

*The Grain & Vine Spirit Shoppe*  
101 Iyannough Rd. (Rt.28)-Hyannis, Cape Cod  
tel. 508.775.0660

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 in this weekly open house style tasting.

Beer Tasting: 5:30–7:00 pm. Every Friday.

October 7: Imperials, Barley Wines and Stock Ales: We'll take a peek at some sturdy ales that will carry us through the coming months of winter. These fortified beers were born in the U.K. for just that purpose and fit not only into our New England winter but also into the beer trends of today with their complex and high powered volume!

October 14: Let's visit the pumpkin patch: Every year it seems that the pumpkin beers come out earlier and earlier, some as early as August! But really, now is the time to savor them. This range is from the gourd itself, then start adding spice until the scales tip right into pumpkin pie .

October 21: Beers of Discovery – then and now: We're going to take this opportunity to play beer historians and to pay homage to our brewing ancestors and modern beer crafters. We'll taste pre-hop recipes from Scotland to some of Dogfish Head's recreations of archeological finds as well as a few forward thinkers who are changing our expectations of what beer can be.

October 28: Smoke and Roast: It will be a dark and malty night. We'll taste Scotch style beers with their smokey complexity as well as porters and stouts filled with roasted malt, coffee and of course chocolate (for the grown-up trick or treater).

November 4: Open-vat fermentation: With Lambics and the Flemish sours of Belgium, open vat fermentation is where brewer and nature commune in the chemistry of beer making. We will also taste some of the American renditions of this style.

November 11: Bitter sweet: This one's all about hops! Strange that something so pungent and powerful can be oh so delicious. You'll have the opportunity to taste varying degrees and strains of the hop influence.

November 12th, 1-4pm: Grand Holiday Tasting: A grand tasting of all of our best beers, wines and spirits with a special focus on pairing our libations with your favorite holiday foods.

November 18: Beers to be thankful for: The list here could be very long, but tonight we'll focus on a few of my favorites as well as a few that will be perfect for the thanksgiving table.

November 25: Black Friday: One of beers latest revolutions is the black beer. Black IPAs, Black Ales and so on. What most people don't realize is that this style has been around for quite a while. We'll taste some of the current renditions as well as the forebearers of the style. German Schwartz Beer.

December 2: Winter Seasonals: Let's taste the latest offerings from breweries around the world. These are their gifts to us! Some made in the fashion of Scottish Wee Heavies through Ales like N'Ice Schouf that are made with Curicao Peel and Thyme, along with the more traditional American fireside winter seasonals spiced with that Holiday flavor.

December 9: You choose: Our famous customer appreciation week... First few in, pick

December 16: The duel: Kyle and I will go head to head to win your tastebuds over. We'll each pick a beer in 4 style categories, you decide the victor...

December 23: Cellar peak for Santa: Take a peak at some of the beers we've been saving since our opening days in 2008. Bring your spouse if you're hoping a few will end up under the tree this Christmas!

December 30: A toast to 2011: We'll look back at the best releases and beer innovations of 2011, as well as one true champagne beer.

Coming in January..

Wine geography 101: Empower yourself with a little old world wine geography. Guided by tradition and geography, once you understand the easy to follow categories of old world wines, it will all make sense. Really!