<u>Holiday Cheers! 2013 Tasting List</u> <u>Chicago Botanic Garden</u>

Distilleries

Anthony's Own

• Apple Pie Liqueur; Peach Cobbler Liqueur; Bananas Foster Liqueur: Made with pure fruit juice, cane sugar, homemade cinnamon extract and ultra-pure corn liquor.

Chicago Distilling Company

- Ceres Vodka: Named after the Goddess of Agriculture and Grain, Ceres is made from Illinois corn. It has a hint of flower on the nose with a sweet smooth finish. Perfect for sipping neat or mixed in your favorite cocktail.
- Shorty's White Whiskey: This unaged whiskey is distilled from a premium bourbon mash made up of Midwest grains. Bottled at a high proof to retain its character when mixed in cocktails.

Few Spirits

- American Gin: This gin may just redefine your love for the great libation. You will note wafts of lemon peel & warm vanilla awash in a silky grain spirit. And it is then you begin to notice the familiar nip of juniper on the edges of your tongue the moment in which you remember you are drinking a new kind of gin. A better kind of gin.
- Barrel Aged Gin: This gin represents a marriage of gin history and the future of gin. Lush notes of juniper, pepper and coriander with the influence of new and used American Oak, Few Spirits presents a tipple that is the best that spirits have to offer.
- **Bourbon Whiskey:** This three grain bourbon recipe unabashedly infuses generations of southern tradition with the spiciness of northern rye and a touch of malt for smoothness. Handcrafter in small batches and aged in charred oak barrels; it is bourbon of uncommon complexity.
- Rye Whiskey: Bear witness to the revival of Rye. Born of the hearty grain, our generous rye content is married with the sweetness of corn for a genteel interpretation of the venerable spirit. Ages in air dried oak barrels, its spicy character transcends mere resurgence. This is the renaissance of rye.

North Shore Distillery

- Aquavit Private Reserve: A bold, savory interpretation of Scandinavian tradition, with an array of rich spices caraway, cumin, coriander, cinnamon and more.
- **Distiller's Gin No. 6:** A complex and smooth modern dry gin, with balanced juniper, spice, citrus and floral notes.
- **Distiller's Gin No. 11:** Traditional, classic dry gin, with abundant fresh juniper, hints of dry spice and a touch of citrus.
- Sirène Absinthe Verte: Beautiful, nuanced aroma and flavor in the classic tradition of absinthe.
- Sol Chamomile Citrus Vodka: Infused with chamomile, fresh oranges, lemons and limes, and hand-selected herbs bright and smooth, with delicate complexity.

Quincy Street Distillery

- **Bourbon Spring**: Our young, rested bourbon is distilled twice from a mash of corn, malted barley and malted rye, then aged in a small oak barrel. Named for the spring in Riverside where the punch was cooled to celebrate the creation of the Cook County Militia in 1834.
- Old No. 176 Gin: Our 'railroad' gin is distilled twice from corn mash and flavored with juniper, coriander, and other spices. No. 176 was the first engine custom built for the old Chicago, Burlington & Quincy Railroad, whose tracks pass nearby the distillery in Riverside.
- **Prairie Sunshine**: Distilled from mead, wine made by fermenting honey harvested from hives of bees that have gathered their nectar from wildflowers near Marengo, Illinois. Enjoy this essence of the bee's handiwork.
- Water Tower White Lightening: Our unaged corn whiskey is distilled twice from a mash of corn, malted barley, and malted rye. Smooth and flavorful. Named for the landmark water tower in Riverside, Illinois.

Rhine Hall

• Rhine Hall Apple Brandy: 100% distilled from apples, 100% free of neutral spirits and flavoring, 100% locally sourced from Michigan and family owned-operated business in downtown Chicago.

Breweries

Lagunitas Brewing Co.

- **Daytime Fractional IPA:** Nicely dosed with big round hop flavors and a toasty malt foundation to satisfy your every need.
- IPA: Lagunitas' first seasonal back in 1995. The recipe was formulated with malt and hops working together to balance it all out on your 'buds so you can knock back more than one without wearing yourself out. Big on the aroma with a hoppy-sweet finish.
- **Little Sumpin' Sumpin' Ale:** A truly unique style featuring a strong hop finish on a silky body. A filtered pale wheat ale that is great for both IPA and wheat beer fans.

Revolution Brewing

- Cross of Gold: A crisp golden ale with a delicate hop finish. This is the company's lightest ale and it is brewed with a bit of wheat malt for body and Munich and Aromatic malts for an undertone of honey like sweetness. Lightly dry-hopped with Cascade hops for that classic American golden ale aroma.
- **Double Fist:** Originally brewed as the 100th beer at the Revolution brewpub, this strong pale ale packs a serious punch with massive hop flavor. Intense dry-hopping brings a deep, resinous, citrus blast reminiscent of cutting into a fresh bag of hop pellets.
- Eugene Porter: A striking, robust porter full of warmth and chocolate malt. Eugene is a robust porter name after Eugene V. Debs, an American union leader and activist who led the Pullman Railroad strike in 1894. An assortment of Belgian specialty malts forms a complex structure of toasted grain and caramel flavors. Dark chocolate malt make this porter black as night and infuses it with its distinct intense, chocolate essence.
- **Fistmas:** Red ale brewed for the holiday season with specialty malts to achieve a beautiful deep red hue and the aromas of fresh baked bread, caramel, and stone fruits. Steeped with ginger root and orange peel.

