



BERTOUX Brandy



86

PIECES OF COVERAGE:

801M

ONLINE READERSHIP:

1.85M

ESTIMATED COVERAGE VIEWS:

7.98K

SOCIAL SHARES:

62

AVERAGE DOMAIN AUTHORITY:

590K

CIRCULATION:

5.05M

MONTHLY CIRCULATION:



AUG 21 2019

(IMAGE 1 OF 5)

BEGINNER BRANDY FOR YOUR HOME BAR

by Anna Archibald

August 21, 2019

(EST.) MONTHLY VISITS: **167K**

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If you love Old Fashioneds, Mint Juleps and Milk Punch, you might be surprised to know that whiskey and rum haven't always been the go-to spirits for these drinks. Back in the era of Jerry Thomas and the revered career bartenders of yore, brandy was often the star of the back bar—as is evidenced in any vintage cocktail book.

Brandy is most often distilled from grapes, but sometimes other fruits like apples and pears are utilized. Aged brandies—which include styles such as cognac and armagnac—are rich, complex spirits that exhibit fruitier flavors than spirits made from grain. They also remain as useful in a home bar as any other barrel-aged spirit—for both sipping neat and mixing. If you're ready to kickstart your brandy collection, any beginner brandy in this list is a fantastic introduction to the spirit. Each is worthy of a spot in your home bar.

HENNESSY VS COGNAC

To recap for those unfamiliar with this brandy style, all cognac must be made within the French region of the same name. It also has to be made with specific varieties of grapes. Furthermore, it must be aged in oak barrels for a period of time specific to its categorization. With a minimum aging requirement of two years, VS cognac is a great place to start exploring cognac. Hennessy VS Cognac costs less than \$30 and is an easy beginner brandy to find. Though young, it's bright and fruity, making it a great addition for cocktails. It offers a preview on what deliciousness you can expect from extended aging.





Hennessy VS Cognac / Photo Credit: Hennessy

BERTOUX BRANDY

California wine country gives us plenty of chardonnay and cabernet sauvignon wines. But the New World region also provides drinkers with this cocktail-friendly brandy. Bertoux first launched in 2018 and was blended by acclaimed bartender Jeff Bell of New York's PDT and sommelier Thomas Pastuszak of The NoMad. The pair decided on a final blend of three-to-seven-year-old pot-distilled aged brandies—so you know it will make a killer cocktail.



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Bertoux Brandy / Photo Credit: Bertoux Brandy

H BY HINE VSOP COGNAC

The next tier of cognac after the VS designation, VSOP cognacs must be aged for a minimum of four years. H by Hine is a blend of 20 different cognacs aged at least four years. It is the result of a collaboration between the brand and the French Bartenders Association. With more time in the barrel, this beginner brandy takes on even more of the stone fruit flavors found in moderately-aged brandies. It also exhibits a variety of spice and floral notes, giving it a bit of complexity. These flavor profiles show well in a spirit-forward drink like the Old Fashioned.



H by Hine VSOP Cognac / Photo Credit: Hine Cognac

CAMUS VSOP ELEGANCE COGNAC

While a bit more expensive than the aforementioned brandies, Camus VSOP Elegance is worth the slight jump in price. This is especially true if you prefer drinking your spirits neat over enjoying them in a cocktail. The family that makes Camus has been producing cognac since 1863. That expertise comes through in this wonderfully spiced and fruity cognac. There is a honeyed sweetness that's not too overwhelming along with dried fruit flavors that envelop you like a cozy blanket. Pair it with a rich chocolaty dessert for the ultimate night in.



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Camus VSOP Elegance Cognac / Photo Credit: Camus

LAIRD'S BOTTLED IN BOND STRAIGHT APPLE BRANDY

Though many brandies are made in Old World wine regions, apple brandy is a wonderfully American tradition. Laird's is one of the oldest, most celebrated producers in the country. Records show that the Laird family has been selling apple brandy since 1780, and making it for at least a century prior. This particular bottling is made at the company's New Jersey distillery from apple cider that is allowed to ferment naturally. It is then aged for at least four years in charred oak barrels. The finish is as warm and inviting as a baked apple pie. It's rich in both its flavor and in its history. Laird's Bottled in Bond should be added to any beginner brandy collection. But it's a great all-around brandy to have on hand regardless of your level of expertise.



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Laird's Bottled in Bond Straight Apple Brandy / Photo Credit: Laird's

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June 2, 2019

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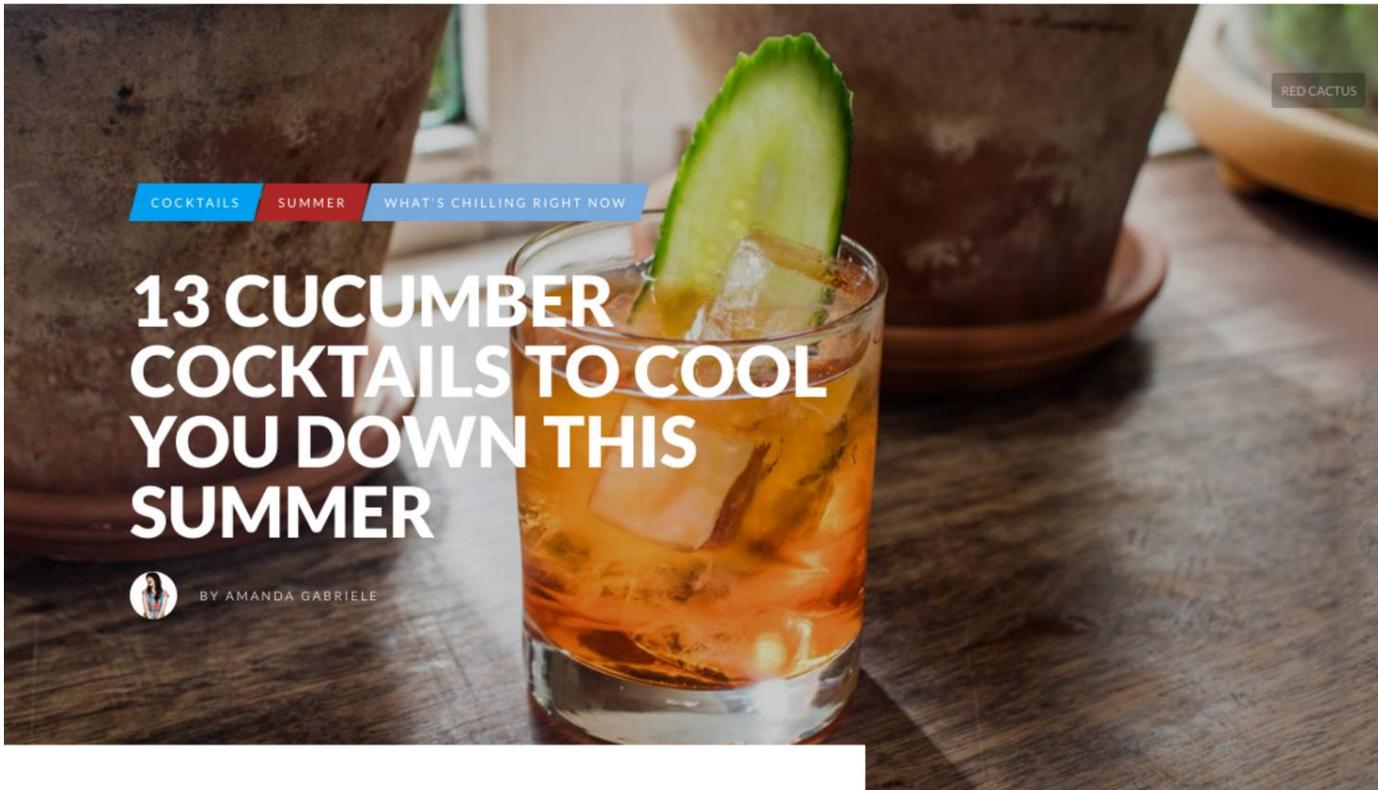
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We've officially hit the height of summer which means toasting to

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Haru #1

Courtesy of Masa Urushido of [Katana Kitten](#)

Ingredients:

- 1.25 oz. Chamomile-Infused BERTOUX Brandy*
- .75 oz. White Port
- .5 oz. Crème de Pêche Liqueur
- 1 oz. Cucumber Juice
- .75 oz. Lemon Juice
- .75 oz. Ginger Syrup
- Soda Water (to Top)
- Halved Strawberry (to Garnish)

Preparation: Add all ingredients, save for the garnish, to a shaker tin with ice. Shake and strain into a chilled highball glass over fresh ice. Top with soda and garnish with a halved strawberry.

