

# Glossary

**A** **Acidity** A term that describes how tangy a wine tastes. Wines range in acidity from soft-tasting “low acidity” through crisp “medium acidity” to a sharp-tasting “high acidity.”

**Aging** A process in which wines and spirits are stored for a period of time after the distillation or fermentation process. Aging, which is often the last step in the production of wine and spirits, generally allows for more complex and mellow characteristics to develop.

**Alcohol by Volume (ABV)** A measurement of the percentage of alcohol in an alcoholic beverage.

**Ale** One of two main types of beer. Ales are more complex, flavorful and darker in color than lagers, which is the other main type of beer. Ales also tend to be less carbonated and more full bodied. There are numerous styles of ale, including brown ale, pale ale, wheat beer and stout.

**B** **Bar spoon** A type of spoon that is long enough to reach the bottom of a large cocktail shaker and is used to stir cocktails that are not shaken. Bar spoons can also be used to layer spirits and liqueurs in cocktails.



**Blush wine** A wine that is pink in color. The color of a blush wine is derived from grape skins that have been allowed to sit in the grape juice for only a limited time during the wine’s production.

**Body** A term that describes how wine feels in your mouth. The body of a wine can range from “light” to “medium” to “full.”



**Boston Shaker** A type of cocktail shaker that is composed of two pieces: a tapered stainless steel can and a smaller tapered glass. Boston shakers are preferred by professional bartenders because they are generally bigger and allow more drinks to be mixed at once.

**Brandy** A distilled spirit made from wine or fermented fruit juice. There are a number of different types of brandy, including cognac, armagnac and fruit brandies.

**Brut** A term that describes the sweetness of a champagne or sparkling wine. Brut indicates a wine that is dry and not sweet.

**C** **Cabernet Sauvignon** A red wine that is generally considered to be the finest in the world. Sometimes called Cabernet or Cab, this wine is dry, medium-to-full bodied with moderate acidity and moderate-to-high tannin levels. Cabernet Sauvignon wine typically ages very well.

**Champagne** A sparkling white wine produced in the Champagne region of France. Only sparkling wine produced in the Champagne region of France can be properly labeled “Champagne.”

**Channel Knife** A hand-held tool featuring a square or rounded head that contains a small blade for cutting long slices of peel from citrus fruits.



**Chardonnay** A white wine with a rich taste and smooth texture. Chardonnay is traditionally aged in oak barrels and is characterized by a spicy or smoky flavor. A good quality Chardonnay is medium-to-full bodied and medium dry with moderate acidity.

**Chilling a Glass** A technique whereby a glass is cooled prior to a drink being poured into the glass.



#### Citrus Slice

A thin, semicircular piece of citrus fruit that is used as a cocktail garnish. A citrus slice is created by cutting a citrus wheel in half.

#### Citrus Spiral

A long piece of citrus peel that is normally 3 to 4 inches long and used as a cocktail garnish. Longer spirals of 6 to 8 inches can also be created for a more dramatic effect.



**Citrus Twist** A 1 to 1 1/2 inch long strip of citrus peel that is used as a cocktail garnish.

**Citrus Wheel** A thin, circular slice of citrus fruit that is used as a cocktail garnish.

**Citrus Zest** Fine threads of citrus fruit peel. Citrus zest contains flavorful oils and is often used as a cocktail garnish. Citrus zest is removed from the peel of a fruit with a citrus zester.

**Citrus Zester** A hand-held tool with five or six small, sharp stainless steel rings used to remove threadlike strips of peel from the rind of a citrus fruit. Combination tools featuring both a channel knife and zester are common.



**D Density** A term that describes the thickness of a liqueur or spirit. Density is an important factor when layering drinks—thick, denser liquids will sink to the bottom of a glass and less-dense liquids will float on top of ingredients that have a higher density.

**Dessert Wine** A sweet wine that is typically served after a meal, often with or in place of dessert. These syrupy wines are generally made from white wine grapes that have been allowed to over-ripen on the vine, concentrating their sugars and flavors.

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**Distillation** A process in which a fermented liquid, which contains small amounts of alcohol, is heated so the alcohol evaporates. The vapor is then condensed into a liquid that contains a much higher amount of alcohol. Gin, vodka, rum, whiskey, tequila and brandy are all made by the process of distillation.

