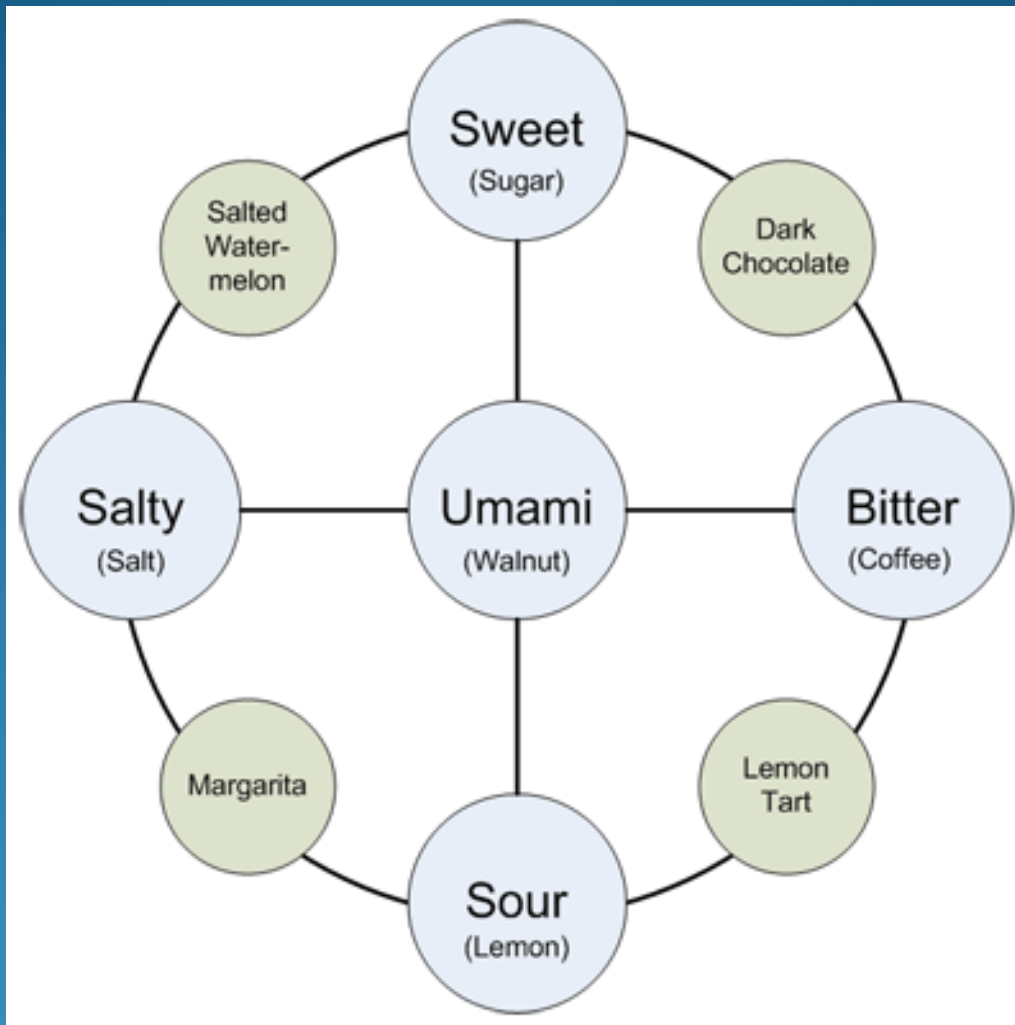


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Weizen Bam Farmhouse Wheat Beer



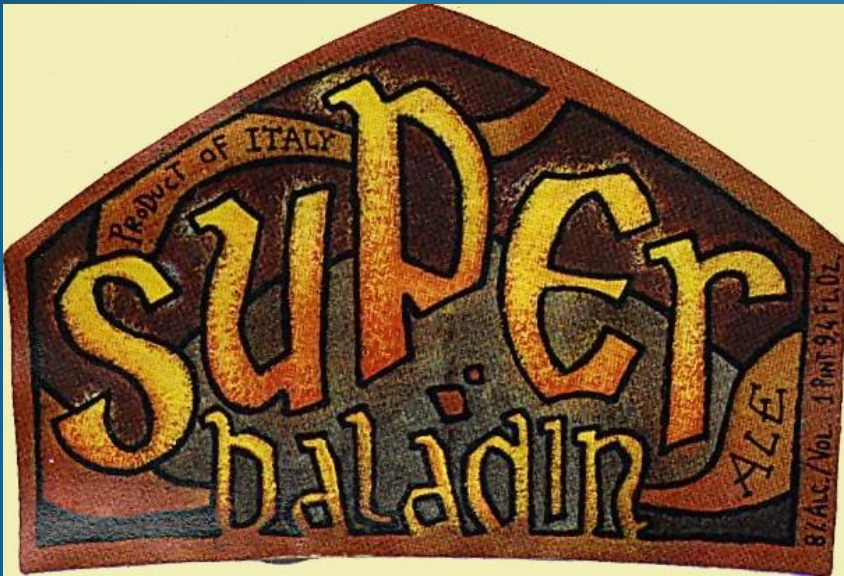
- 50% Barley malt
50% Wheat malt
- Abv 4.5%
- Traditional farmhouse hefe-wiezen

Brooklyn Local 1



- Belgian Strong Pale Ale
- 9% abv
- German malts and hops
- Demerara cane sugar from Mauritius
- Belgian yeast strain

Super Baladin



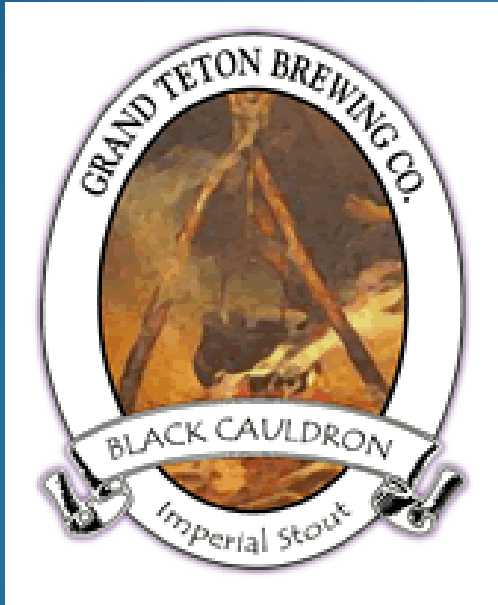
- Piozzo, outside of Torino
- “Traveling minstrel”
- Abbey style 9th century
- English yeast for primary fermentation
- Bottle conditioned for 2 months with Belgian yeast

Arend Tripel Ale



- De Ryck brewery
- Strict German brewing, no added sugars
- Tripel (3x usual malts)
- Belgian hops
- Abv 8%

Grand Teton Black Cauldron Imperial Stout



- Victor, Idaho near Teton glacier
- Specialty beers brewed 4 times/year



2005 Domaine La Bouissiere Gigondas



- Rhone blend
- Grenache, Syrah, Mourvedre
- Oak barrel aged 12 months

Chateau des Charmes 2005 Vidal Icewine



- 100% Vidal grapes
- Harvest at max temp - 10C
- Judged Best Icewine Worldwide at Wine and Spirit Competition Trophy in England.



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