***Chamomile-Infused BERTOUX Brandy**

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summer, which means toasting to long, hot days and balmy evenings.

If you need a way to beat the heat this season, nothing will refresh you quite like a cucumber cocktail. The green fruit has natural cooling properties and works well with a variety of spirits, whether you're a dark rum drinker or prefer a savory vodka cocktail. Here, 13 revitalizing cucumber cocktails to mix at home.



Pepino Hasta la Tambora

Pepino Hasta la Tambora

Courtesy of [Ron Barceló](#)

Ingredients:

- 2 oz. Ron Barceló Gran Añejo
- 1 oz. Lemon or Lime Juice
- 1 oz. Fresh Cucumber Water
- .75 oz. Sugar
- 2 Cucumber Ribbons
- Mint sprig (to Garnish)

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Preparation: Add all liquid ingredients to a shaker tin with ice. Shake vigorously. Line the inside of a rocks glass with cucumber ribbons and strain the cocktail into the glass. Garnish with a mint sprig.



The Green Russian

The Green Russian

Courtesy of [Russian Standard](#)

Ingredients:

- 2 oz. Russian Standard Vodka
- 1 oz. Cucumber Juice
- 2 oz. Sprig CBD Sparkling Melon Soda
- .75 oz. Lemon Juice
- .5 oz. Agave Nectar
- Cucumber Slice (to Garnish)

Preparation: Build all liquid ingredients over ice in a highball glass.

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Preparation: Dump all liquid ingredients over ice in a highball glass. Gently stir a few times to incorporate. Garnish with a cucumber slice.



Out of Office

Created by [Hendrick's Gin](#) Ambassador Sebastien Derbomez

Ingredients:

- 1.5 oz. Hendrick's Gin
- 2 oz. Cucumber Juice
- 6 1-inch chunks Cantaloupe
- .75 oz. Ancho Reyes Verde
- .5 oz. Lime Juice
- .75 oz. Passion Fruit Syrup*

Preparation: Add all ingredients to a cocktail shaker with ice. Shake and strain into a tiki mug. Garnish as desired.

*Passion Fruit Syrup

Ingredients:

- 1 part Frozen 100% Passion Fruit Pulp (preferably Goya, El Sembrador or La Fé)
- 1 part Simple Syrup

Preparation: Allow the frozen passion fruit pulp to defrost. Combine



Jenny McCarthy Launches New Flavored Cocktail Line



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with simple syrup in a sealable container and refrigerate until use.



Fired Up Margarita

Courtesy of [Cleo](#)

Ingredients:

- 1.5 oz. Casamigos Blanco
- .5 oz. Yuzu Liqueur
- .75 oz. Lime Juice
- .75 oz. Cucumber Juice
- .5 oz Agave Nectar
- Smoked Salt (*to Rim*)

Preparation: Dip a rocks glass in lime juice, then rim it with smoked salt. Add all liquid ingredients to a shaker with ice. Shake and strain into the prepared glass.

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Hot House #4

Courtesy of [Center Bar](#)

Ingredients:

- 2 oz. Diplomatico Rum
- .5 oz. Velvet Falernum
- .25 oz. Dry Apple Brandy
- .25 oz. Simple Syrup
- .5 oz. Cucumber Juice
- Cucumber Ribbon (to Garnish)
- Cracked Black Pepper (to Garnish)

Preparation: Wrap the cucumber ribbon around the inside of a double rocks glass and fill it with crushed ice. Add all liquid ingredients to a shaker tin with ice. Shake and strain into the rocks glass. Garnish with freshly cracked black pepper.

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glass. Garnish with freshly cracked black pepper.



Red Cactus

Courtesy of Brian Bartels of [Bar Sardine](#), [Fedora](#) and [Fairfax](#)

Ingredients:

- .75 oz. Aperol
- .75 oz. Ancho Reyes Verde
- 3 oz. Fever-Tree Cucumber Tonic
- Cucumber Slice (to Garnish)
- Lemon Zest (to Garnish)

Preparation: Pour ingredients over ice in a rocks glass. Garnish with lemon zest and a cucumber slice.



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Ingredients:

- 5 tsp. Chamomile Tea
- 1 bottle Bertoux Brandy

Preparation: *In an airtight container, combine both ingredients and let sit at room temperature overnight. Strain through a cheesecloth.*



The Gin Game

Courtesy of Salvatore Tafuri of [The Terrace and Outdoor Gardens](#) at *The Times Square EDITION*

Ingredients:

- 2 oz. Bombay Sapphire Dry Gin
- .25 oz. Velvet Falernum
- 1 oz. Cucumber Juice
- .75 oz. Lemon Juice

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THE BAD, THE UGLY AND THE GOOD ABOUT COCKTAIL INFLUENCERS

Contributed by **Dan Q. Dao**
Posted on Jul 29, 2019



(illustration: Sofia Varano)

Whether you like it or not, cocktail influencers have become an integral part of the bartending industry. Yes, making drinks and delivering customer service will always be the most important part of the gig, but that doesn't negate the ever-changing way product is sold, how trends and information are spread and the manner in which customers discover a bar and learn about cocktails in the first place. So what do bartenders and industry insiders actually think of these influencers?

There's much to be gained from such democratized platforms as Instagram and YouTube. Nowadays, anyone with a passion for making drinks and an eye for

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YouTube. Nowadays, anyone with a passion for making drinks and an eye for presenting them can find and grow an audience. That's how it should be. You no longer have to live in the handful of media-sanctioned cocktail capitals like New York, San Francisco and London to be influential in the bar world, and the industry is generally better off for that diversity.

"Cocktail influencer feeds are generally great for business," says [Sother Teague](#), a prolific cocktail author, the beverage director of [Amor y Amargo](#) and the co-owner of [Blue Quarter](#) and [Windmill](#) in New York City. "They get a lot of content in front of guests, which in turn drives business. And the consumer is more educated."

Many of the best influencer accounts are those that spotlight and amplify the vast knowledge of professional bartenders, such as Teague's personal favorite, [The Cocktail Portal](#), which features videos of working bartenders making cocktails. The folks behind these accounts are storytellers and connectors, and they allow bartenders to reach audiences they would never be able to reach working behind the bar.

Christine Wiseman, the bar director of [Broken Shaker](#) in Los Angeles, agrees, pointing out the symbiotic relationship between working bartenders who share their insight and the influencers who give them platforms, calling out Prairie Rose of ["Bit by a Fox"](#) as an excellent example of a powerful industry advocate.

The folks behind the best influencer accounts are storytellers and connectors, and they allow bartenders to reach audiences they would never be able to reach working behind the bar.

"I've done Prairie Rose's 'Bit by a Fox' podcast—it was great because it gave listeners a chance to get to know me better," says Wiseman. "When I sat down with her, I got to express my bar and the reason why I do things a certain way. Conversely, influencers benefit by tapping the networks of the bartenders they collaborate with."

