanilla.

Finish: Quite sweet, butterscotch dry oak spice.

WHISKEY FACT: *80% of taste of whiskey comes from the barrel flavors, 15% from Spirit taste and 5% from local environmental impact*

BERNHEIM WHEAT

First straight wheat whiskey from the US market, is bottled at seven years of age.

Nose: Warm and sweet with buttered granary toast, a hint of salt, mixed spices and a distinct morello cherry character. Cooked fruit and a defined bakery note.

Palate: Quite full and sweet. Freshly baked sweet buns, a stewed fruit note and a mixed nut character. There are hints of tuck shop favourites and a touch of spearmint.

Finish: Long and slightly dry with toasty spices.

WHISKEY FACT: *Blend whiskies in Ireland are produced with Corn whiskies added to pot-still barley whiskies, in Scotland most use Wheat*

SCOTTISH WHISKY ~ Diversity of Taste!

- *Scottish whisky tastes like where they are from; Seaside (Peaty), Floral (Lowland), Fruity (Highland)*

MASTERSON'S 10 YEAR RYE

Canadian rye whiskey bottled in the USA. Made with a wonderfully straightforward mashbill of 100% rye, this packs a hearty punch of classic rye spices, tempered by caramel and toasted coconut notes
Nose: Peppercorn, toasted oak, buttered rye bread, cinnamon and dark chocolate.

Palate: Oodles of caramel and tobacco notes, Bounty Bars, thyme and ginger.

Finish: Lingerling nutmeg and red chilli powder.

BALCONES RYE

Our 100% Rye Mashbill began with Elbon Rye from Northwest Texas accompanied by crystal, chocolate and roasted rye. Driven by constant curiosity, we distilled our Rye in our copper pot stills, bringing new subtlety and perspective to our approach.

Nose - soft charred oak, black tea, cracked pepper open up to fruit and chocolate covered cherries

Taste - creamy buttery toffee, building to peppery spice notes with hints of coffee and nuts

Finish - peanut butter and dark chocolate

BALCONES' TRUE BLUE CASK STRENGTH

COMING IN HOT!!!! Please note the cask strength and bottled close to 66% ABV this is not your Daddy's corn whiskey! Produced in Waco Texas using Blue Corn from the panhandle and packed full of flavor!

Nose: French toast dusted with cinnamon. Heavy corn influence, with some salted butter and cracked black pepper.

Palate: Rich mouth-feel. Black coffee, juicy raisins and spicy cinnamon.

Finish: Loads of honey, demerara sugar and cedar spice. A little hint of cardamom, too.

DICKEL No. 12 TN WHISKEY

Not for any other reason but to try it up against our bonus dram tonight both are Tennessee Whiskies that use the Lincoln County Process! And "aged for years longer than Dickel No. 8"

No. 12 is a 90 proof (or 45% ABV on this side of the Atlantic) sour mash whiskey, made with a mash bill of 84% corn, 8% rye and 8% malted barley.

"On the nose you'll find corn, sweet-cream butter and nutmeg. The palate is full of oak with the charred sugars from the wood really standing out along with nutmeg-dusted custard. The finish is moderate in length with the same flavors found on the palate."