

Addendum regarding: The 2020 Certified Specialist of Spirits Study Guide, as published by the Society of Wine Educators

Note: This document outlines the substantive changes to the 2020 Study Guide as compared to the 2019 version of the CSW Study Guide. All page numbers reference the 2019 version. Please note that all of the tables concerning top-selling brands of particular classes of spirits have been updated to reflect the most current statistics available.

Page 32—the information on EU vodka with PGI status was updated to read as follows: In addition to Poland and Estonia, three other EU countries currently have PGI status for certain styles of vodka; these include Sweden (*Svensk Vodka/Swedish Vodka*), Finland (*Suomalainen Vodka/Finsk Vodka/Vodka of Finland*), and Lithuania (*Originali lietuviška degtinė/Original Lithuanian Vodka*).

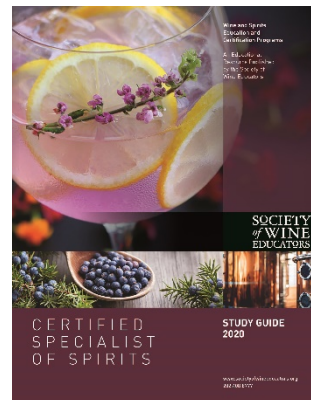
Page 47—the section under the heading “Gin de Mahón” was revised to include the following: To produce Gin de Mahón, white wine-based spirit is redistilled in wood-fired copper pot stills along with aged juniper berries and other botanicals.

Page 50—the section on absinthe was expanded and updated to include the following: In August of 2019, the European Union granted protected geographical indication (PGI) status to Absinthe de Pontarlier, a product of the Doubs Department of France (located in the Alps, along the border between France and Switzerland). Absinthe de Pontarlier PGI may be produced using an unspecified base spirit, but the use of locally-grown wormwood (*Artemisia absinthium*) is mandatory. In addition to wormwood, it must be produced using anise seed; other botanicals are optional. The drying of the wormwood, the maceration of the botanicals, the re-distillation of the macerate, any post-distillation procedures, and the bottling of the spirit must all be carried out at a single location within the defined region of origin. Absinthe de Pontarlier is required to be bottled at a minimum of 45% abv and may be unsweetened; however, sugar is allowed to be added in levels up to 35 grams per liter of finished product.

Page 61—the section on “Single Malt Scotch Whisky” was expanded to include the following: Single malt Scotch whisky is required to be bottled in Scotland. However, other categories of Scotch (see below) are sometimes exported in inert bulk containers and bottled in other countries.

Page 63—the section on the aging processes of Scotch whisky was updated and expanded to read as follows: After distillation, both malt whisky and grain whisky are typically diluted with water and aged separately in wood. Malt whiskies are generally placed into used barrels for at least the three-year minimum, but many remain in cask for five years. Some versions—particularly those in which the initial distilled spirit is distilled at a lower proof, leaving higher levels of congeners in the distillate—may be aged for much longer. Scotch grain whisky is generally aged in new American oak barrels.

In June of 2019, the product specification for Scotch whisky was revised in order to expand the range of barrel types allowed for use in the maturation stage. Under these new guidelines, all types of Scotch whisky may be aged in new barrels or those previously used for wine, beer, ale, or spirits—as long as maturation is a traditional part of the production of the particular wine, beer, ale or spirit. As such, barrels previously used to mature gin would not be allowed, as barrel maturation is not considered a traditional part of the gin production process. In addition, barrels that have been used to age any of the



following products may not be used for the maturation of Scotch whisky: any type of beer, ale, wine or spirit produced with or flavored with stone fruit, any type of beer or ale that has been flavored or sweetened after fermentation, and/or any type of spirit which has been flavored or sweetened after distillation. (Previously, Scotch whisky could only be matured or finished in casks that had been defined as “traditional” to the industry. This rather loose definition includes barrels previously used for bourbon, sherry, rum, wine, and beer, which will continue to be used.)

