

Knowing that “distilleries are the new craft brewery”, a dozen members of the ever-hip IIE Twin Cities, ended 2015 with a toast and tour at DuNord Craft Distillery located in southern Minneapolis. Not only did we partake in our annual holiday toasts but we also answered “why?!” and “how??” to many of the questions we didn’t even know we had!

The process starts with Minnesota-grown grains which are “mashed” to create a sweet liquid. That liquid is eventually be fermented into what is essentially an unhopped beer and then distilled to remove the alcohol. From this, only the middle of every run (Hearts) is saved for bottling and the undesirable parts of the distillate (Heads and Tails) are discarded.

DuNord regularly conducts weekend tours so feel free to check it out yourself! (yes, you get to bring your



drink along)



Should I really be impressed when I hear “triple distilled!”? **NO**

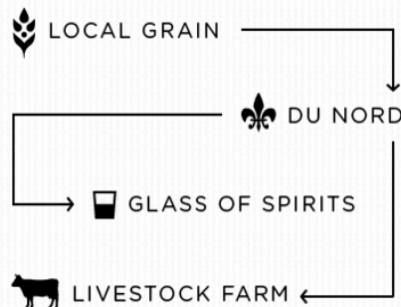
Why am I paying that extra money? **Lower Yield**

What makes a “good” vodka special? **Less Heads (methanol) and Tails (acetone).**

Are gin and vodka essentially the same thing? **YES, until you add the gin “flavors”.**

What is the process flow from grain to bottle?

THE PATH OF GRAIN



WHAT COMES OFF THE STILL?

1. Heads: Methanol (the headache causing stuff).
2. Hearts: The good stuff (the only stuff we use).
3. Tails: Bitter remnants (will upset the stomach).