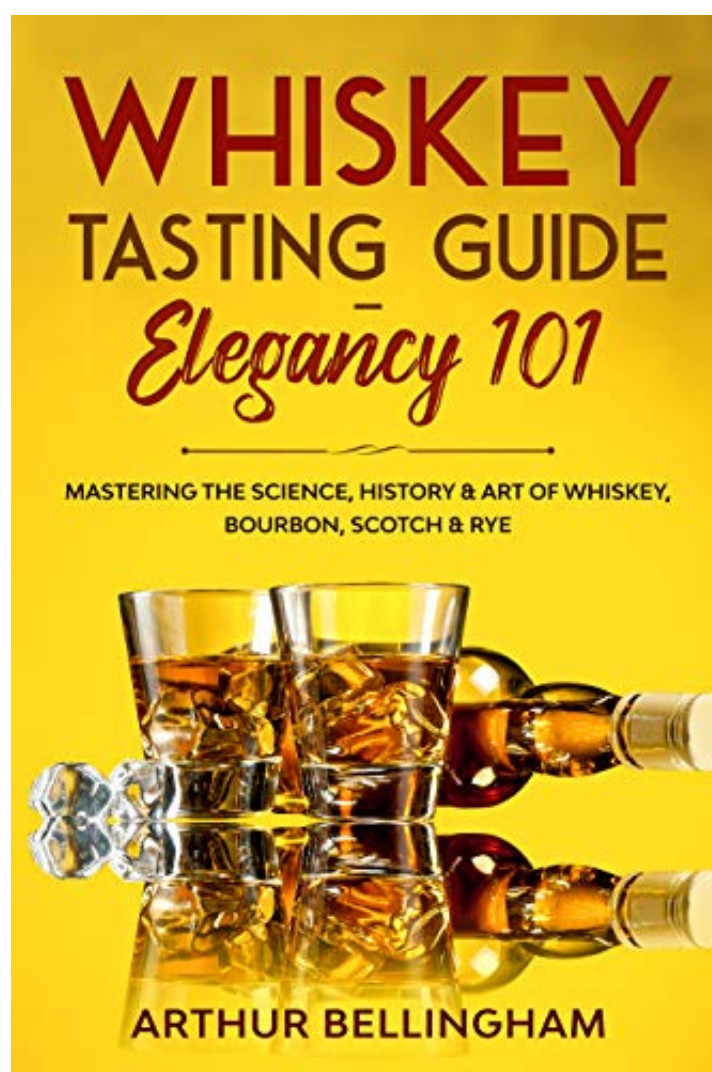


# Whiskey Tasting Guide- Elegancy 101: Mastering the Science, History & Art of Whiskey, Bourbon, Scotch & Rye

*by*  
Arthur Bellingham



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## Synopsis

Whiskey Tasting Guide- Elegancy 101 What words come to mind when you think of whiskey? Classy. Distinguished. Esteemed. Sophisticated. If these words don't describe your experience with this decadent and timeless spirit, then you should brush up on your knowledge base. If you've ever wanted to appear cultured and well-informed about the mysteries of whiskey and all its iterations, this book is for you. Raymond Chandler once said, "There is no bad whiskey. There are only some whiskeys that aren't as good as others." Do you know what good whiskey should taste like? What should it feel like on your tongue? Do you know what its legs are? When I became of age, I attended a whiskey and wine tasting event held in the college town where I was living at the time. I have to say, it became one of the most embarrassing moments of my life to this day! I was the "big man" at the party, trying to impress a young lady that I was crushing on at the time. She was a friend of a friend who also happened to be at the same party I was attending (imagine that!). Not wanting to seem unmanly in front of this lovely woman, I confidently grabbed a highball glass of bourbon, took a long, hard drag on the deep golden brown grog, and subsequently coughed and spurted the spirit straight onto this young lady's blouse. Yes. I gagged and coughed the whole serving out, soaking her shirt as she shrieked in terror. If I had ever had teachings on how to properly sip and savor bourbon, this tragedy would not have happened. I would not be haunted to this day with the image of that innocent woman and the horror painted on her face. This Whiskey Tasting Guide- Elegancy 101 guide will make you sound like a whiskey expert in no time. Impress your friends and colleagues with your whiskey acumen. Be that guy who can spout a "fun fact" all about bourbon. Gain confidence when you order a scotch at the bar – because you'll finally know how to drink it right! This guide provides you with everything you ever wanted to know about whiskey but was afraid to ask. You'll learn all about: Traditions surrounding whiskey and its various forms The history of whiskey The types of whiskey by production process and by region How to serve whiskey How whiskey is viewed globally The terminology used in the world whiskey All about aging A step-by-step guide to the tasting process (no, it's not just swill and swallow!) How to cook with whiskey Answers to your most pressing questions surrounding whiskey How you can sound smart when it comes to whiskey This book contains all of this glorious knowledge and so much more! Be sure to look at the table of contents before you buy, so you know what value you're getting for your money. Don't let this gem pass you by! Click "Add to Cart" now! Cheers! The author clearly knows his whisk(e)y, including Bourbon, Tennessee whiskey, scotch and rye. There is clearly a lot of research gone into writing this book. He started his study as a young adult when he tried to impress a young lady by drinking a large shot of bourbon, but choking and spraying her with it. He studied the different types of whiskey, including information on the locale where they are distilled, the way they are made, and how long they are aged for. I learned several things that I didn't know before such as that most whiskey goes through a double-distillation process." - S. Cosmos.

