

# The Zenan Zip

December 2017

Volume 1, Issue 2



*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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## Flavour Discovery: Beer Vocabulary



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

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 25<sup>th</sup>, 26<sup>th</sup>, and 27<sup>th</sup>, as well as January 1<sup>st</sup>. All other days we will be operating on normal hours.

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