

The Grain & Vine Spirit Shoppe
101 Iyannough Rd. (Rt.28)-Hyannis, Cape Cod
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Grain & Vine Calendar

Wine Tasting: 1:00–4:00 p.m. Every Sunday.

Our organic wine selection is growing by leaps and bounds. I'll introduce you to a few of them every week. Try the wines, learn \ something new and enjoy this weekly open house style tasting.

Beer Tasting: 5:00–7:00 pm. Every Friday.

Join me as I crack open 5–7 beers and talk shop...

July 23: Wheat Beers.

Summer is in full effect and wheat beers have that soft refreshing flavor that you need after a long day. We will explore Wheat Beers from Germany, Belgium and the States, you decide which you prefer!

July 30: Pilsners:

Typically light, crisp and clean, Pilsners are the thirst quenching beers that truly satisfy the heat. With just a kiss of hops and dynamic flavor, this one's a classic. Of course, we'll crack open Paulaner Pils for a German Classic as well as Scrimshaw from North Coast Brewing Co. out in California and a few others you've been meaning to try.

August 6: Hops:

For the month of August we'll look at the primary ingredients in beer, beginning with one I tend to favor, hops. We will taste a few single hop beers as well as some classic blends and we'll journey to England, America and a few other homes of the elusive hop-head.

August 13: Malts:

Continuing our journey through the primary ingredients in beer, we come to malts. The equalizer to hops, this is where a lot of the deeper and more subtle flavors come in. Belgium and England have mastered the balance with their Dobbles and Porters and let's not forget all of those wonderful stouts out there.

August 20: Yeasts:

This one concludes our exploration of beer's primary ingredients with the exception of water (and I'll spare you that one)! We owe a lot to yeast: these are the critters that produce the alcohol. Some do their work quietly while others leave behind flavors: bananas, cloves, even smoke. Curious?

August 27: Open Vat Fermentation:

Imagine driving down the highway at 70 mph and then opening your window and chucking out the steering wheel. There's no easy way to explain these fascinating beers: nature, tradition and patience prevail here. We will be looking at Flemish Sours and Lambics. Come see what nature has to say about control!

September 3:

The end of the summer is near, so have you learned to distinguish your local beers yet? There's Cape Cod Beer from right here in Hyannis: they don't come fresher. Or what is it about the smooth Grey Lady from Cisco on Nantucket? And we can't forget Offshore from Martha's Vineyard and Mayflower from Plymouth. Here is a blind tasting challenge to test your knowledge and uncover your preferences!

September 10: Hybrid Beers:

There are those who venture forth leaving convention to the wind... and I thank them! Tweak it, push this and pull that, bend the rules: anything goes as long as it's not normal. How about a beer so sweet that it is dessert, like the Creme Brulee from Southern Tier? Or how about the Double IPA Trippel Ale from La Chouffe in Belgium. Oh, there are so many to choose from.

September 17: Imperials:

Long live the royal family! Now don't get me wrong, I'm not one to bow down to anyone but let's face it, most imperial styles out there kick a@#! So let's give credit where credit is due.