

# Farming for Flavor

Grain to Glass











**Floriani Red**



**Blue Hybrid**



**Wapsie Valley**



**Amaitha White**



**Yellow Dent**

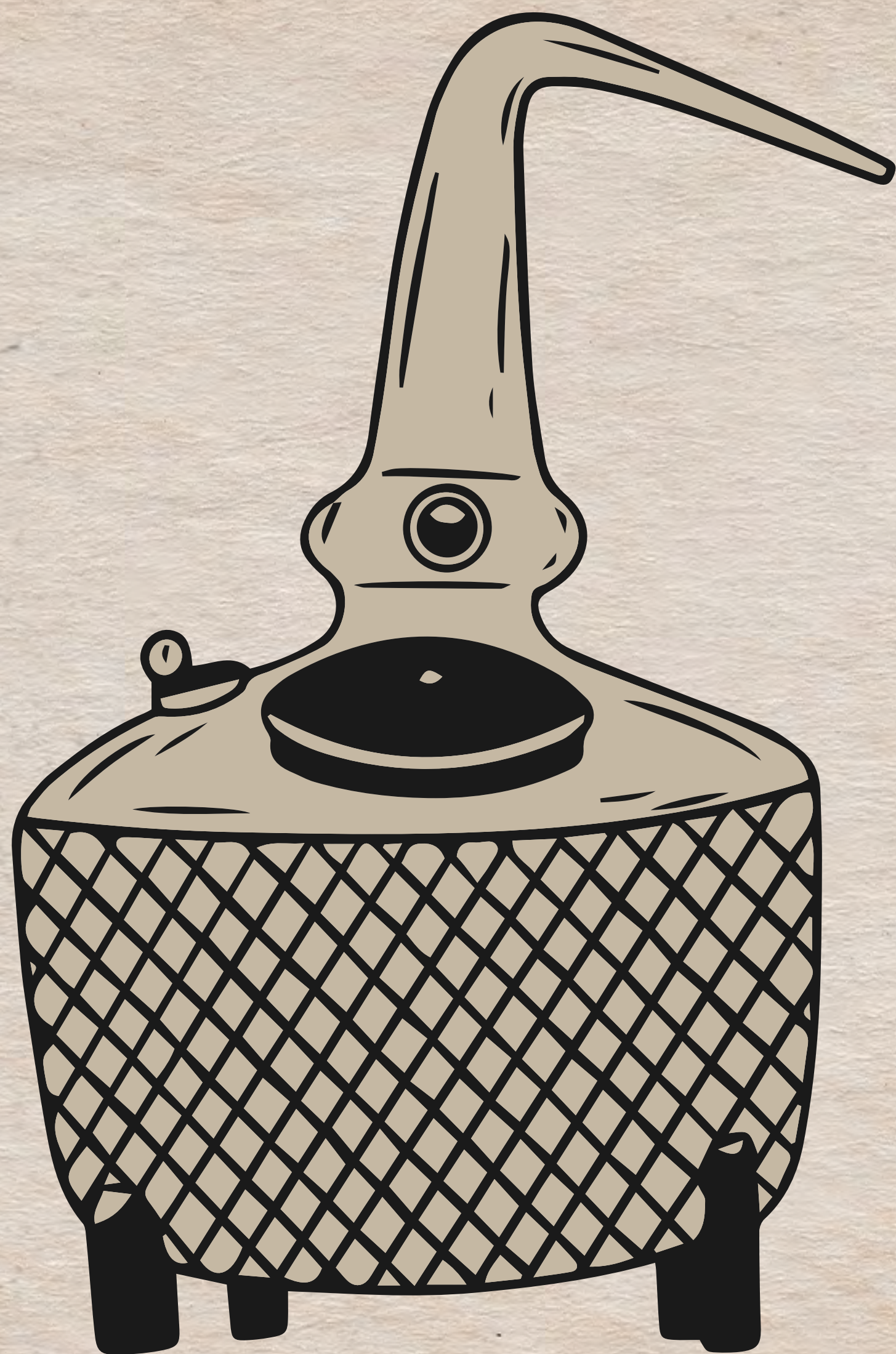


**Bloody Butcher**









# 3 cuts

(Technically more, but anything outside of the main three are what make you go blind)

