

MO SPIRITED!



Spring is in the air and outdoor gatherings will soon be happening, so it's time to share some cocktail party ideas!

"White" Spirits (Vodka, Gin, lighter Tequilas and Rums, etc.) are perfect for summertime drinks, but with the delightful chill that will still be in the evening air of these early season gatherings, we at Visit Modesto think it is the perfect time to Get Mo information about "Brown" Spirits, and some classic cocktails to warm your insides.

"White Spirits", "Brown Spirits"...what's the difference? Well, ALL spirits coming out of the still are white, regardless of what they are made from—even those made from red wine!

So, what makes "Brown Sprits", Brown? Quite simply—aging for significant periods of time (2 years or more) in wooden barrels or casks (the name for larger barrels). Most often, these barrels/casks are made from oak wood, and the process of "coopering" (making the barrels) involves "toasting" (or burning) the insides to help season the wood and seal the barrel. This toasting process turns the insides of the barrel dark brown or black, and creates flavors in the wood like vanilla, cinnamon, coconut, and numerous others. Those colors and flavors are then leached into the white spirit turning it brown and creating additional flavors. The newer the barrel and the longer you let the spirit age, the darker and more flavorful it will become.



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What are the most popular styles of Brown Spirits?

Whiskies, Brandies, Anejo/Extra Anejo Tequilas, and Aged Rums.

What they are made from prior to distillation:

- 1) *Whisky/Whiskey: Grain (corn, barley, rye, wheat, etc.)*
- 2) *Brandy: Grapes (unless it is labeled with some other fruit, like "Apricot Brandy")*
- 3) *Anejo/Extra Anejo Tequila: Agave*
- 4) *Aged Rum: Sugar Cane or products made from Sugar Cane (like Molasses)*

How should you enjoy Brown Spirits?

Any way you want! From "Sipping It Neat" (an ounce or two in a small glass served at room temperature), to "On The Rocks" with added ice, to putting it to a classic cocktail you can easily make at home.

Here are drink ideas for each of the Brown Spirits we've discussed above, to get you started:

- 1) *Whisky/Whiskey*
 - a. *Bourbon (American Whiskey): The Old Fashioned*
 - b. *Scotch (Scottish Whisky): The Rob Roy*
- 2) *Brandy: The Side Car*
- 3) *Anejo/Extra Anejo Tequila: The Tequiliano*
- 4) *Aged Rum: The Dark and Stormy*

If you need more specific advice, don't hesitate to email me at: Pat@TheWineDodd.com

Cheers to you and yours!

Pat Dodd
The Wine Dodd



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