Then there are the home bartenders, those who may not work as closely with folks behind the stick but share a mutual dedication to the craft of creating drinks. In this category, Teague recommends the work of Denver's Elliot Clark, whose award-winning blog ["Apartment Bartender"](#) has become a fantastic resource for insiders and newcomers alike, and the [Home Bar Awards](#), a competition spotlighting and elevating home creations.

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Inoka Ho, the founder of [Cocktail Club](#) in Sydney, says that the best home bartenders often put in as much work as their industry counterparts, especially given the fact that they have to spend their own money to purchase and experiment with new products.

“Many nonbartending professionals are clear that they’re catering to the home bartender and use the platform as a way to share creations and interact with similarly minded enthusiasts, without proclaiming that what they do would be feasible in a bar setting.” —Inoka Ho

“There’s definitely a place for nonbartending professionals; many are clear that they’re catering to the home bartender and use the platform as a way to share creations and interact with similarly minded enthusiasts, without proclaiming that what they do would be feasible in a bar setting,” says Ho. “I’ve seen some shitty comments left on home-bartending accounts about how ‘that elaborate garnish wouldn’t work in a bar,’ when really that wasn’t the point.

Ho says that she trusts the opinions of many influencers who aren’t professional bartenders as they’re not as shackled to brands the same way someone working in the business is. “If you’re spending your own hard-earned money on booze, which most of them are, you’d be more likely to do the research and educate yourself.”

For all of its benefits and applications, however, social media gets complicated when it comes to who gets money for what. It can be painful to watch as seemingly random fashion and lifestyle influencers earn thousands of dollars for posing with a bottle of booze, while the bartenders who create the cocktails and use the brands day in and day out aren’t afforded the same opportunities. (The exception, of course, are the brand ambassadors and representatives, who are a separate kind of influencer.)

But that’s just capitalism and good marketing. More insidious are the booze-centric influencers who position themselves as authorities on the subject, spreading misinformation and creating terrible cocktails to just look pretty. After all, there’s a fine line between saying “everyone can make cocktails” and “anyone who calls themselves an expert should be seen as one.” It’s not specific to the beverage industry, either. Take, for example, “foodie” culture, with vapid cheese-pulling bloggers [convincing us all to eat terrible food](#).

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“While there are many cocktail influencers who have actually done the good work to research, study and respect the industry, some are also sharing content solely for the sake of it being visually ‘Instagrammable’ or having the potential to go viral.” —Tara Fougner

“With influencer campaigns on social media in some ways replacing the traditional print ad in a magazine, they can be effective in driving awareness and reinforcing brand loyalty,” says Tara Fougner, the founder of booze website Thirsty and a longtime industry advocate. “However, there are some cocktail influencers who are talented content creators or social curators but do not understand the bar world. So brands should really think about the importance of those distinctions. While there are many who have actually done the good work to research, study and respect the industry, some

That’s not to say someone needs to be a cocktail expert to participate in the booze industry. After all, bartenders are trained to respect the tastes and views of the consumer. Can a fashion influencer also really love and understand cocktails? Yes. Can a travel blogger become well-versed in spirits? Absolutely. The difference is the dumbing down of the craft—the rainbow cocktails that taste awful and make a mockery of what bartenders do for financial gain. And oftentimes, when the numbers are there, brands will excuse the quality of what they’re putting out on social media.

“It’s hard to stop and reexamine yourself when what you’re doing is successful,” says Teague. “I’d like to see many of these feeds stop infantilizing cocktail culture. This is an adult space and for good reason—alcohol is a recreational drug. Furthermore, there are some feeds that are choc-a-bloc with base information. It doesn’t take much digging to find better answers before snapping pictures, rolling camera or typing copy. Due diligence in whatever you pursue is paramount to long-term success.”

The takeaway here is that bartenders and influencers both benefit when they work together. Bartenders who have found a way to connect and leverage social media can share their gospel with wider audiences. Influencers who do their homework and seek out industry expertise can present content that’s accurate and useful in addition to being beautiful and fun. At the end of the day, bartenders want consumers (including influencers) to have a good time. If they can add, rather than take away, value to the space, that’s even better.

“To be the drink of the summer, you have to be fun, but also have to be useful and

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"Taste the drinks! Gummy-bear-infused vodka is great and nice looking, but does it taste right?" asks Wiseman. "That being said, as long as people are enjoying themselves, they should continue making the drinks they're making and sharing them how they like. This is alcohol; it's meant to be fun."

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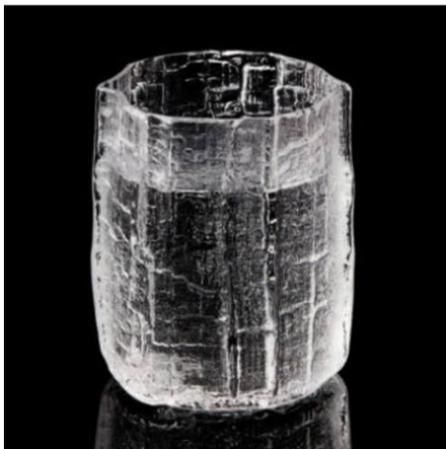
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7 GREAT BRANDIES THAT ARE PERFECT FOR COCKTAIL MAKING

Contributed by **Nicholas Mancall-Bitel**

Posted on Jul 15, 2019



(photo composite: Tim Nusog)

Brandy may no longer hold the clout it once did with Americans, but anyone interested in making countless pre-Prohibition cocktails (as well as a growing number of modern classics) needs a few bottles of cocktail-ready eau-de-vie on hand. Yet, many brandies are too expensive or too niche to play well in mixed drinks, and the category can seem a bit overwhelming. Given how widely brandies vary in style and price, we gathered nine

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overwhelming. Given how widely brandies vary in style and price, we gathered nine bottles that go great in cocktails, no matter what you're mixing.



1: BERTOUX BRANDY (\$45)

The duo designed their California brandy to shine in cocktails. The spirit's light notes of caramel, toffee, marzipan and cherry integrate well in a host of drinks both classic and new.



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7.27K

DOMAIN AUTHORITY:

76





2: CHATEAU LAUBADE BAS VSOP ARMAGNAC (\$40-\$45)

Armagnac may get less love than its more famous French cousin, cognac, but approachable bottlings, like this number from Chateau Laubade, make a good argument for incorporating the style into your home bar. Floral and vanilla-heavy, the VSOP from Laubade shakes well with citrus in a Sidecar or other bright beverages.



Liquor.com

JUL 15 2019

(IMAGE 3 OF 7)

(EST.) MONTHLY VISITS: **2.15M**

(EST.) COVERAGE VIEWS: **7.27K**

DOMAIN AUTHORITY: **76**





3: COBRAFIRE EAU-DE-VIE (\$52)

If you've never tried blanche Armagnac, get ready for a rollercoaster of flavor. The white spirit (rested for three months in steel containers) sits somewhere between more familiar brandies, pisco and rhum agricole. It's tropical, grassy and a touch funky but, in the case of Cobrafire, also surprisingly creamy. It's the rare bottle that works equally well in a Daiquiri and a Sidecar.



Liquor.com

JUL 15 2019

(IMAGE 4 OF 7)

(EST.) MONTHLY VISITS:

2.15M

(EST.) COVERAGE VIEWS:

7.27K

DOMAIN AUTHORITY:

76





4: PAUL BEAU V.S. COGNAC (\$42)

For something slightly heavier in flavor and tradition, try Paul Beau cognac. The estate dates back to 1914 but still wins over modern bartenders with its strong fruity profile. In the V.S., candied plums and light chocolate on the nose give way to lots of caramel, almond and citrus, making the cognac excellent for stirred brandy cocktails like a Vieux Carré or Brandy Old Fashioned.



