

The Zenan Zip

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Bringing The **Best** In
The World Of **Glassware**

Choose IT. Design IT. Love IT.



The holiday season is upon us! In this issue, we will cover beer vocabulary, food and wine pairings, a whisky Q&A, as well as the Hop Chow Craft Beer and Food Pairing Festival, which we sponsored.

Name that Glass!



Here at Zenan we're constantly expanding our glassware lineup to better serve our clients. This month, we've acquired a new whisky glass, yet one question remains: what should we call it? So we are currently holding a contest: for all of January, you can send in name suggestions, and the chosen name's creator will receive a \$50 Visa gift card. The winner will be featured in our February issue, time to get creative!

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Beer Trivia

- Do you know the definition of cenosillicaphobia? It's the fear of an empty glass: better keep the beer coming!



Flavour Discovery: Beer Vocabulary



There are many facets and complexities to beer, more than we probably realize when enjoying a cold one. Keep in mind these key terms and associated questions to fully appreciate your favourite beer during your next encounter.

Aroma- what are the fragrances coming out of the beer glass?

Taste- what are the flavours on your tongue: sweet, salty, sour, umami, bitter?

Mouthfeel- what are the textures of the beer: full or creamy?

Clarity- is the beer clear, cloudy, or hazy?

Balance- the melding between the sweetness of malt, the bitterness of hops, and other flavours

Carbonation- the fizziness from the carbon dioxide gas released by yeast during the fermentation process

Colour- this is due to the malt, and can be a clue about the domain of the beer

Head- small bubbles filled with carbon dioxide, held together by the malt proteins

From Barrel to Bacchus: Food and Wine Pairings

Here are some great wine and food pairings, just the trick to take you to connoisseur status!

Pinot Noir- great with earthy flavours such as mushrooms and truffles

Chardonnay- great with fatty fish or fish in a rich sauce

Cabernet Sauvignon- great with juicy red meats such as steaks and chops

Sauvignon Blanc- great with tart dressings and sauces

Dry Rose- great with rich, cheesy dishes



*Courtesy of Food & Wine

Whisky Q&A

Q: What's the difference between bourbon and Tennessee whiskey?

A: Not too much! Tennessee whiskeys are made just like bourbon, but there is an additional step called the "Lincoln County Process". Before the aging, the whiskey will pass through a 10ft bed of hardwood charcoal, which eliminates the rough flavours and adds a subtle sooty, sweetness.

*Courtesy of Whisky Advocate





Hop Chow Craft Beer and Food Pairing Festival

This month, Zenan Glass was the proud sponsor of a spectacular event happening here in the city: the Hop Chow Craft Beer and Food Pairing Festival! Brought together by Craft Beer Passport, Toronto's Finest, and The Art of Craft Beer, chefs and brewers mind-melded to create a unique pairing menu for all those in attendance. Great food and drink made for an unforgettable night in the city!



Holiday Closures



During the holiday season, our office and factory will be closed on December 25th, 26th, and 27th, as well as January 1st. All other days we will be operating on normal hours.

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