**Heads** ➔ **Hearts** ➔ **Tails**

176-196 F

196-203 F

203-208 F

High ABV

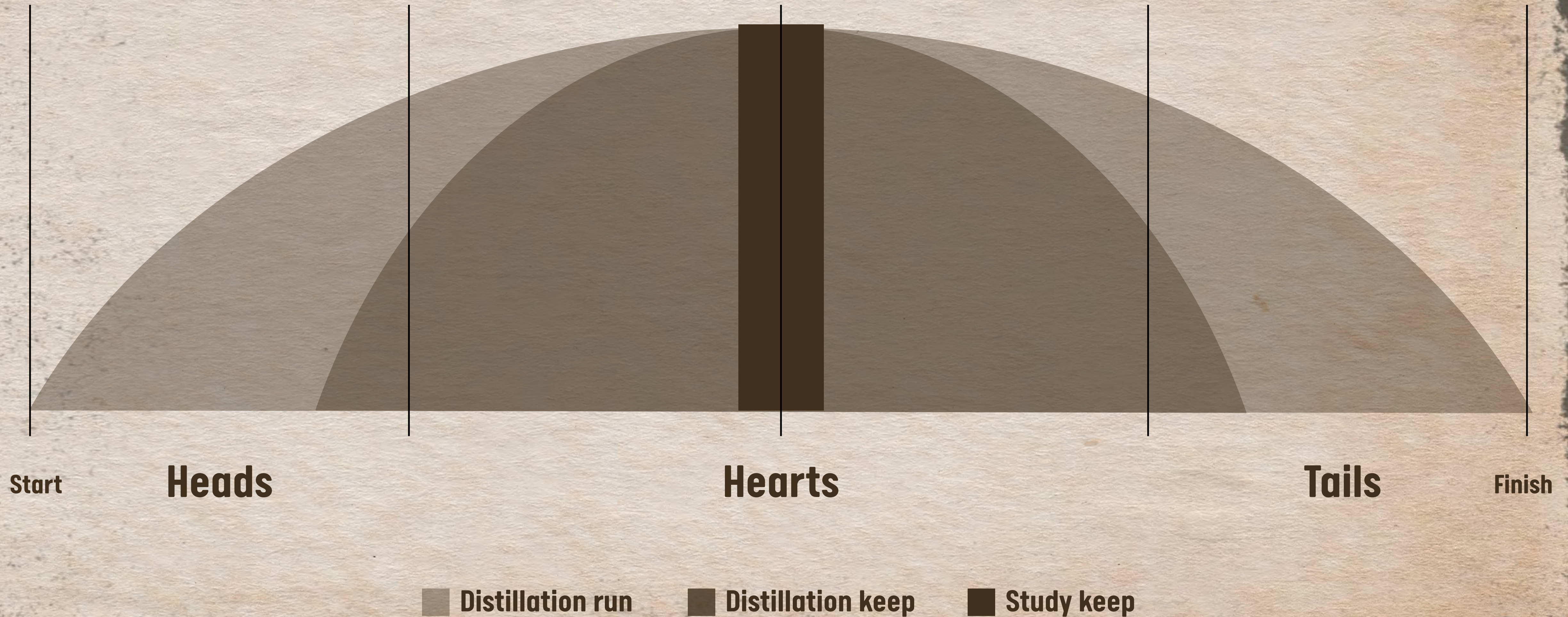
Low ABV

Cleaner

More flavors



# Distillation Cuts





# **The Blind Tasting Panel**

**16**

**Food, Alcohol,  
Distilling, Research  
Professionals &  
Enthusiasts**

**100%**

**Corn whiskey. No aging,  
blending, or other grains  
added to spirit. 100 proof**

**20**

**Total Score. 5 on  
nose. 10 on  
palette. 5 on  
finish.**



# How to judge whiskey

## Nose:

How it smells. What characteristics can you pick out by smelling the whiskey? Smell drives what you taste.

## Palette:

How it taste. Roll the whiskey around on your tongue. What areas are tingly? Does it align with what you smelled?

## Finish:

How it makes your mouth feel. Does the flavor last long or is it short? Does it feel silky or creamy? Does the burn linger after you swallow?



# Typical corn flavors

Whiskey is made from a variety of elements. Grain, water, yeast and oak (aging), but what we taste are the congeners (chemical elements) that assemble to create the scent, taste and flavor of a whiskey.



While other flavor notes can come through, these samples were 100% corn so the majority of the characteristics should be corny



Corn yields sweetness and the recognizable flavor of...corn.



60-80% of whiskey favor comes from maturation. While the congeners affect the flavors that are pulled during the aging process, the oak adds the attributes a lot to the overall flavor.