5: PIERRE FERRAND 1840 ORIGINAL FORMULA (\$45)

Cocktail historian David Wondrich partnered with Pierre Ferrand to produce this cognac inspired by pre-Prohibition cocktail culture. Juicy, honeyed and mouth-coating, the heavy

Liquor.com

JUL 15 2019

(IMAGE 5 OF 7)

(EST.) MONTHLY VISITS:

2.15M

(EST.) COVERAGE VIEWS:

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76



inspired by pre-Prohibition cocktail culture. Juicy, honeyed and mouth-coating, the heavy brandy can stand up in strong classic cocktails. If you need further proof of its bona fides, it even shows up in the Vieux Carré at the famous Carousel Bar at Hotel Monteleone in New Orleans.



6: REISETBAUER CHERRY, PLUM AND WILLIAMS PEAR EAUX DE VIE (\$75-\$80)

Since rolling onto the brandy scene in 1990, Hans Reisetbauer has made a name for himself as one of the premier experts in eau-de-vie. He has also expanded from apples to all sorts of brandies, from rowanberry to hazelnut. The Reisetbauer cherry, plum and Williams pear are especially useful as modifiers in cocktails, giving drinks deep, real fruit flavor.

Liquor.com

JUL 15 2019

(IMAGE 6 OF 7)

(EST.) MONTHLY VISITS:

2.15M

(EST.) COVERAGE VIEWS:

7.27K

DOMAIN AUTHORITY:

76





7: SACRED BOND BRANDY (\$18)

If the rest of the bottles on this list seem a bit expensive for mixing (they're worth it, by the way), opt for this [bourbon](#)-barrel-aged brandy from Heaven Hill. The team at [Arnaud's French 75](#) bar in New Orleans, authorities on Nola-born brandy classics, especially like [Sacred Bond](#) for their [Sazerac](#) and other stirred brandy drinks, because it perfectly balances fruity brandy notes with [whiskey](#) influences, pleasing fans of both spirits.

Locations: [Louisiana](#) [New Orleans](#) [New York](#)

Brands: [Bertoux](#) [Cobrafire](#) [Heaven Hill](#) [Laubade](#) [Paul Beau](#) [Pierre Ferrand](#) [Reisetbauer](#)
[Sacred Bond](#)

Liquor.com

JUL 15 2019

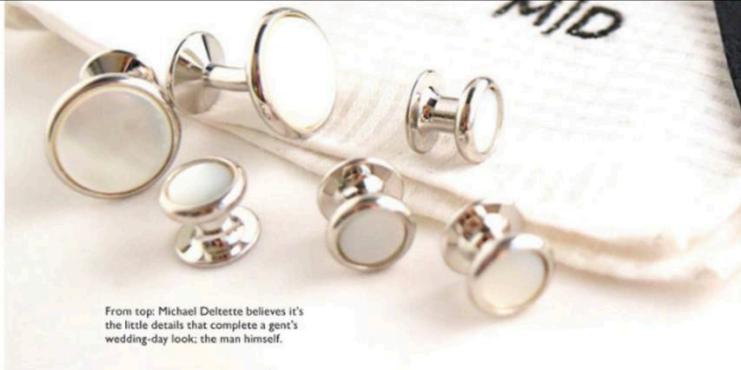
(IMAGE 7 OF 7)

(EST.) MONTHLY VISITS: **2.15M**

(EST.) COVERAGE VIEWS: **7.27K**

DOMAIN AUTHORITY: **76**





From top: Michael Deltette believes it's the little details that complete a gent's wedding-day look; the man himself.

DAPPER GENT



women. Though firmly new-age in thought—planting 85 percent of the agave it uses, for instance—its production methods are more than 300 years old.

Your brown liquor-inclined guests won't mind a spot of Bertoux (\$45, bertouxbrandy.com) in their sidecar. The California brandy is the brainchild of renowned mixologist Jeff Bell (of New York's famed PDT) and The NoMad's sommelier, Thomas Pastuszak.



Gin is in. So why not add



its synthesis of native California brandies, including a fruit brandy made from Nopal cactus fruits and the big Cognac and California-inspired flavors of Bertoux Brandy, Goldman notes that “the complex flavors of the co-mingling brandies, along with fresh grapefruit and lemon juices, a touch of Campari all lengthened with sparkling wine,” make for the perfect summer sipper before a long afternoon nap. 8445 W. 3rd St., Los Angeles, 323-424-3230

Style & Grace at Songbird Café

Nothing defines mainland China in the 1920's than covert speakeasy bars shielded by everything from mirrors to soda machines and even telephone booths. And to lend homage to this avant-garde golden era, Chinatown is offering a new rendition of the “speakeasy” with the recently opened Songbird Café. Serving coffee by day and seductive spirits by night, Songbird Café, founded by Scott Chen, leaves much a mystery to the surrounding eye. But at 8 p.m., becomes a cabaret of cocktails, helmed by Jason Yu, who's serving up a kingdom of libations with a focus on bitters and Amari such as the smooth and luscious, It's Not Me, It's You and Break Up By Text. 900 N. Broadway #1050 at Blossom Plaza, Los Angeles, 213-265-7779

Grasshopper by Richard Hargreave at Majordomo



Brought to you by the esteemed David Chang—who first broke ground on the New York born empire, Momofuku Restaurant Group—Majordomo is the first LA iteration of Manhattan's buzzworthy and cult like following dynasty. Nestled upon the northeast corner of Chinatown in a former warehouse, Majordomo, similar to Chang's new Netflix series, *Ugly Delicious*, is innovative, rare, and off the beaten path. And not only is the setting itself crossing boundaries of extraordinarily unordinary, but the menu is too with a mish mash of new modern Korean and contemporary Chinese cuisines joining together to create a thrilling culinary balance. But, yet what's most impeccable of all the menu items is the craft cocktails made by Richard Hargreave. We recommend sipping on the *Grasshopper* made with Bertoux Brandy, Tempus Fugit Creme de Cacao and Creme de Menthe, and topped with a dollop of pistachio cream. 1725 Naud St., Los Angeles, 323-545-4880

The Best Craft Cocktails to Try in LA Right Now

(IMAGE 1 OF 5)

(EST.) MONTHLY VISITS:	Data not available
(EST.) COVERAGE VIEWS:	43
DOMAIN AUTHORITY:	60

BEHIND THE SCENES WITH MODERN LUXURY



bar, Westbound and the Va'La Hospitality trio of Aaron Melendrez, Othón Nolasco, and Damian Diaz—is serving up aperitif aficionados with a resume of seasonal concoctions that are decadent, delicious and certainly dish it out. And with a trifecta of expert barmen mixing all the spirits, expect nothing but practically perfect in every way, with glowing “bright visions and gold dreams” liquid libations. We recommend splurging on the Arrowhead Trail made with Bacardi and Banana Rum, Cuatro and Ocho Rum, Thai iced tea, coconut cream and angostura bitters or the Acapulco Bleu mixed with Arette Reposado Tequila, Combie Bleu, lime and pineapple. 300 S. Santa Fe Ave., Los Angeles, 213-262-9291