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Temperance Beer Co.

- Gatecrasher: You get into the sold out show without a ticket. You don't have to shout for people to listen. This IPA may be late to the party, but it will be closing the place down. You'll remember Gatecrasher for its flavor not bitterness
- **Root Down:** We all have history roots. It's great to embrace the past, but you can't live there. Smooth and endlessly drinkable, this robust porter, brewed with chicory and licorice and tinged with a touch of smoked malt reinterprets its roots.

Ten-Ninety Brewing Co.

- Imperial IPA: This Imperial IPA explores resinous hops and rich barley in perfect harmony. Three bold hop varieties lend grapefruit, orange, pine, and pepper flavors that are steadied by a firm backbone of rich malted barley with deep chestnut and toffee aspects.
- Imperial Porter: Ten-Ninety's Imperial Stout is fiery elegance. It is brewed with ample Munich, mild brown and de-bittered black malts for a chocolaty, espresso base. To contrast this bittersweet backbone, an ample dose of cayenne pepper was added, and then tempered this heat with tart pomegranate juice.
- Imperial Witbier: Witbier is Belgian Style ale that is typically pale and cloudy due to a high concentration of wheat and barley protein. This imperial wit is highly versatile and compelling. It has a body and alcohol level typical of many table wines, with a drying acidity, lighter body, and notes of orange peel and coriander.

Tighthead Brewing Co.

- **Comfortably Blonde** (Blonde Ale): An easy drinking American Blonde Ale. Brewed with Crystal hops and American Ale yeast this is a perfect gateway beer for the mainstream American Pilsner beer drinker.
- Chilly Water (American Pale Ale): Wheat based Pale Ale fermented very clean with American Style yeast giving it a crisp, refreshing finish. Citra and Amarillo Hops provide an aroma and flavor of mango, tangerine and other soft citrus fruit.
- **Reformator** (Doppelbock): A strong, rich, malty German-style lager. Higher in alcohol and typically darker than the traditional Bock, "Doppel" in German means "double" and is brewed with traditional Pilsner malt. Noble hops and Bavarian lager yeast.
- We Be Yammin': This American Amber Ale uses 280lbs. of sweet potato, sliced, baked, and added to the mash tun. English Northdown hops, 50lbs. of Belgian soft dark brown sugar, cinnamon and nutmeg are added to the kettle for a true holiday classic flavor profile. Fermented clean with American ale yeast, "We be Yammin" finishes crisp, spicy and refreshing with a beautiful orange/copper color.

Wineries

Glunz Family Winery

- Oxymoron: Serious wine/serious fun. This new classic is a blend of 43% Zinfandel, 43% Petite Sirah and 14% Carignan and was aged 18 months in American oak. The grapes come from Alexander Valley in Sonoma, CA.
- **Pinot Noir:** Elegant, yet striking, Pinot Noir produced with grapes from Sonoma, CA. This rich and complex wine has intense aroma and dark fruit (black cherry, raspberry) notes that pairs nicely with a wide variety of food.
- **Raspberry Wine:** There are a little over two pounds of raspberries per bottle! This is the perfect dessert wine with any chocolate or cheesecake.
- **VinGlogg:** Using Glunz's port and red wine as a base, it is blended with oils of citrus fruits, nuts, clove, cardamom, nutmeg and cinnamon. Fantastic heated with a spoonful of brandy soaked raisins and a cinnamon stick.

Lynfred Winery

- Oktoberfest: Sweet and succulent Riesling and Gewurztraminer blend with a hint of spice.
- Pinot Noir 2010: Cherry, caramel and toasty oak round out this medium bodied Pinot Noir.
- Pomegranate Wine: Herbaceous and slightly tart, Pomegranate wine is always a crowd pleaser for the holidays.
- Vin de City White: Bright, refreshing, Pinot Grigio blend with notes of apple and pear.
- Vin de City Red: Bold and Fruity blend of Cabernet Sauvignon, Merlot, and Petite Sirah.

Northleaf Winery

- Milton Temperance Cellars Savage White: Northleaf's Sauvignon Blanc with citrus and mango notes.
- Old World Pomegranate: A blend of Zinfandel and white grape with natural pomegranate flavor.
- Park Place Pinot Noir: Black Cherry notes, very low oak, very low tannin.
- Sunnyview Orchard Blush: Semi dry blend of Semillion and Pinot Noir with peach and apple notes.
- Town Square Series Chardonnay: An oak Chardonnay with toasty vanilla oak notes.
- Town Square Series Muscat: Sweet Muscato with a floral nose and stone fruit on the palate.
- Town Series Syrah: Our earthiest red, complete with coffee, leather, tobacco, and plum notes.

Wollersheim Winery

- Chardonnay: A full bodied rich and classy dry white with highlights of French oak and aromas of bay leaves, vanilla and spice. This nicely balanced Chardonnay has been barrel fermented and aged in French Oak for ten months to bring out its creaminess.
- **Pinot Noir:** A grand and elegant wine with aromas of black currant, bay leaves and eucalyptus and a silky palate. Highlights of French oak provide for a long smooth finish.
- **Prairie Fume:** A crisp fresh semi-dry white bursting with citrus and tropical fruit aromas reminiscent of orange and grapefruit with a hint of sweetness.
- White Riesling: White Riesling is a fragrant white with floral aromas of jasmine with a well-balanced palate of ripe peaches and apricots. An elegant dessert win. Consistently a "Gold" medal and Double Gold award-winner.