**Doux** A term that describes the sweetness of a champagne or sparkling wine. Doux indicates a wine that is sweet.

**Dry** A term that describes the relative sweetness of a wine. Dry is the absence of sweetness in a wine. Wines range in sweetness from sweet to dry.

**Fermentation** A process in which the sugar in a liquid is converted to alcohol. Fermentation is an initial step in the production of spirits, wines and beers.

**Filtration** A process in which impurities or other substances are removed from wines, beers or spirits. Filtration creates a clearer, smoother-taste.

**Fine Straining** An extra filtration step performed when a drink is poured out of a shaker. You may need to fine strain a cocktail when mixing drinks that contain fruit pulp or small seeds.

**Fortified Wine** A type of wine that has had an extra dose of alcohol added to it before or during the fermentation process. Brandy is the spirit often used to “fortify” wines. Vermouth, Port, Sherry and Madeira are all types of fortified wines.

**Fruit Puree** A thoroughly blended, liquid mixture of fruit that is used to add fresh flavor and texture to cocktails. Purees can be bought at grocery stores or made at home.

**Garnish** A flavorful, decorative item that is added to a drink just before it is served. Garnishes should complement the flavor of a beverage and enhance the drink visually. Popular garnishes include maraschino cherries, citrus spirals and wheels.

**Gin** A clear, distilled spirit that is flavored with juniper berries and other botanical ingredients. When a recipe lists “gin” as an ingredient, it is referring to a specific type of gin called London dry gin.

**Hawthorn Strainer** A slotted, metal disc that has a coil on its underside and is attached to a handle. The Hawthorn strainer fits on top of a Boston shaker’s metal can to filter ice and citrus seeds out of a cocktail as it is being poured.



**Jigger** A measuring tool made up of two different-sized cups stacked end-to-end like an hourglass. One cup is normally half the size of the other cup. Some jiggers also feature a handle.



**Julep Strainer** An oversized, metal spoon studded with holes. Julep strainers fit inside a mixing glass to strain ice and citrus seeds out of a stirred cocktail as it is being poured.



**Lager** One of two main types of beer. Lagers tend to be lighter in both taste and color than ales, which is the other type of beer. Lagers are also more carbonated and crisp in flavor. There are a number of different styles of lager, including American-Style Lager, Bock, Oktoberfest and Pilsner.

### Layering

A bartending technique for pouring drinks that feature liqueurs and liquors which stay separated in distinct layers in a glass. It is possible to achieve this effect because liquids of different densities will stay separate if poured slowly and layered from most-dense to least-dense, bottom to top.



**Legs** A term that describes the character of a wine. If a wine moves slowly down the sides of a glass after being swirled around in the glass, the wine is said to have legs. Legs can indicate a quality wine.

**Liqueur** An alcoholic beverage that is generally made up of a spirit that has been flavored with fruits, herbs, spices and other ingredients. Baileys Irish Cream and Grand Marnier are examples of liqueurs.

**Merlot** A red wine with a lush, easy-to-drink nature. Merlot is darkly colored and characterized by flavors of fruit and chocolate. It is typically a dry, medium-bodied wine with low acidity and moderate levels of tannin.

### Mixing Glass

A glass that is used for making drinks that need to be stirred rather than shaken.



**Mocktail** A cocktail that contains no alcohol. Mocktails are often made with flavors similar to popular alcoholic cocktails and are ideal for designated drivers and others who choose not to drink alcohol.

**Muddler** A wooden bat that is used to crush ingredients such as fruit, herbs and sugar in the bottom of a glass or cocktail shaker. Most muddlers are six or more inches long and flattened on one end.



**Muddling** A bartending technique that involves mashing up cocktail ingredients to release their flavors. Typically, ingredients are placed at the bottom of a sturdy glass and mashed firmly with a muddler, a small wooden bat used for muddling.



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N

## **Nutmeg Grater**

A tool that is used for grating nutmeg, cinnamon and other spices over drinks.



O

**On the Rocks** A term that describes a spirit or liqueur that is served with ice cubes. For example, serving Scotch whisky with ice is called “Scotch on the Rocks.”

P

**Pinot Grigio** A white wine with a delicate flavor and aroma. Pinot Grigio, also called Pinot Gris, is darker in color than most other white wines and is usually light-to-medium bodied and dry with low acidity.