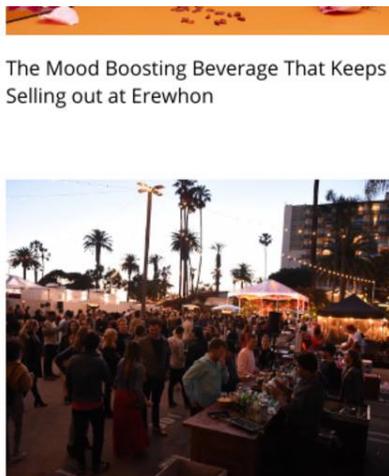
Connemara Old Fashioned at The Wolves

When you walk into this Downtown LA cocktail bar, imagine stepping into a time capsule inspired by 1910 décor, set on the backdrop of the once ultra-luxurious, historic Hotel Alexandria that was a stopping ground for aristocrats and bon vivants who were socially—and politically—adored. Today, reimagined into a gathering place with a mission to breed the next generation of creatives, guests are welcome to enjoy performances, live music, and vaudevillian theater located in the back bar. But what’s most standout about this authentic 20th century outpost, is its expansive cocktail menu which takes the notion “blast from the past” to new elevated heights. One of our favorites is the Connemara Old Fashioned crafted with Connemara Single Malt Whiskey, homemade seaweed bitters, homemade aromatic bitters, flamed orange peel, and flamed lemon peel. 519 S. Spring St., Los Angeles, 213-265-7952

Longue Siesta by Josh Goldman at The Shelby



We all remember the honorary New York hot spots—Pastis, Balthazar and Daniel—that first tickled our pallets with chef Sascha Lyon’s burst of French fare. But what if the same magic could be mirrored again in a Los Angeles eatery, east of La Cienega and the Beverly Center? Lyon and esteemed L.A. wine and cocktail expert, Josh Goldman, were up to this difficult test and meticulously passed. Bringing comfort, style and quality to The Shelby’s deep menu of craft cocktail spirits, Goldman is showing locals how a simple cocktail could be turned into a complex bubble of celebrations. Suggesting the Longue Siesta for its synthesis of native California brands, including a fruit brandy made from Nopal cactus fruits and the



The Mood Boosting Beverage That Keeps Selling out at Erewhon

The Bungalow Partners With KCRW for a Special Night Market Series



5 Refreshing Bottles to Sip on National Rose Day

The Best Craft Cocktails to Try in LA Right Now

(IMAGE 2 OF 5)

(EST.) MONTHLY VISITS: Data not available

(EST.) COVERAGE VIEWS: **43**

DOMAIN AUTHORITY: **60**



Seth & Co at Delilah

The newest endeavor from The h.wood Group's John Terzian and Brian Toll, 'Lady Delilah,' West Hollywood's wildly dynamic hotspot and cocktail bar is a roaring 20's circus filled with period art décor and timeless interior aesthetics. And although the regular may be seduced into dancing and dining to live music and jazz, master mixologist, Matt Seigel makes a point for guests to stop, freeze and taste his curated mixture of classic and contemporary cocktails. We recommend to indulge in Seigel's potent potion, Seth & Co, made with Hendrick's gin, lemon verbena, mint and fresh lemon while lounging and waiting for 'Lady Delilah's' surprise acts. 7969 Santa Monica Blvd., West Hollywood, 323-745-0600

Mesa Mule at SHOREbar



is better by the shore." And at this sweet summer inspired destination, which evokes East Hampton with deep cushy booths, naval maps, and white, blue and red decor, New ents and locals looking to bring in the Memorial Day breeze, can live out the ultimate beach and nautical themed dream with an added perk of craft cocktails, nearby beach volleyball and membership opportunities with a personalized h.wood Group black card. If you're tempted to try, take our word for it and dive into the Mesa Mula cocktail mixed with Casamigos Reposado Tequila, passion fruit, housemade ginger beer and jalapeño. 112 W. Channel Rd., Santa Monica, 310-429-1851

Tags: [BARS](#) [COCKTAILS](#) [LA BARS](#) [FROZEN COCKTAILS](#) [WHERE TO DRINK](#)
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The Best Craft Cocktails to Try in LA Right Now

(IMAGE 4 OF 5)

(EST.) MONTHLY VISITS:

Data not available

(EST.) COVERAGE VIEWS:

43

DOMAIN AUTHORITY:

60



The Best Craft Cocktails to Try in LA Right Now

(IMAGE 5 OF 5)

(EST.) MONTHLY VISITS:

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MODERN LUXURY



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Jeff Bell, bartender at **PDT** in New York City



My father-in-law likes to drink whiskey soda because it's delicious and easy to make at home. I gifted him a bottle of Bertoux Brandy to give him some more options at home for an easy-to-make drink. Just 2:1 Club Soda to Bertoux in an ice cold glass, filled with ice and garnished with a lemon wheel or a lemon twist will do the trick.

(EST.) MONTHLY VISITS:

9.26M

(EST.) COVERAGE VIEWS:

15.9K

DOMAIN AUTHORITY:

89



85



8



LIFE

Bartenders Tell Us The One Bottle They'd Give For Father's Day

BY: CHRISTOPHER OSBURN • 06.10.19

f FACEBOOK t TWITTER



GETTY IMAGE

Father's Day is this Sunday and if you're anything like us, you still haven't purchased anything for your dad (or father-in-law). A simple card won't do, fam, it's the lowest level of gifting possible. Throw in a gift card to Home Depot, or your dad's favorite clothing store and you're probably leaps and bounds ahead of your siblings. But if you really want to outdo your brothers and sisters, you'll buy pops a bottle of his favorite whiskey, gin, rum, tequila, or whatever spirit he favors.

Like us, bartenders agree that the gift of booze is what your dad really wants.

(EST.) MONTHLY VISITS: 9.26M

(EST.) COVERAGE VIEWS: 15.9K

DOMAIN AUTHORITY: 89

f 85 t 8



Like us, customers agree that the gift of 2020 is that your dad really drank. That's why we asked them to tell us the one bottle they'd gift their own father or fathers-in-law for Father's Day. Honestly, the man already has enough novelty ties.

Banks 5 Island Rum



[View More on Instagram](#)



24 likes

cocktailswithrecipes

"Mary Pickford Cocktail":

60ml Light Rum (Banks 5 Islands Rum)

40ml Ananas Juice

5ml Grenadine Sirup

1 Tsp. Maraschino Liqueur (Luxardo)

1 Tsp. Simple Sirup (if requested)

>>Shake the ingredients well<<

My rating: 🍷🍷🍷🍷🍷🍷 (7/10)

#cocktails #rum #lightrum #luxardo #marypickford #5islandrum #banksrum #whiterum #grenadine #cocktailtime #bacardirum #cocktailhour #luxardomaraschinoliqueur #daiquiri #limejuice #drinknorn #drinks 🍷

UPROXX

JUN 10 2019

(IMAGE 3 OF 10)

(EST.) MONTHLY VISITS: **9.26M**

(EST.) COVERAGE VIEWS: **15.9K**

DOMAIN AUTHORITY: **89**



85



8



#drinkporn #drinks

Add a comment...



Daniel King, beverage director at **Butchertown Hall** in Nashville

Now that you mention it, I think I might send my dad a bottle of Banks 5 this year. The only cocktail I'm ever truly certain he will like is a mojito and Banks 5 is a really solid blended white rum. There is plenty of depth there without being off-putting in any way. Maybe I'll send him a mint plant too. Thanks for the idea.

Russell's Reserve 10-Year Bourbon



[View More on Instagram](#)

UPROXX

JUN 10 2019

(IMAGE 4 OF 10)

(EST.) MONTHLY VISITS:

9.26M

(EST.) COVERAGE VIEWS:

15.9K

DOMAIN AUTHORITY:

89

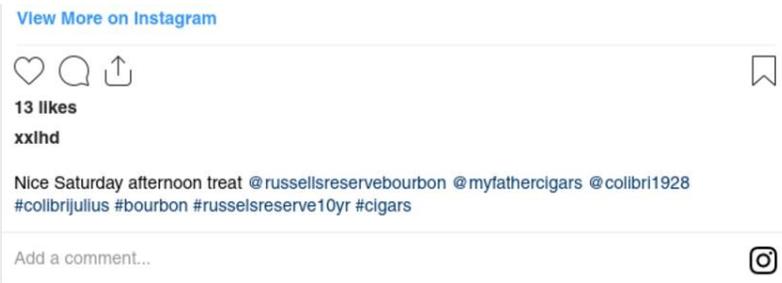


85



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Josh Cameron, head bartender of **Boulton & Watt** in New York City

Woah, randomly relevant. I actually just gifted my grandfather a bottle of Russell's Reserve 10 Year Bourbon. I wouldn't be who I am without his stubborn lessons and the time I spent sitting on the side of the tractor as a kid. And Russell's Reserve represents the no apologies, follow your gut lifestyle, something my grandfather taught me.