These guidelines allow for a wide range of choices in the type and style of barrel used for the maturation of Scotch whisky. For instance, bourbon will have been matured in charred, new (typically American) oak barrels. Ex-sherry barrels are more likely to be produced from European oak. Some distillers will mature their whisky in one barrel for a specified time (which must span [at least] the three-year minimum) and then switch to another type of barrel. This practice, known as *wood finishing*, is an extension of the maturation process intended to differentiate specific products and/or enhance certain flavor characteristics.

Regardless of the type of barrel used, neither malt nor grain whisky may be aged in a cask larger than 700 liters (185 gallons) for the initial aging period. In addition, no matter what type of cask is used, the resulting spirit must still have taste, aroma and color generally found in Scotch whisky.

According to the Scotch Whisky Association (SWA), 2% of the spirit in each cask (the “angel’s share”) is lost to evaporation each year.

Pre-bottling: Scotch whisky is typically filtered prior to bottling to remove any particles (namely bits of wood) which may have accumulated in the spirit during the aging process. It is also common (although not required) for Scotch whisky to be chill filtered in order to prevent haze or sediment from forming in the bottle. The alcoholic strength of Scotch whisky (with the exception of those labeled as “cask strength”) may be adjusted prior to bottling via the addition of potable water, which is often purified prior to its addition by distillation, demineralization, or reverse osmosis.

Page 71: The first sentence on the page was revised to read as follows: While once there were several thousand little distilleries sprinkled all over Ireland, at present (December 2019), there are approximately 25 whiskey-producing distilleries in operation.

Page 72: the section on bottled-in-bond spirits was updated and expanded to include the following: Under current TTB regulations, bottled-in-bond spirits must be “unaltered from their original condition or character by the addition or subtraction of any substance.” This means that colorings, flavorings, or sweeteners are not allowed. Bottled-in-bond products are allowed to be cut with water, filtered, and/or chill filtered, but otherwise may not be manipulated in any way. The term “bottled-in-bond” may only be applied to spirits produced in the United States. The term is most typically applied to bourbon and other types of American whiskey, but the term may be applied to other American spirits as well.

Page 90—the following was added to the bullet point for *Bois Ordinaires*: The Bois Ordinaires area is also known as the *Bois à Terroirs*.

Page 90—the following information was added: **Boisé:** According to AOC regulations, Cognac is allowed to be finished (flavored) with small amounts of oak chips and/or sugar. This is in accordance with EU laws that allow for brandy to contain flavorings only if they are considered to be “traditional production methods.” In Cognac, this flavoring is often achieved via the use of a *boisé*—a liquid (essentially, a type

of oak extract) produced by boiling chips of new oak in order to produce a thick, brown liquid. The liquid—which is sometimes very well-aged and concentrated—is in turn used to add oak flavor and some coloration to cognac.

Page 92—the table of cognac labeling terms was updated to include the following entry: XXO (Extra-Extra-Old) - Minimum of 14 years of wood aging

Page 119—the section on Puerto Rican rum has been updated to read as follows: Most Puerto Rican rums are based on the traditional Cuban style developed in the 1860s and as such, tend to be lighter in style with delicate, clean, floral notes. This style of rum is produced in continuous column stills from highly purified distillates.

Puerto Rico does produce some specialty products via pot still distillation, however, any rum labeled with the term “Rum of Puerto Rico” (as seen on the country’s “quality seal” for products made according to its standards of identity) must be produced from molasses, distilled via continuous distillation, and aged for at least a year in oak. While not a requirement, a good deal of Puerto Rican rum is subsequently carbon-filtered in order to remove any traces of color gained while aging.

Today, the majority of the rum consumed in the United States is produced in Puerto Rico. Bacardi Limited, at its location in Cataño, Puerto Rico, runs one of the largest distilleries in the world, producing the very popular Bacardi Select and Bacardi Carta Blanca as well as a wide range of aged and flavored rums. Other brands of Puerto Rican rum include Ron Llave, Ron Palo Viejo, Don Q, and Ron del Barrilito.

Page 127—the section on the definition of tequila was updated to include the following sentence: In addition, the European Union has (as of March 20, 2019) awarded protected geographical indication (PGI) status to tequila as a distinctive product of Mexico.