# Study callouts

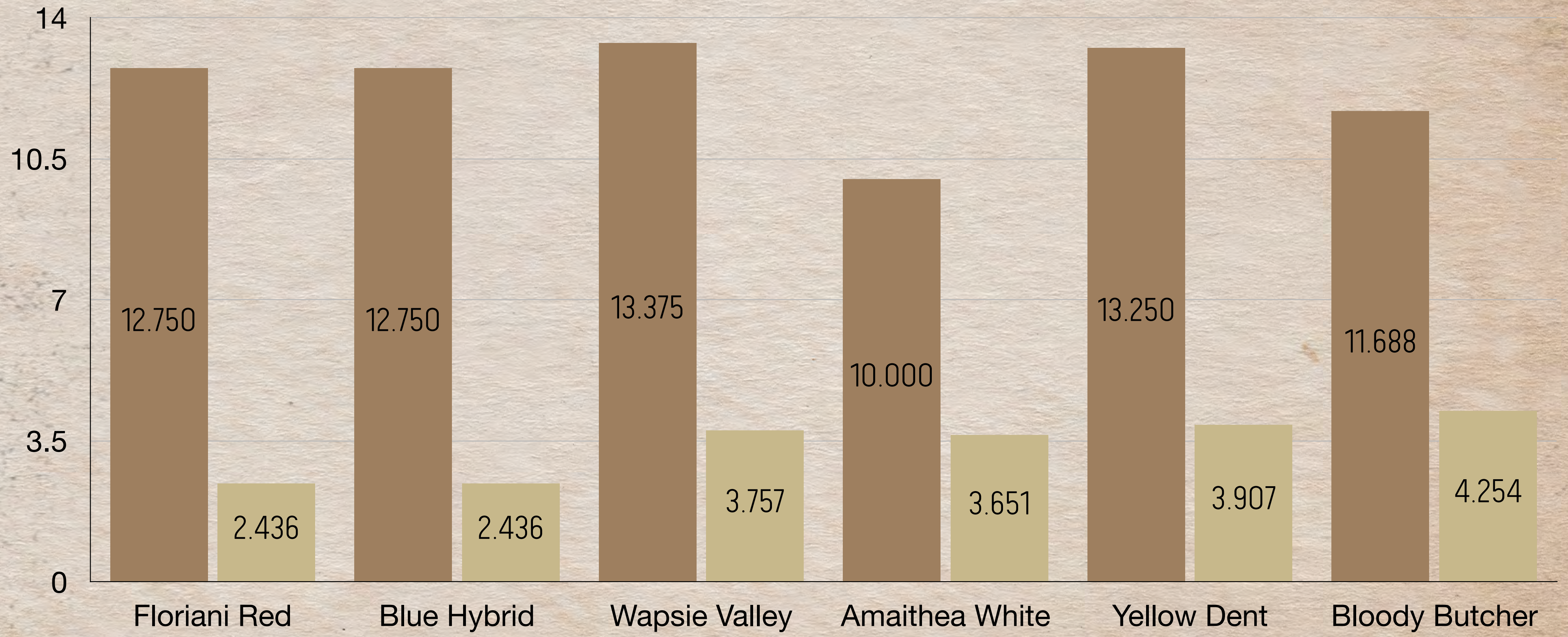
- Only one grain sample from 6 different farms throughout the Great Lakes regions.
- Same yeast and fermentation on every sample to create a constant.
- Cuts were made by temperature not flavor or aroma
- Un-aged (60-80% of final whiskey's flavor comes from the barrel).
- Tasting order (alcohol tends to alter the palette after long periods of usage)





Average

Standard Deviation





	Floriani Red	Blue Hybrid	Wapsie Valley	Amaitha White	Yellow Dent	Bloody Butcher
Retailer	14	13	17	10	18	15
Researcher	16	16	13	3	10	17
Researcher	16	15	20	5	15	15
Researcher	12	9	20	6	4	10
Farmer	13	12	11	10	11	13
Distributor	13	16	17	8	14	5
Distiller	10	9	12	7	14	13
Enthusaist	11	16	15	10	18	8
Distiller	10	14	14	9	13	10
Distiller	14	10	11	14	16	13
Farmer	18	10	13	12	15	10
Farmer	11	14	13	13	8	16
Professional	13	12	12	15	17	17
Professional	12	13	11	14	17	15
Enthusiast	12	14	6	15	12	4
Distiller	9	11	9	9	10	6

Average score: 12.3

High Score

Low Score



# Interesting Patterns

**19%**

High Scores by  
researchers. 50% of  
low scores

**100%**

Yellow Dent high scores  
were by industry  
professionals and whiskey  
enthusiasts.



Standard Deviation  
increased as the day  
progressed and  
alcohol was  
consumed.



A close-up photograph of several ears of Floriani Red corn. The kernels are a vibrant, deep red color and are arranged in neat rows on the cob.

### **Floriani Red:**

Clean, Crisp, apple/  
Fruit skin, Grassy/  
Hay, Oatmeal, Sugary  
cereal, Cornbread

A close-up photograph of several ears of Blue Hybrid corn. The kernels are a deep, rich blue color and are arranged in neat rows on the cob.

### **Blue Hybrid:**

Soft, Light, Pear,  
Floral, Buttery,  
Cornbread, Nuttiness,  
cracked pepper

A close-up photograph of several ears of Wapsie Valley corn. The kernels are a bright, golden-yellow color and are arranged in neat rows on the cob.

### **Wapsie Valley:**

Buttery, Earthy, Grass/  
Hay, Carmel corn, Clove,  
Baking spice, Creamy

A close-up photograph of several ears of Amaitha White corn. The kernels are a pale, off-white color and are arranged in neat rows on the cob.

### **Amaitha White:**

Wet hay, Tobacco,  
Coffee, Earthy, Floral,  
Clover, Must

A close-up photograph of several ears of Yellow Dent corn. The kernels are a bright, golden-yellow color and are arranged in neat rows on the cob.

### **Yellow Dent:**

Sweet corn, Savory,  
Skewed tomatoes,  
White pepper, Pitted  
fruit

A close-up photograph of several ears of Bloody Butcher corn. The kernels are a deep, dark red color and are arranged in neat rows on the cob.

### **Bloody Butcher:**

Corn meal, Grassy, Pop  
corn, Corn chips,  
Creamy, Melty, Black  
peppercorn