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# The Zenan Zip



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

**Choose IT. Design IT. Love IT.**



*Welcome back to another issue of the Zenan Zip! To round off the summer, we're going to discuss lightstruck beer, the wine harvesting season, and bring you backstage into our annual summer barbecue!*

## A Day in the Office



In case you've been having some trouble finding our big blue building, we've made it a bit easier with the installation of our new sign.

### Inside this issue:

- 1) Flavour Discovery: Lightstruck Beer
- 2) From Barrel to Bacchus: Wine Harvest Season
- 3) Whisky 101
- 4) Zenon Glass Summer Barbecue 2018
- 5) New Wine Catalogue



## Beer Trivia

- The first professional brewers were all women

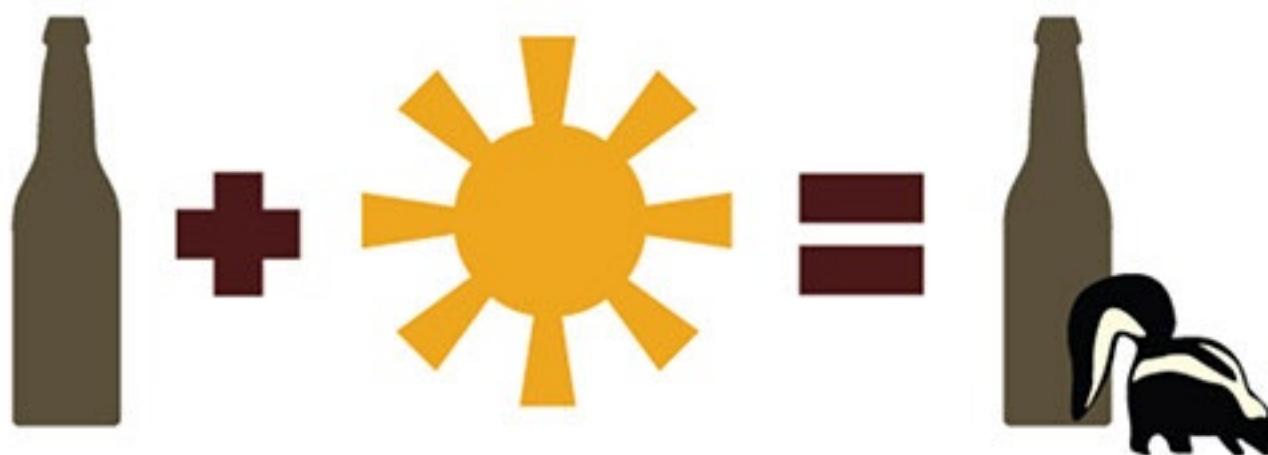
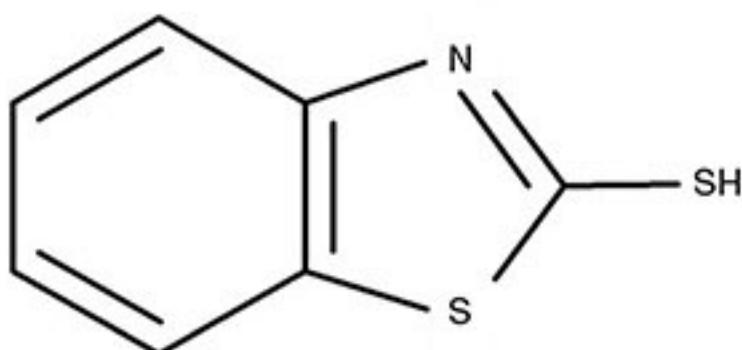
### Flavour Discovery: Lightstruck beer



Ever heard of the term "lightstruck" regarding beer? You probably know it as "skunked" beer.

Some of the compounds that are found in hops are light sensitive, and when exposed to a strong light, a photo-oxidation reaction occurs and creates the well-known and very intense flavour compound MBT. The MBT compound famously resembles the defense spray of a skunk, hence the term "skunky" beer.

This photo-oxidation reaction can happen extremely quickly; less than ten seconds is needed under full sunlight conditions. Under less extreme conditions, like being kept under fluorescent lights, this reaction still occurs but at a much slower pace. Green or clear bottles offer no light protection to your beer, while brown bottles offer more defense against this reaction.



## From Barrel to Bacchus: Wine Harvest Season

Grape harvesting season occurs from August to October in the Northern Hemisphere, and from February to April in the Southern Hemisphere. An important question to ask is how does a person know when to harvest the grapes?

1) Sweetness- Wine grapes are a lot sweeter than your regular table grapes. This is important because sweetness level will determine alcohol level. Sweetness is measured in Brix, and you can use a hydrometer to determine this.

2) Ripeness- All parts of the grape need to be ripe, including the seeds, skin, and stems.



\*courtesy of wine folly

## Whisky 101

Q: What is blending?

A: Blending whisky is an art, taking years to master. A blend can consist of 15 to 50 different types of single whiskies, combined in certain ratios according to a formula kept by the blending company.



\*courtesy of scotch whisky experience

## Zenan Glass Summer Barbecue 2018



It's been another great season for the Zenan team, and as usual we celebrate by throwing our annual summer company barbecue! Great food, great music, great games, and great prizes; it's a day none of us will soon forget. We would like to thank all of our staff that came out and brought their families along.

## New Wine Catalogue



Stay tuned for the release of our new wine catalogue; we have some great new products and shapes coming your way. Be sure to check out our website to see some of our latest additions!

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