

# The Zenan Zip

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

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



*This month in the Zip, we're keeping it cool and fresh for the summer. Read about beer styles perfect for those hot days, get tips on how to prevent wine heat damage, and see how you can liven things up with glitter!*

## A Day in the Office



Recently, our building has undergone and completed a major makeover. Can you remember what it used to look like? Say goodbye to brown brick and hello to vibrant blue!

### Inside this issue:

- 1) Flavour Discovery: Beat the Heat with Beer
- 2) From Barrel to Bacchus: Wine Heat Damage Prevention
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## Flavour Discovery: Beat the Heat with Beer



- Hops and marijuana are genetically related, both belonging to the Cannabinaceae family.



During the summer months, nothing is better than drinking a cold beer to beat the heat. Here we breakdown some beer styles that are perfect for those hot summer days and nights.

### 1) Saisons

Saisons originate from Belgium, where they were brewed in the spring for summertime consumption. They tend to be fruity and spicy in flavour, with a high level of carbonation and an ABV between 5%-8%.

### 2) Goses

Goses are a unique beer style, brewed with coriander and salt. Goses originated in Germany, becoming extremely popular in the 1800's. Today, there is revival among adventurous beer drinkers. Goses have a low ABV, around 4%. It has a light body, tartness, and a slight salty bite making it great for summer.

### 3) Witbiers

Originating in Belgium, like the Saison, Witbiers rely on the light yeast and malt driven flavours rather than a hoppiness. It has a pale, hazy body, with a very crisp taste coming from the unfiltered use of wheat in the brewing process. It also has a high carbonation.

## From Barrel to Bacchus: Wine Heat Damage Prevention

Did you know that heat could ruin your wine? Extended periods of heat in the 21° C range can taint the flavour of your wine. Above 27° C and your wine will start to cook (literally!). Wine heat damage tends to taste sour and jammy. The heat can also impact the seal on the bottle, which can cause oxidation issues. Here are a few tips to keep in mind to avoid wine heat damage.

- 1) Don't leave wine in your car.
- 2) At home, store your wine in a cellar or the fridge (avoid windows or the top of your fridge).
- 3) If dining on the patio, leave the wine inside (the dark bottle tends to act like a lens for sunlight).



\*courtesy of wine folly

## Whisky 101

Did you know...

Whisky that is stored in barrels evaporates at about 2% per year? This is known as the "angels share".

\*courtesy of scotch whisky magazine



## Zenan Glass Glitter Ink

A new endeavor is being taken on in our printing department: glitter ink! Take your logo to the next level by adding some sparkle into the mix. Available in a wide range of colours, from silver to blue to yellow to green, this latest leap in our production is sure to wow the regulars and the new clients. Restrictions may apply; contact your rep to learn more.



## The Zenan Glass Summer Party



Our annual workplace summer party and barbecue is fast approaching! Get ready for another round of great food, games, prizes, and memories. Whether this is your first summer party with us or another one of many, stay tuned for the date announcement!

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