Page 130—the section on the agave plant was revised and expanded to include the following information: As the agave plant reaches maturity, it will produce a tall, fast-growing stalk known as a *quiote*. If left to mature, the quiote will produce flowers and eventually seeds. However, to prepare the agave for use in tequila, the flower stalk is removed before it has a chance to blossom. This prevents the plant from reaching sexual maturity and diverts a portion of the plant’s energy to the stem.

Most commercially grown agave plants, including blue agave, are reproduced asexually via shoots—known as *hijuelos* or *pups*—that form along the plant’s underground stems (rhizomes). Hijuelos produced during the third to sixth year of parent plant’s life cycle are considered strong enough to be successfully replanted. The shoots themselves are severed from the parent plant at about one year of age, and may be sorted by size—and referred to as *lemon-, onion-, or grapefruit-size*. After the shoots are harvested, they are transported to a nursery area where they will be trimmed of excess leaves and left to dry for anywhere from one to three weeks. At this point they will be planted in a nursery area. After a period of time (typically around two years), the shoots are moved to their final growing site where they will mature into the next-generation parent plants of the agave fields.

Page 131—the following was added to the section on the production of tequila: **Additives:** As previously discussed, some versions of tequila may contain additives known as *mellowing agents*. These include limited amounts of caramel coloring, glycerin, oak extract, and sugar syrup.

Page 133—the section on the distillation of tequila was expanded to include the following: All tequila is required to be distilled a minimum of two times. However, there are no regulatory limitations on the type of still used for either of the required distillation runs. As such, copper or stainless steel pot stills, single column stills, and even continuous distillation towers may be used. The vast majority of tequila producers use a traditional pot still for two separate distillations; however it is possible for one or both distillation runs to be accomplished via a column still. The remainder of this section assumes a typical double distillation accomplished via pot stills.

Page 134—the section on “oro tequila” was revised to read as follows: The term “joven,” “oro,” or “gold” may be applied to a product made via the blending of young (blanco) tequila with older tequila. Some of these products, particularly those that are treated with allowed conditioners (including sugar, caramel coloring, oak extract and/or glycerin) and marketed in the United States as tequila gold may be referred to as joven abocado. The term joven abocado translates to “young and smooth” or “young and mellowed,” and can indicate a blanco tequila-based product made to look darker via the use of caramel coloring.

Page 137—the information on the approved production areas of Mezcal was updated to read as follows: In addition to Oaxaca, approved production areas include the Mexican states of Guerrero, Durango, Morelos, San Luis Potosí, Puebla, and Zacatecas as well as portions of the states of Tamaulipas and Michoacán—plus the town of San Luis de la Paz (located in the state of Guanajuato).

Page 138—the section on Raicilla was updated to read as follows: Raicilla, a traditional agave-based distillate, has been made in central Jalisco for over 400 years. Historically, Raicilla was considered to be, in effect, a type of moonshine—often bottled at more than 100 proof—and consumed locally. The name Raicilla—which loosely translates to “little root”—was adapted in the 1780s in an attempt to avoid a tax on Mezcal imposed by the Spanish Crown (the ploy, for the most part, was successful).

In recent years, as it has become more widely distributed and appreciation has grown, there have been several attempts to have Raicilla recognized as a distinct product of Jalisco and/or Mexico. These efforts include a set of regulations (recognized within Mexico) as to the definition and production Raicilla, which provide for the following standards:

- Raicilla is a distilled product made from a base ferment of 100% agave—the most widely used varieties include *Agave maximiliana*, *Agave inaequidens*, *Agave valenciana*, *Agave angustifolia*, and *Agave rhodacantha*—although any variety except for Blue Agave may be used
- Produced in the states of Jalisco or Nayarit
- Bottled at 35% to 55% abv

Page 149—the following entry was added to the section on fruit liqueurs:

