

MIXOLOGY

Try this: Maple Bourbon Smash

courtesy foodandwine.com

- ½ ounce Grade A maple syrup
- ½ ounce orange juice
- ¼ ounce lemon juice
- 4 dashes Angostura bitters
- ½ orange wheel
- 2 ounces bourbon
- 1½ ounces chilled seltzer
- Ice

In a rocks glass, combine the maple syrup with the orange juice, lemon juice and bitters. Add the orange wheel and lightly muddle. Add the bourbon and stir well. Fill the glass with ice and top with the chilled seltzer.



Bourbon — Known as “America’s Native Spirit,” bourbon is a distinctly American take on this popular category. There are certain legal requirements that have to be met for a spirit to be designated as bourbon:

- It must contain at least 51 percent corn
- It must be aged in new, charred oak barrels
- It can be distilled to no more than 160 proof and put into the barrel for aging at no more than 125 proof
- It must be bottled at 80 proof or more
- It must be produced in the U.S.

Bourbon can be sipped neat, on the rocks, or with a little water, but it also sits well in cocktails.

Classic examples of bourbon include **Wild Turkey, Jim Beam, Elijah Craig** or **Maker’s Mark**. For bourbon with a higher rye content, and therefore a spicier flavor, try **Buffalo Trace, Bulleit, Eagle Rare** or **Old Grand-Dad**. Smaller, craft producers also provide great options.

The 802 connection: Try **Mad River Distillers’ Bourbon**, which uses Vermont-grown corn; **Vermont Spirits’ No. 14 Bourbon** – marrying the classic bourbon taste with Vermont maple syrup; **Smugglers Notch Straight Bourbon Whiskey** or **Maple Bourbon**; or **Silo Distillery’s Small Batch Bourbon**.

The World of Whiskey

How to tell your rye from your Scotch: a whiskey primer

When someone says they like whiskey, it can mean many things. Do they prefer a smoky, oaky flavor, or are they partial to the spicier taste of rye? Do they like to sip it neat, or enjoy it in an expertly-crafted cocktail built around rich, complex flavors?

Allow 802 Spirits to act as your whiskey Sherpa – a guide through the diverse world of this celebrated spirit. 🍷

→ ON THE COVER

Pomegranate Whiskey Sour

- 2 ounces bourbon whiskey
- 2 ounces lemon juice
- 1 ounce pomegranate juice

Combine bourbon whiskey, lemon juice, and pomegranate juice in a shaker with ice. Vigorously shake until well combined, about 20 seconds. Strain into a rocks glass with fresh ice.

Irish whiskey – There was a time, not long ago, when Irish whiskey was but a blip on the international spirits consciousness. After a period of increased growth and popularity, however, Irish whiskey once again stands firmly in the spotlight. To be called Irish whiskey, the spirit must be distilled in the Republic of Ireland or Northern Ireland and it must be triple-distilled, which gives it a lighter, less smoky flavor and smoother finish. Single pot still whiskey, something unique to the Irish style, uses malted and unmalted barley, which helps give it a distinctive flavor. Its place in Irish culture, famed for its writers, artists and musicians is unquestioned. Whiskey itself is an Anglicized version of the Irish, “uisce beatha,” which means “water of life.” Classic examples of Irish whiskey include **Jameson, Bushmills, Tullamore Dew, Redbreast** and **Teeling**.

The 802 connection: **The Whiskey Room**, in Burlington, (Ri Ra’s “sophisticated, mature other half”) offers a range of more than 100 whiskeys, providing plenty of opportunity to sample a wide range of styles.

Try this: **The Blarney Stone**

- 2 ounces Irish whiskey
- 1 ounce freshly-squeezed lime juice from two limes
- Ginger beer, chilled

Add whiskey and lime juice to a cocktail shaker and fill with ice. Shake until well chilled, about 15 seconds. Strain into an ice-filled highball glass. Top with ginger beer and garnish with a lime twist.

