

THE
tastingpanel
MAGAZINE

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A Fierce, Feminine

SPIRIT

TRUE TO ITS CORE, **LA ADELITA** BEGINS THE NEW YEAR
BY HONORING TODAY'S WOMEN WARRIORS

The women of La Adelita:
Restaurateur Leslie Nguyen and
actress and philanthropist Gabrielle
Anwar at Javier's in Los Angeles.

PHOTO: GABO GARCIA

EVENT RECAP

Our prestigious Southern California speed-tasting panel, pictured from left to right at L.A.'s Bar Toscana: Josh Renfree of BOA Steakhouse, Sarah Diehm of Southern Glazer's Artisanal Group, Kim Stodel of Providence, The Tasting Panel's Meredith May, Justin Campbell of The Nice Guy, and Rafael Barba of Mr. O's.



KEEPING

PACE

A COCKTAIL SPEED TASTING AT L.A.'S BAR TOSCANA PUT **SOUTHERN GLAZER'S ARTISANAL GROUP BRANDS** ON THE FAST TRACK

STORY BY KYLE BILLINGS / PHOTOS BY DEVIN BERKO

SET TO BLEND: BARDSTOWN BOURBON

Bardstown Bourbon is challenging the perceptions of what a Kentucky bourbon can be. In the words of National Brand Ambassador Sam Montgomery, “Versatility [is] the most important thing. Does it work well in a cocktail? Does it pair well with food? And does it taste great on its own?”



**Bardstown Bourbon
National Brand
Ambassador Sam
Montgomery.**

Though it began as a distillery to accommodate brands without facilities, Bardstown Bourbon now releases its own line of Kentucky’s finest, including the Fusion and Discovery Series. The knowledge its team has gained along the way has cemented its ethos of collaboration and invention.

“This is a blend of three different bourbons,” Montgomery said of the Fusion Series #1, containing corn, wheat, malted barley, and rye. “On the side of the bottle, because

we are a company that really values transparency, you can see exactly how we blended it—all three bourbons, age statements, where they came from and their mash bills, which the consumer always wants to know. So there are no secrets.”

Renfree found that the expression’s “coffee, peach, mocha, and banana aromas lead to a malty smoothness with a hint of white pepper and cask-strength heat. Dark coffee notes, rye spice, and a nuttiness are distinct flavors to a lengthy finish.”

Inspired by the singer and rapper Lizzo, Montgomery’s Boss Up cocktail combined Fusion Series #1 with amaro, dry vermouth, and a crème de banana rinse. True to her word about pairing, she served it with a chocolate-covered espresso confection. The final product certainly commanded attention.

BOSS UP

- ▶ 1½ oz. Bardstown Bourbon Company Fusion Series #1
 - ▶ ¾ oz. Meletti
 - ▶ ½ oz. Dolin Dry Vermouth
 - ▶ ¼ oz. Tempus Fugit Crème de Banane to rinse
 - ▶ Lemon twist (express and discard)
- Garnish with a slice of banana.



Heritage Distilling Co. Western Region VP of Sales Brian Snyder and Bar Toscana General Manager Robert Carder present BSB – Brown Sugar Bourbon.

WHISKEY LULLABY: BSB – BROWN SUGAR BOURBON

BSB – Brown Sugar Bourbon has quickly become globally recognized for its sweet, smooth finish of warm brown sugar with hints of spicy cinnamon. Based in Washington, the popular brand comprises two styles: BSB – Brown Sugar Bourbon and the 103-proof BSB 103. When approaching the concept of whiskey production, the makers of BSB, Heritage Distilling Co., aimed to create a product that would transcend generations and challenge existing expectations of a traditional whiskey. The result is an award-winning flavored spirit perfect for drinking straight or mixing into your favorite cocktail.

Barba was unequivocal in his praise of BSB. “Cinnamon, gingerbread, and holiday spices spruce up this unique whiskey,” he said. “Brown sugar and peach are brought to a savory finish with pecans and walnuts on the finish. Superb.”

Bar Toscana General Manager Robert Carder, meanwhile, described the whiskey as “pretty much an Old Fashioned in a glass,” making for an easy recipe. “All I did was add a clear block of ice and a little Angostura bitters, stirred it, and added orange zest. I don’t think it needed more. . . . It was really best just simple.”

BROWN SUGAR BABY

- ▶ 2 oz. BSB 103
- ▶ 3 dashes Angostura bitters
- ▶ 3 dashes orange bitters
- ▶ Orange peel zest