Milagro Reposado Tequila



UPROXX

JUN 10 2019

(IMAGE 5 OF 10)

(EST.) MONTHLY VISITS: **9.26M**

(EST.) COVERAGE VIEWS: **15.9K**

DOMAIN AUTHORITY: **89**

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Gia St. George, bar manager at *China Poblano* by José Andrés in Las Vegas

For my dad, it will be tequila all the way. My father does this thing with tequila that is always a showstopper. We call them strawberry ups. He takes a strawberry and cuts it to mimic a shot glass then pours reposado tequila in it. Eat in one bite; it's super delicious! His favorite reposado tequila to use is Milagro Reposado.

I would surprise him with that along with a few baskets of strawberries.

Diplomatico Reserva Exclusiva



UPROXX

JUN 10 2019

(IMAGE 6 OF 10)

(EST.) MONTHLY VISITS: **9.26M**

(EST.) COVERAGE VIEWS: **15.9K**

DOMAIN AUTHORITY: **89**



85



8





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769 likes

[cigarlover12](#)

A fabulous Venezuelan dark golden rum, distilled from molasses in a copper pot still before it's aged for up to 12 years. Rich, sweet and fruity, just how we like 'em. Diplomatico Reserva Exclusiva is one of the most awarded rums, with more than 20 awards to its name.

@rondiplomatico •

-
-

#cigarlover12

#rumlovers

#diplomaticorum

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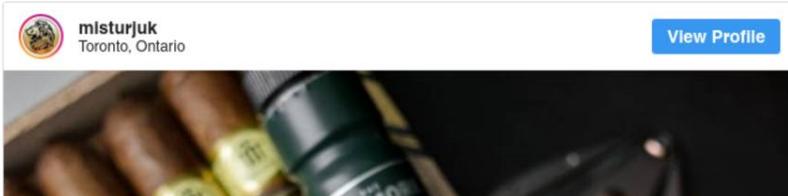


Pamela Wiznitzer, mixologist at **The Lookup** in New York City

My dad isn't a big drinker, but I found out during a cocktail presentation we collaborated on a few years, that he likes a well-shaken daiquiri. I do think rum is an under-appreciated category that has a range of versatile spirits. It would be easy to pick him up a beautiful bottle like Diplomatico, Plantation Pineapple Rum, or Bacardi. You could even try something different like Boukman or even some Cachaca like the Novo Digo Tanager or Avua Amburana.

If you decided to go the whiskey route, I'd do Tullamore Dew Caribbean Cask – it has beautiful bottling and is something Dad (whether he likes whiskey or not) would be sure to enjoy. It's versatile for all drinkers!

Dalmore 15-Year-Old Scotch



UPROXX

JUN 10 2019

(IMAGE 7 OF 10)

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8





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misturjuk

15 with a 16 🍷🍷 absolute bliss x @thedalmore @habanos_oficial

#cigars #cigar #habanos #hupmann #cohiba #behike #montecristo #hoyodemonterrey #partagas #ramonallones #romeoyjuljeta #siglo #cubancigar #luxury #luxurylife #luxurylifestyle #nowsmoking #zigarren #charuto #singlemalt #dram #dalmore #thedalmore #dalmore15 #scotch #whiskey #whisky

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JUN 10 2019

(IMAGE 8 OF 10)

(EST.) MONTHLY VISITS: **9.26M**

(EST.) COVERAGE VIEWS: **15.9K**

DOMAIN AUTHORITY: **89**



85



8

Mitch Barela, bartender at **Old Vine Kitchen + Bar** in Costa Mesa, California



Definitely Benefiber.

Kidding...kind of. But seriously, a nice scotch is definitely a great gift idea, and Dalmore 15 would do perfectly. I don't know about yours, but my dad is big on spices and aromatic flavors and Dalmore 15 really brings that to the forefront. Nutmeg and cinnamon hit the nose as ginger and crushed spices ease onto the palate.

Chinaco Anejo Tequila



UPROXX

JUN 10 2019

(IMAGE 9 OF 10)

(EST.) MONTHLY VISITS: **9.26M**

(EST.) COVERAGE VIEWS: **15.9K**

DOMAIN AUTHORITY: **89**



85



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Sean Stangle, bartender at Estiatorio Milos in Las Vegas

Father's Day to me always involves barbecuing and treating the old man to his favorite type meal and celebration. I always bring a new type of tequila for my father to try and it never disappoints. This year I'm showing up with Chinaco Anejo. At about \$55 a bottle, this crowd favorite is aged in once-passed bourbon barrels giving it a slight sweetness that pairs swimmingly with grilled meats.

Bertoux Brandy



UPROXX

JUN 10 2019

(IMAGE 10 OF 10)

(EST.) MONTHLY VISITS: **9.26M**

(EST.) COVERAGE VIEWS: **15.9K**

DOMAIN AUTHORITY: **89**

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85

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IN New York

JUN 18 2019

(IMAGE 1 OF 3)

- Captain's Last Breath - A bright blue Daisy with rum, Chartreuse, blue curaçao liqueur, orgeat, absinthe and lime

- Hoist the Colors Punch - A decadent, large format punch of rums, cinnamon, bitters, absinthe, tropical juices and club soda served in a treasure chest

New luxury hotel, **The Times Square EDITION**, offers Broadway-themed cocktails by Salvatore Tafuri at The Terrace.

- Angel of Music - A sparkling sipper made with rosé brut, vodka, rose and cardamom

- As Is - Inspired by the Paloma and the Spritz, this all-day tequila cocktail also includes Italicus, grapefruit and Fever-Tree Tonic

- Speed The Plow - For fans of the Pisco Sour, the drink gains complexity from Chartreuse and is garnished with chamomile flowers and an edible paper bird

Dear Irving on Hudson is the newest expansion of Dear Irving to Midtown West, with cocktails and spectacular views from its 40th and 41st floor terraces.

- Gold Sector - A soothing marriage of BERTOUX Brandy, apricot and banana liqueurs, brown butter honey and bitters

- Pablo and Pilar - A stirred Tiki-style rum drink with passion fruit, Chartreuse, Maraschino, grapefruit and lime bitters

- Gibson - A Martini variation with gin, bianco vermouth and pickled onion

(EST.) MONTHLY VISITS: **7.89K**

(EST.) COVERAGE VIEWS: **498**

DOMAIN AUTHORITY: **43**



(Courtesy Hanna Lee Communications)

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annual visitors to the city, can be full of over-priced food and drinks. Below are some bars and restaurants to enjoy an elevated experience before or after seeing any of the 35 Broadway shows on The Great White Way.

Social Drink & Food located in the Theatre District, this gorgeous outdoor rooftop terrace is a great Summer Friday spot for those with jobs near Times Square. The party starts right away with happy hour from 1-5 pm featuring \$8 margaritas and piña coladas. Guests can lounge on the newly renovated terrace or challenge their coworkers to a game of beer pong, corn hole, giant Connect 4, or mini golf on the built-in course! For some sustenance, the terrace offers shareable bites like brisket egg rolls and fried olives as well as a selection of flatbreads, sandwiches and desserts. From 4-9 pm, guests can also enjoy the new outdoor grill menu featuring dishes like Choripan, Mexican-style corn on the cob, Israeli batata and more!

