



THE UNIVERSITY OF ARIZONA
COLLEGE OF SOCIAL & BEHAVIORAL SCIENCES

COMMUNITY CLASSROOM

Mezcal: From Field to Glass

Dr. William D. Smith

Friday, 4:00-6:00 pm: May 29 - June 26

Text:

Schroeder, James. *Understanding Mezcal*. ISBN-10: 0692171088. ISBN-13: 978-0692171080

Week 1 (May 29): A Vehicle for the Secrets of the Soil

Themes: What is Mezcal (an overview of agave varieties, denominations of origin, culture and methods of production)

Reading: Schroeder, pp. 13-52

Tasting: Tequila blanco, mezcal espadín, mezcal tepeztate

Guest: Alex White, Proyecto Rezipiral

Week 2 (June 5): The Difference Distillation Makes

Film discussion: Agave: Spirit of a Nation

Reading, Schroeder, pp. 53-98

Tasting: Agave americana Three Different Ways

Week 3 (June 12): Regionality 1: Santiago Matatlán, Oaxaca

Themes: Mezcal terroir: three single-village espadíns

Tasting: Fidencio Clásico, Nuestra Soledad Matatlán, Los Danzantes Joven

Guest: Arik Torren, Fidencio Spirits

Week 4 (June 19): Regionality 2: Lo Occidental (Jalisco, Michoacán)

Themes: The Mexican West as perhaps the original mezcal zone, production techniques peculiar to Jalisco and Michoacán, sustainability issues in Jalisco

Tasting: La Venenosa Raicilla Sierra Volcanes, Don Mateo Pechuga, Mezonte Jalisco

Guest: Pedro Jiménez

Week 5 (June 26): Regionality 3: Lo Norteño (Sonora, Chihuahua, Durango)

Themes: Traditions of the Mexican north: Bacanora, sotol, lechuguilla

Reading: Schroeder, pp. 91-138

Tasting: Rancho Tepúa Bacanora, Fabriquero Durango, Clande Madera

Guests: Roberto Contreras, Sandro Cánovas, Ricardo Pico

And epilogue: The future of artisanal agave spirits