Cassis—also known as cassis liqueur, and sometimes produced in a specific style known as crème de cassis—is a black currant liqueur. Black currants are the dark-colored, berry-like fruit of a small woody shrub that grows throughout Europe and northern Asia. Cassis liqueurs tend to be rich in blackberry-like flavor, very sweet, dark blue/purple in color, quite acidic, and with a bit of tannin. Cassis is often served as an after-dinner drink—neat, on-the-rocks, or poured over shaved ice as a traditional frappé. In addition, several popular cocktails are made using cassis, including the wine-based Kir (white wine and cassis) and the Kir Royale (sparkling wine/Champagne and cassis). Three versions of cassis—Cassis de Bourgogne, Cassis de Dijon, and Cassis de Saintonge (a former province of France centered near the current Charente-Maritime department)—have protected geographical indication (PGI) status in the European Union. (Generic)

Page 152: the following entry was added to the section on botanical liqueurs:

Kümmel—Kümmel (sometimes spelled kimmel or kummel) is a sweet but savory-and-spicy liqueur flavored with caraway seeds and cumin. Some versions may contain fennel, orris root, or other botanicals as well. It is believed that kümmel was first produced by the Dutch distiller Luca Bols in 1575. From Holland, its popularity spread to Russia—via Peter the Great, if the legends are to be believed—and then onto to Latvia, where the Mentzendorff Kümmel brand (now produced at Le Combier distillery in France) was first established. Kümmel is very popular throughout the United Kingdom, particularly at golf clubs where it is sometimes referred to as “putting mixture,” presumably for its ability to relax the nerves of anxious golfers. These days, kümmel is produced in Russia as well as several countries across Europe, including France, Denmark, the Netherlands, and Germany. Three versions of German kümmel—Berliner Kümmel, Hamburger Kümmel, and Münchener Kümmel—have protected geographical indication (PGI) status in the EU.

Page 154: the following entry was added to the section on liqueurs:

HONEY LIQUEUR

Alcoholic beverages have been produced from honey since ancient times. Mead—a fermented beverage based on honey and sometimes containing fruit, spices, grains, or hops—is believed to have been one of the original fermented beverages, perhaps dating back as far as 7,000 BCE. In modern times, mead is still popular, and honey is used in a variety of alcoholic beverages. Honey often shows up as an ingredient in flavored spirits; some examples include Pertsovka (red chili-flavored vodka), Krupnik (sweetened, herb-flavored vodka), and Ronmiel de Canarias (a Spanish liqueur made with rum and honey). Liqueurs flavored with honey are also well-known and delicious. Homemade versions of honey liqueur—typically based on cloves, vanilla bean, honey, and vodka (or neutral spirits)—are very popular throughout central Europe. Those based on whiskey (such as Jack Daniel’s Tennessee Honey Liqueur and Celtic Honey Irish Honey Liqueur) are particularly well-known, and distributed in many countries.

Bärenfang: *Bärenfang*—typically called *bärenjäger* in English-speaking countries—is a vodka-based honey liqueur produced in Germany. It is believed that bärenfang was originally a mead-like product made in the East Prussian city of Königsberg (now Kaliningrad, Russia). The product evolved into a flavored spirit and these days the Teucke & Koenig Company is the main producer (at their distillery located in Steinhagen, Germany). The term *bärenfang* means “bear trap,” while *bärenjäger* is translated as “bear hunter.” According to legend, bärenfang was originally formulated to lure bears out of their dwellings by hunters, and later it became the preferred beverage of the bear hunters.

Page 158—the introduction to the section on vermouth was updated and revised to read as follows:

Vermouth is a specific type of aromatized wine made using a wine base that has been flavored with some version of the *artemisia* herb, along with any other approved natural herbs, fruits, spices, or flavorings. The word vermouth itself is derived from the name of the herb *artemisia*, one version of which is commonly known as *wormwood* in English and as *vermut* in German.