**Pinot Noir** A red wine with fruit flavor and a smooth feel in the mouth. Pinot Noir is lighter in color than other red wines and is dry, light-to-medium bodied with moderate-to-high acidity and low-to-moderate levels of tannin.

## **Pourer**

A small spout that is plugged into a bottle to regulate the flow of liquor. Bartenders use pourers to measure out ingredients by the number of seconds they pour.



**Preheat a glass** A technique whereby a glass is heated prior to a hot drink being poured into the glass.

**Proof** A measurement of the amount of alcohol in an alcoholic beverage. Proof is equal to double the percentage of alcohol in the liquid. For example, a spirit that contains 40% alcohol by volume (ABV) is said to be 80 proof.

R

**Riesling** A white wine that is light bodied and sweet with high acidity. Riesling is known for its floral and fruity aromas. Riesling wines can be stored longer than other types of white wine and may improve with age.

**Rimming a Glass** A technique for garnishing a glass by coating the outside of the glass' rim with a powdered or crystallized ingredient such as sugar or salt. The ingredient used to coat the rim of a glass is called a rimmer.

**Rum** A spirit that is distilled from sugar cane. There are several types of rum, including light, dark and gold rums, as well as spiced rum and overproof rum. Much of the world's rum is produced in the Caribbean.

S

**Sauvignon Blanc** A white wine with a bright and crisp taste that is characterized by flavors of grass and herbs. Sauvignon Blanc is typically light-to-medium bodied and dry with high acidity.

**Sec** A term that describes the sweetness of a champagne or sparkling wine. Sec indicates a wine that is neither overly doux (sweet) or brut (dry).

**Shiraz** A red wine with a spicy flavor and aroma. Shiraz, also known as Syrah, is a deeply colored, dry wine that is medium bodied with low-to-moderate acidity and moderate-to-high levels of tannin.

**Shooter** A drink that is comprised of several ingredients and served in a shot glass.

**Shot** A drink that is comprised of a single spirit or liqueur and served in a shot glass.

**Simple Syrup** A mixture of water and sugar that has been heated so the sugar is dissolved and easily mixes into beverages. A common cocktail ingredient used instead of sugar.

**Sparkling Wine** A carbonated wine which is characterized by bubbles which make it appear to sparkle while in the glass. Sparkling wines are usually white wines, the most well-known being champagne.

**Spirit** An alcoholic beverage that has been distilled after it has been fermented. Spirits are also referred to as liquors. Rum and vodka are examples of spirits.

#### Standard Shaker

A type of cocktail shaker that is comprised of three pieces: a can of between 8 and 24 ounces, a lid that contains a strainer and a tight-fitting cap.



**Straight Up** A term that describes a drink that is mixed in a shaker or mixing glass with ice and then served without ice in a glass. For example, a martini served without ice is a “martini straight up.”

**Sweet** A term defining the relative sweetness of a wine. Wines can range in sweetness from sweet to dry.

**T** **Tannins** Bitter compounds that provide red wines with much of their character. Tannins come from grape skins and seeds and give red wine a dry, bitter flavor. When tannins are used in the right proportions, they create a balanced taste and improve the wine as it ages.

#### Tea Strainer

A fine-mesh strainer that is useful for removing small seeds and ice chips from cocktails in a process called fine straining.



**Tequila** A distilled spirit from Mexico that is made from the blue agave plant and is known for its distinct flavor and aroma. Tequila comes in several varieties such as blanco (white), gold, reposado (rested) and añejo (aged).

**V** **Vodka** A colorless and odorless distilled spirit which originated in Eastern Europe.

**W** **Wedge** A thick slice of fruit that is commonly placed on the rim of a glass to garnish a drink. Wedges can be made from pineapples and citrus fruits. Citrus wedges can be squeezed over a drink to add flavor.

**Whiskey** A distilled spirit which is made from various grains, such as barley, rye and wheat, and aged in wooden barrels to mellow and flavor the spirit. Whiskey is made in various forms around the world including Irish whiskey, Scotch whisky, Canadian whisky, rye whiskey, bourbon and Tennessee whiskey. Depending on where the spirit is produced, it may be spelled “whiskey” or “whisky.”

**White Zinfandel** A blush wine with a fresh and fruity taste that is characterized by flavors of strawberry and melon. White Zinfandel is a pink wine that is medium-sweet to sweet in flavor and easy to drink. White Zinfandel is best served chilled.