Da Dong Midtown's upscale Chinese restaurant DaDong has a stunning second-story garden terrace perfect for a relaxed Friday afternoon. Guests can kick back under wooden pergolas and take in the gorgeous views while sipping on frosé and indulging in fresh seafood from the raw bar. DaDong's a la carte menu featuring dishes like cherry foie gras, Kung Pao shrimp, and cold avocado noodles can also be enjoyed outdoors. On weekdays from 4-5 pm and 9-10 pm, visitors can take advantage of the new "Happiest Hour" featuring \$1 oysters, \$1 crystal vegetable buns, \$5 Tsing Tao beer, \$7 selected wines and \$10 selected cocktails.

IN New York

JUN 18 2019

(IMAGE 2 OF 3)

(EST.) MONTHLY VISITS: **7.89K**

(EST.) COVERAGE VIEWS: **498**

DOMAIN AUTHORITY: **43**



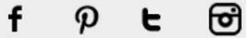
(Courtesy DaDong)

Just Looking for cocktails? No problem! Here are few great bars serving up inventive cocktails within walking distance of Times Square.

The Polynesian, a 21st century ode to Tiki, is celebrating its one year anniversary with some incredibly vibrant cocktails. This is a chill but classy bar with several large format cocktails to enjoy with friends.

- Killer Kiwi - A verdant green boozy concoction with r(h)ums, melon, cinnamon, kiwi curd, bitters, pandan and tropical juices





SEARCH GO!



(EST.) MONTHLY VISITS: **7.89K**

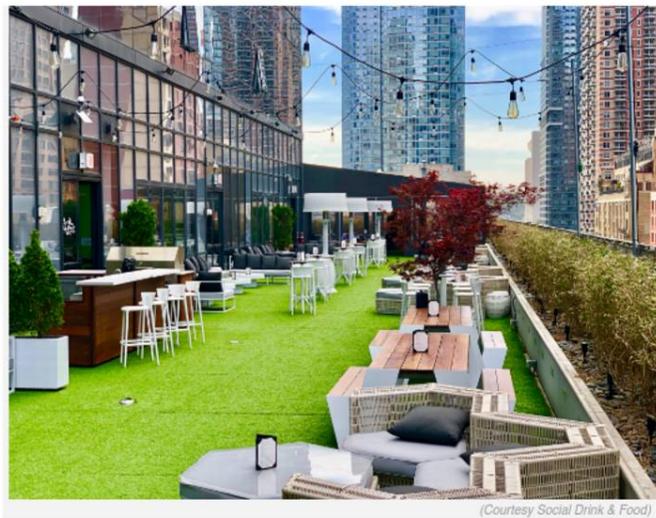
(EST.) COVERAGE VIEWS: **498**

DOMAIN AUTHORITY: **43**

Cool Midtown Spots for Pre/Post Show Drinks and Bites

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JUNE 18TH, 2019 by Farah Lopez



(Courtesy Social Drink & Food)

New York City is known the world over for Broadway, which last year attracted more than 14 million theatergoers. Moreover, Times Square, which attracts 50 million of the 60 million annual visitors to the city, can be full of over-priced food and drinks. Below are some bars

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Podcast

Jeff Bell from Bertoux Brandy

Acclaimed bartender, Jeff Bell (Please Don't Tell – NYC) talks to us about Bertoux, the brandy he has created with renowned sommelier Thomas Pastuszak.

By: Tiff Christie | June 26, 2019

Bartending has a long tradition of Brandy Cocktails and the new Brandy blend, Bertoux Brandy, is dubbed as a Brandy created specifically for cocktails.

The brand has just been nominated in the top four at Tales Of The Cocktail within the Best New Spirit Or Cocktail Ingredient category.

We talk to Jeff Bell, whose name you may also know from legendary New York cocktail bar Please Don't Tell, about Brandy Cocktails and why it was time to blend a cocktail orientated Brandy.



(EST.) MONTHLY VISITS: **5.08K**

(EST.) COVERAGE VIEWS: **1.62K**

DOMAIN AUTHORITY: **11**



1



1






Jeff Bell from Bertoux Brandy
0:00 / 35:26
15 1X

-  iTunes
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- [00:01:05] – What attracted you to blending a Brandy?
- [00:02:20] – Explain a bit more about it being America’s primary spirit
- [00:02:45] – So it hasn’t been recently made?
- [00:03:32] – What makes Bertoux a cocktail-driven Brandy?
- [00:06:00] – Tell us about the name
- [00:06:53] – What has the reaction been?
- [00:09:04] – Is the interest in Brandy increasing?
- [00:12:35] – Was there anything you learned from the process of doing this that you didn’t expect?
- [00:17:00] – What other flavours are pronounced?
- [00:18:46] – Did being a bartender help you with blending?
- [00:21:25] – What flavours go really well with the brandy?
- [00:22:52] – What other cocktails should people be making with brandy?
- [00:25:12] – So highballs are where people should start using the Brandy?
- [00:26:14] – Did you create cocktails for the Brandy release?
- [00:29:26] – People don’t realise how versatile Brandy can be
- [00:30:01] – Was keeping the ABV low done particularly?
- [00:31:54] – Has this inspired you to release more spirits?
- [00:33:20] – Do you have plans to release it internationally?
- [00:34:27] ○ So if someone is living outside the US, can they get their hands on it?

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For more info on Bertoux go to bertouxbrandy.com

Tags: [American Brandy](#), [Bertoux Brandy](#), [Brandy Cocktails](#),

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JUN 26 2019

(IMAGE 2 OF 3)

(EST.) MONTHLY VISITS: **5.08K**

(EST.) COVERAGE VIEWS: **1.62K**

DOMAIN AUTHORITY: **11**



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2019 Cocktail Collective

COCKTAIL
COLLECTIVE



MADE BY ARTICLE



cocktail menu, I feel the Brandy Old Fashioned deserves more national attention.”

Though the Brandy Old-Fashioned is still, mostly, a regional favorite, it’s been spreading through cocktail menus around the country thanks in part to a recent wave of American brandy makers seeking to reintroduce the drinking public to one of the country’s original spirits. Last year, cocktail world heavyweight Jeff Bell and winemaker Thomas Pastusak teamed up to develop and launch Bertoux Brandy, a blend of pot-distilled California brandies balanced for cocktail making. “Brandy was an integral figure in the beginning stages of cocktail culture and lost favor over time and is now working its way back up to be a key competent for cocktail creation,” Bell says. And after over a decade of whiskey dominating bar menus, drinkers could want something different. Brandy as an ingredient in a drink they’re already familiar with could be just the thing.

(EST.) MONTHLY VISITS: **1.01M**

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across the country.

“Wisconsin has been obsessed with brandy for a long time,” says John Dye, the owner of Bryant’s Cocktail Lounge and The Jazz Estate in Milwaukee. Though the history of the cocktail or the state’s fascination with the spirit is spotty, Dye speculates it goes back to the 1893 World’s Columbian Exposition, a world’s fair held in nearby Chicago where the Czech brothers Josef, Antone and Francis Korbel debuted their sweet American brandy. “Apparently, it made quite the impression on thirsty Wisconsin Germans,” Dye says.

Wisconsin is still a prodigious consumer of brandy, and Korbel in particular. In 2017, Korbel’s director of winemaking Paul Ahvenainen [said Wisconsin and Minnesota together](#) are responsible for 60 percent of their total sales.