In the EU, vermouth is defined as a fortified, aromatized wine containing a minimum of 75% wine (before enhancement). EU vermouth must be flavored with *Artemisia*, and may contain other flavorings and sweeteners). The maximum allowed level of alcohol is 22% abv; the minimum level of alcohol varies according to the product’s level of sweetness:

- Extra-dry (sugar content less than 30 g/L): minimum 15% abv

- Dry (sugar content less than 50 g/L): minimum 16% abv
- Semi-dry or sweeter (sugar content of at least 50 g/L): minimum 14.5% abv

Under the laws of the United States, aromatized wines—including vermouth—are included in the classification known as aperitif wines. According to the regulations that define vermouth and other aperitif wines, they must be:

- A product based on grape wine
- Fortified with brandy or other alcohol to a minimum alcoholic content of 15% by volume
- Flavored with herbs and other natural aromatic flavoring materials
- Produced with or without the addition of juice, concentrated juices, sugar, and/or caramel coloring

Page 158—the second paragraph in the section on Chambéry was updated to read as follows: The House of Dolin, one of the original producers of Chambéry vermouth, began producing a light, dry style of vermouth in 1832. This product, known as Dolin Dry White Vermouth, is described as a clean, fresh, floral style of vermouth. In addition, Dolin produces two versions of sweet, pale “blanc” vermouth—Dolin Blanc and C. Comoz Blanc (based on an original recipe created by Jean-Pierre Comoz in 1856). Other products include a full-bodied rouge/red vermouth that—while being somewhat drier than most red vermouths—is still quite sweet and has noticeable characteristics of bitter wormwood, and Chambéryzette, a local favorite that combines Dolin dry vermouth with the juice of wild strawberries.

Page 159—the section on Noilly Prat was updated and expanded to read as follows: The Noilly Prat brand is today’s main producer of Marseilles-style vermouth. As a port city, Marseilles was once a large center of vermouth production. The Marseilles style of vermouth is noted for barrel-aged base wines and the resulting oxidative, lightly wooded, almost marsala-like properties of the finished product.

Joseph Noilly first created his recipe for aromatized wine in 1813 as part of an attempt to highlight the flavors created via the oxidative transformation of wine during extended barrel aging. The company began large-scale production of vermouth in the 1850s, when the company moved from Lyon to Marseilles. Later, production relocated to Marseillan (which, despite the similarity in names, is a 130-mile (210 km) drive from Marseilles). Their production facility—La Maison Noilly Prat—includes an impressive series of indoor and outdoor aging cellars.

Styles produced by Noilly Prat include Original Dry White Vermouth, Extra Dry White Vermouth, Rouge, and Ambré. Original Dry is produced using local white wine that is barrel-aged for up to 12 months before beginning the flavoring process. Although the recipes remain secret, Noilly Prat has cited chamomile, gentian, nutmeg, and bitter orange peel in the recipe for its original dry white vermouth, and saffron, cloves, and cocoa beans for its sweet red vermouth. The amber version, which includes cardamom, cinnamon, and lavender in its proprietary blend, is rich and slightly sweet with mellow flavors of herbs and spices.

Page 159—the information on Carpano Punt e Mes was expanded and updated to read as follows: In the 1870s, Carpano Punt e Mes— a drink that combined vermouth and bitters—was created. The name “Punt e Mes” is said to refer to the product’s flavor that reflects “one point of sweetness and half a point of bitterness.” The name may also relate back to a group of local stockbrokers who gathered each night at their favorite drinking establishments and would order a vermouth-and-bitters cocktail known as the Punt e Mes (“Point and a Half”) using the stockbrokers’ hand signals of the day—with an

up thrust thumb (a point) and a sideways swipe on the palm of the hand (a half). The Carpano family capitalized on the popularity of the local drink by blending bitters with vermouth and bottling it as Punt e Mes. This style of vermouth is now often referred to as *vermouth chinato* or *vermouth amari*.

Page 163—the section under the heading “Vini Amari/Bittered Wines” was updated and expanded to read as follows: The category of Vini Amari (bittered wines) consists of a range of unfortified, aromatized wines. Currently, there are only a few of these products available in the United States; however, with renewed interest in artisanal beverages of all kinds, this is likely to change in the future.