Rye whiskey – Notable by its big, spicier taste, American Rye whiskey is similar in many ways to bourbon, however, it must be distilled from at least 51 percent rye and like bourbon, must be aged in charred, new oak barrels. Rye has a lengthy history in North America. In fact, George Washington distilled rye at Mount Vernon, and by Prohibition, it was the most-used spirit in any cocktail that called for whiskey thanks to its rich flavor profile. For years, rye took a back seat to the more popular bourbon, but recently, it’s gained a new lease on life with a renewed focus on quality. In many cases, it is used to mix popular cocktails, but it can also be sipped neat or on the rocks.

The 802 connection: One of the better known rye whiskeys comes from right here in Vermont – **WhistlePig Rye Whiskey**. It’s made in a 150-year-old renovated dairy barn in Shoreham and aged in Vermont oak barrels. **Mad River Distillers** also makes **Revolution Rye**.

Try this: **Manhattan**

- 2 ounces rye whiskey
- 2 ounces sweet vermouth
- 2 dashes Angostura bitters
- Maraschino cherry for garnish

Pour the rye, sweet vermouth and bitters into a mixing glass filled with ice. Stir until outside of shaker is cold to the touch. Place a Maraschino cherry in a chilled cocktail glass. Strain contents of the shaker over the cherry and serve.

Canadian whiskey – Typically a blend of spirits, Canadian whiskey is usually lighter and smoother than other styles, and its quality often relies on the expertise and skills of the master blenders. Each grain is fermented, distilled and then aged separately and blended at the end of the process.

While other styles of whiskey are bound by hard-and-fast rules, Canadian whiskey (no “e”) is free to test creative boundaries. In order to be labeled as such, Canadian whiskey must be mashed, distilled and aged at least three years in Canada. That’s it. Just last year, Jim Murray’s Whisky Bible named **Crown Royal Northern Harvest Rye** its 2016 World Whisky of the Year. It was the first rye whiskey to be released by the Canadian distiller. Skilled blenders craft complex, flavorful spirits that can be mixed or sipped straight. Classic examples of Canadian whiskey include **Crown Royal, Canadian Club, Black Velvet** and **Lot 40**.

The 802 connection: One of the Vermont liquor agency stores closest to the Canadian border is the **Derby Village Store**. Just five miles from our northern neighbors, the store has seen plenty of customers from Canada during its more than

Try this: **The Maple Leaf**

- 1½ ounces Canadian whiskey
- 1 ounce lemon juice
- ½ ounce maple syrup

Fill a shaker with ice cubes. Add all ingredients, shake and strain into a chilled cocktail glass.



Scotch Whisky – Distilling the essence of Scotch down to a brief description is as complicated as its diverse and renowned flavor profiles. There several styles of Scotch Whisky, but this product of Scotland is greatly sought-after by aficionados who prefer its flavors – which can range from light and floral to rich and rounded to full bodied and smoky. Scotch is defined by an age-old set of requirements. In order to be classified as Scotch whisky, it must be produced at a distillery in Scotland from water and malted barley. It must be a minimum of 80 proof, and must be matured in oak casks of no more than 700 liters for at least three years. Scotch is usually served neat, with a little water or some ice. However, there are some cocktails that call for this respected spirit. Classic examples of Scotch whisky include **Laphroaig, Caacallan, Bavlennie, Johnnie Walker** and **Dewar’s**.

The 802 connection: **The Quechee Scottish Festival**, one of the largest gatherings of its type in the region, is held each summer – this year August 26. Visit quecheegames.com for a schedule of events.

Try this: **The Rob Roy**

- 2 ounces blended Scotch whisky
- 1 ounce sweet vermouth
- 2 dashes Angostura bitters
- Lemon or orange for garnish

Combine ingredients in a mixing glass and fill with ice. Stir well for about 20 seconds, then strain into a chilled cocktail glass. Twist a piece of lemon or orange peel over the drink and use as garnish.