## Sort review

About the Author Will Fleischman is an award-winning Texas pitmaster. Will has been a chef in China, a college professor, and the owner of several small businesses, but BBQ was, and is, his calling. Will's brisket has been sampled by Andrew Zimmern on the Travel Channel's "Bizarre Foods America," and was featured when Will was a competitor on season 4 of Destination America's "BBQ Pitmasters." In 2012, he was named one of the ten best pitmasters in the South by Southern Living magazine.--This text refers to an alternate kindle\_edition edition.

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## What people say about this book

Celia, "Awesome Overview to Get Started. Arthur Bellingham is certain that anyone can learn to appreciate the finer subtleties of whiskey; all it takes is a little effort. In this excellent guide, Bellingham covers all the basics and more. Whether you're a seasoned whiskey aficionado or a total newbie, you'll be more than ready to impress your friends after reading this practical overview. Chapters cover the whole spectrum of everything whiskey, starting with the history of the drink and its many variations. From there, you'll learn all about whiskey best practices; how to serve it, store it, taste it, and even how to cook with it! Bellingham has included a mouthwatering collection of recipes for you to try at home, including Whiskey Chili, Irish Apple Crisp, Whiskey Burgers, and Slow Cooker Mississippi Ribs. The book also explains the common lingo associated with whiskey that you've probably never heard of; for instance, did you know that whiskey has "legs"? And if you've ever wondered whether Jack Daniel's is a whiskey or bourbon, here's your chance to find out. Learning your whiskey from your other beverages of choice is vital for today's modern gentleman (and ladies!): "For ages, whiskey has been known as the drink for classic men. It is used to distinguish the royals from the commoners." Being able to order a glass of premium whiskey at the bar is not only a sign of intelligence and class, it's also an indication of style and substance in today's hectic world. It's one thing to drink whiskey; anyone can do that. But as Bellingham points out, it's a whole different thing entirely when you learn to appreciate whiskey in all its forms. If you're looking to make the leap from clueless guzzler to enlightened liquor connoisseur, look no further than this indispensable guide."

HellenS, "Learned so much about whiskey! Very interesting!. Besides learning about the history of whiskey and the influence of men like John Jameson, Jack Daniels, and Hiram Walker, this book helped me understand how whiskey is made through different preparation methods. I finally understood the meaning of single malt (and if you don't know it, it means that it is matured in casks from a single distillery), or blended whiskey (which has to do with the blending and maturing of different flavors). I also learned that the place of origin is not as important as the making process. The book also explains the importance of understanding where the whiskey comes from. Scotch whiskey is only made in Scotland, Irish whiskey is much smoother and is the oldest type of whiskey on Earth, bourbon is obviously from Bourbon, Kentucky. And Japanese whiskey, which I have to admit I haven't tried so far but will do so in the near future, is drier and smokier. It saddened me to learn that there are fake whiskeys, and I'll be much more careful when I buy a bottle in the future looking for the signs I learned. The question now is, should I host a whiskey tasting party with everything I learned? I know that me and my guests would have to identify three factors: color, smell and flavor. I might also share with my guests some great recipes that include whiskey and tell them some of the great health benefits and other uses for this drink. Or I might just enjoy my whiskey and be happy to have a conversation with people around me. I will finally sound like I know what I am talking about!"



Brent, "A good read on one of my favorite spirits. This little book was awesome! If you have loved whiskey for a long time or are new to the world, this has something for you. It starts with the origins, talking about how it began in Ireland, Scotland and its beginnings in the US. The book also gives you some of the history of the big names of whiskey. The section about the types of whiskey was very thorough. It went through the classification process by production and region, and how to serve it. There is a section on the laws surrounding it followed by my favorite section, the tastings. It defined words I did not know, and that I will now use in regular conversation. The information on the aging process and the notes on tasting were spot on. The use of whiskey section was.....interesting. Are there any health benefits to drinking it? You decide for yourself, but I vote no (ok, maybe it works for a cold in a hot toddy). I learned it is also a handy cleaner! Will I use it for that purpose? Again I am going to say no. The book does seem useful and the author is quite knowledgeable. A good introductory read on one of my favorite spirits."

Shan\_dee87, "Calling all lovers of whiskey!! its hard to find a good brand of whiskey sometimes. however, now that we are quarantined why not try to taste some whiskey in the mix. Now whiskey is a rather strong drink and I will always take wine over whiskey. this book reveals how to properly sip and savor whiskey and reviews how to differentiate different types of whiskey by taste and visual aspect. I learn what whiskey is composed of and even the preparation process. One shot of whiskey is approximately 70 calories. God bless our liver for the things that we put it through. Whiskey is primarily made up of grains that goes through a slow aging process to attain its proper exquisite taste and flavor. Whiskey had its origination in scotland and ireland however, the top consumer of whiskey is in India. There is also 3 different types of whiskey. I mean the things you learn in this book is remarkable. Definitely a worthwhile stay at home read!"

SilverCosmos, "All you ever wanted to know about whiskey (or whisky). The author clearly knows his whisk(e)y, including Bourbon, Tennessee whiskey, scotch and rye. There is clearly a lot of research gone into writing this book. He started his study as a young adult when he tried to impress a young lady by drinking a large shot of bourbon, but choking and spraying her with it. He studied the different types of whiskey, including information on the locale where they are distilled, the way they are made, and how long they are aged for. I learned several things that I didn't know before such as that most whiskey goes through a double-distillation process. This means that there is no chance that there will be any residual gluten from the grain - I can drink it again. Yes! There are also some suggestions for adding whiskey to cakes, and to cranberry sauce. No information on how much to add, but you can't have too much of a good thing, can you?"



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