Chinato d’Erbetti: Chinato d’Erbetti—which roughly translates as bitter and herbal—is a traditional beverage of Piedmont, Italy. However, craft winemakers and distillers outside of Italy are beginning to make products in this style. For instance, winemaker Patrick Taylor of Cana’s Feast in Oregon produces a highly lauded Chinato d’Erbetti based on wine made from the Nebbiolo grape variety and including extracts of (at last count) eighteen different botanicals—including mace, fennel, coriander, black pepper, rhubarb, elderflower, dried orange peel, rose, clove, and cinnamon, as well as a few undisclosed ingredients.

Barolo Chinato: Barolo Chinato is a well-known version of Chinato d’Erbetti. This product is made using Piedmont’s Barolo DOCG wine—a sturdy red wine produced using 100% Nebbiolo grapes—flavored with bitter herbs and other botanicals. Barolo Chinato was originally created in the late 19th century and quickly became a commercial success—both as a beverage and as a remedy for respiratory and digestive ailments. Giuseppe Cappellano, a pharmacist working in Serralunga d’Alba at the time, is often cited as one of the original producers, along with the house of Giulio Cocchi.

Today, Barolo Chinato is made using a range of production techniques; some wineries infuse the botanicals directly in the wine, while others create an infusion (using botanicals and a distilled base spirit) that is later blended into the wine. While each winery possesses their own proprietary formula, most versions use imported Calisaya bark (a specific species of Cinchona bark and a source of quinine) as a bittering agent. Leading brands include Cappellano Barolo Chinato and Cocchi Barolo Chinato—the original producers—as well as the more contemporary versions produced by G.D. Vajra and Roagna. Barolo Chinato may be served as an aperitivo, a digestivo, or as a dessert wine; many regard it as an excellent accompaniment to chocolate—particularly when served warm and garnished with orange zest.

Cardamaro: Cardamaro, produced in Italy’s Piedmont region, is based on Moscato wine and flavored with cardoon and blessed thistle. These and other relatives of the artichoke were often used in the Middle Ages and the Renaissance to combat diseases, including the Black Plague. Cardamaro is based on a sweet white wine and as such tends to be milder, mellower, and less intensely bitter than other such products. It typically shows a decidedly nutty, oxidized, and aldehydic character similar to Sherry.

Page 172—the following entry was added to the section on French bittered spirits: Salers Aperitif La Bounoux Gentiane Liqueur has been produced in France’s Auvergne-Rhône-Alpes Region since 1855. The small-but-beautiful town of Salers—located in the Mounts of Cantal area in the highlands of the Massif Central—is one of the original production areas for gentian-based bitters. The production of Salers Liqueur begins with steeping local, hand-picked gentian root in neutral spirits. This mixture is later distilled and flavored with other botanicals before being aged in French oak. Salers Aperitif has a natural, light straw-yellow color. The product is known for its aromas of citrus peel, mint, and vanilla; while the palate tends to be slightly sweet, somewhat bitter, refreshing, and complex. Salers is often

served as a traditional French aperitif on the rocks with a twist of lemon. Modernists may want to try it—along with gin and a white/blanc aromatized wine—in a White Negroni.

Page 177—the section on the “dry shake” was updated and expanded to read as follows: Simply put, dry shaking refers to shaking without ice. The dry shake is often used to create foam and is typically used in cocktails incorporating an egg white or cream; it may also be used to create an emulsified drink without diluting the drink (as may occur when shaking with ice). A fifteen-second (minimum) dry shake should be enough to incorporate the heavier ingredients (such as egg white or cream) with the other ingredients in the cocktail and to give it a frothy, foamy texture. After a dry shake, add ice, shake again, and strain into the glass. Some bartenders prefer a reverse dry shake, meaning that the ingredients are shaken with ice first, then without.

Page 205—the following entry was added to the glossary: **Moonshine** – Unofficial term used historically for illegally produced (and therefore untaxed) distilled spirits. The name refers to the fact that such products were often produced under cover of darkness, by the “light of the moon.” In modern times, the term may be used as a fanciful name to describe a certain style of unaged or otherwise “rugged” type of whisky or other spirit.