Incorporating brandy into the Old-Fashioned format gained popularity in the middle of the 20th century thanks in part to brandy producers. How the drink evolved from the traditional format of bitters and sugar to the lemon-lime soda topped cocktail isn’t clear. “My personal guess is that people were making traditional Old-Fashioneds with brandy and started adding soda to make it more of a long drink so it wouldn’t be so strong and could be enjoyed over a longer period,” Dye tells InsideHook. “There are a lot of minor variations of the Brandy Old-Fashioned, and I think everyone would say their favorite restaurant, bar or grandparent makes the best, greatest Old-Fashioned.”

There are some standard variations on the drink. “Every bartender in Wisconsin needs to know how to make a Brandy Old-Fashioned with one of three requests: sweet, sour or press,” explains [Brian Bartels](#), the author of the forthcoming *The United States of Cocktails*. “Sweet is a splash of 7-Up, sour is a pre-packaged sour mix and press is short for

InsideHook

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BOOZE

BY MARGARET EBY / JUNE 24, 2019

It's Time for America to Embrace the Official Cocktail of Wisconsin

The Brandy Old-Fashioned is ready to take over



The pride of Wisconsin: The Brandy Old-Fashioned (Joan LeMay for InsideHook)

At most places in the United States, when you order an Old-Fashioned at a bar of any repute, the cocktail you'll get contains ice, bitters, sugar, maybe an orange peel and bourbon or rye. But if you happen to be in Wisconsin, the greatest drinking state in the land, and give that same order, you're more likely to get a mixture of brandy and a splash of lemon-lime soda like Squirt or Sprite over ice, often with a muddled cherry and a slice of orange. This is the Brandy Old-Fashioned, the official cocktail of the Dairy State that's recently been making its way to cocktail menus across the country.

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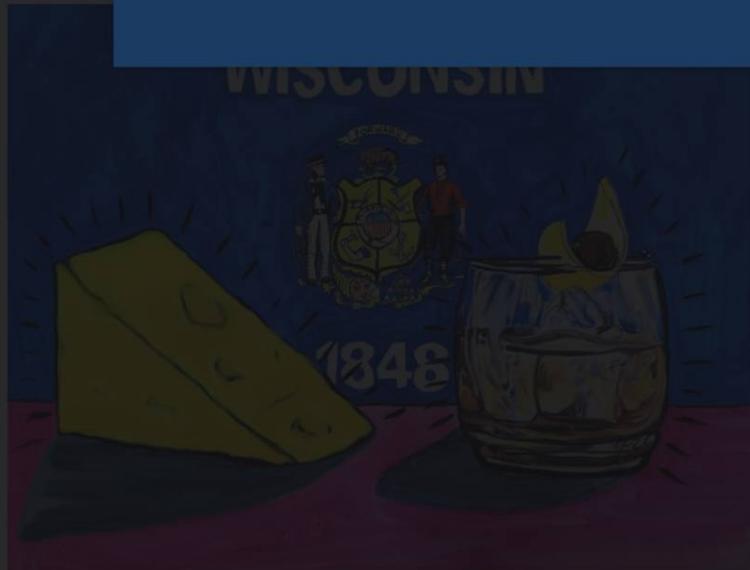
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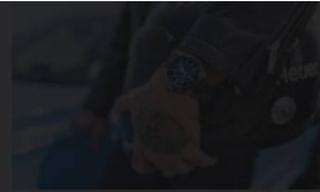
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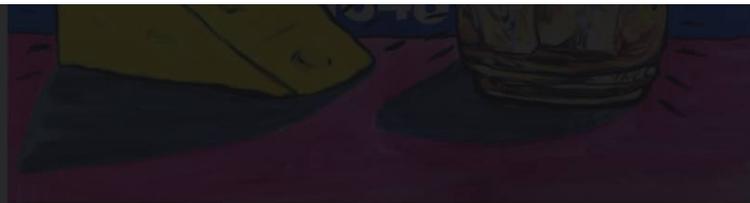
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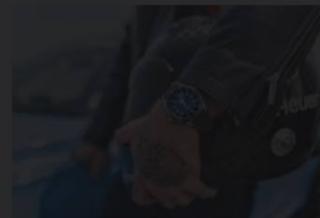
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- 4 dashes Angostura bitters
- Lemon Twist, *for garnish*

Directions: Build all ingredients in a mixing glass. Stir 30-40 seconds. Pour over ice in a double old fashioned glass. Garnish with an orange or a lemon twist.

Sin Cyn:

- 1 oz. The Macallan 12 Years Old Single Malt Scotch Whisky
- 1 oz. Cynar
- 1 oz. Carpano Antica Formula Vermouth
- 1 Orange Twist, *for garnish*

Directions: Shake ingredients in a Shaker33 Cocktail shaker and add ice. Strain into a glass with fresh ice and garnish with an orange twist.

Ruffino Citrus Reviver:

- 2 parts Ruffino Prosecco
- 3 Clementine Wedges + more for garnish
- 6-7 Mint Leaves + more for garnish
- 1 part White Rum
- 3/4 parts Lemon Juice
- 3/4 parts Simple Syrup

Directions: Muddle the clementine wedges with the mint. Add in the remaining ingredients except for the Ruffino Prosecco. Shake and fine strain (double strain) into a highball glass with ice. Top with prosecco and garnish with fresh mint sprigs and clementine wedges.

Bertoux Sidecar:

- 1.5 oz. Bertoux Brandy
- .75 oz. lemon juice
- .5 oz. Cointreau
- .25 oz. Simple Syrup

Directions: Shake with ice and strain into a chilled cocktail coupe.

Monkey 47 Gin Harvest Vesper Bell:

- 1.5 oz. Monkey 47 Gin
- 3/4 oz. Absolut Elyx
- 3/4 oz. Lillet Rouge
- Orange Twist studded with Cloves, *for garnish*
- Star Anise, *for garnish*

Directions: Add all ingredients to a mixing glass, add a large scoop of ice, stir for 7 seconds, strain into a rocks glass over fresh ice and garnish with an orange twist studded with cloves and a star anise

Dad's Paradise:

- 2 oz. Nemiroff Original Vodka
- 1/2 oz. Campari
- 1 oz. Coconut Cream
- 2 oz. Pineapple Juice
- 1/2 tsp. Ground Cinnamon
- Ground Coconut, *for garnish*
- Nutmeg, *for garnish*
- Pineapple wedge, *for garnish*

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(EST.) COVERAGE VIEWS: **235**

DOMAIN AUTHORITY: **62**





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Raise A Glass To Dad With These Father's Day Inspired Sips

Nicole Barylski
nbarylski@hamptons.com

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Print Article



Casa Noble Noble Twist. (Courtesy Photo)

Looking to shake dad up something special to celebration Father's Day? Try one of these concoctions.

Casa Noble Noble Twist:

- 1.5 oz. Casa Noble Añejo Tequila
- .5 oz. Lemon Juice
- .5 oz. Lime Juice
- .25 oz. Green Chartreuse
- .5 oz. Simple Syrup
- Lemon Peel

Directions: Place all ingredients, except lemon peel, in glass; add ice and swizzle. Squeeze lemon peel; rub around rim and drop into glass.

Vesper Martini:

- 25 ml Grey Goose
- 75 ml Bombay Sapphire
- 15 ml Kina Lillet
- Lemon Twist, *for garnish*

Directions: Stir and strain into a well-chilled cocktail glass. Garnish with a twist of lemon.

Santa Teresa 1796 Old Fashioned:

- 1.5 oz. Santa Teresa 1796
- .25 oz. Demerara Syrup
- 4 dashes Angostura Bitters
- Lemon Twist, *for garnish*

Hamptons.com

JUN 14 2019

(IMAGE 2 OF 5)

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• Grapefruit wedge, for garnish

Directions: Combine all the ingredients into a cocktail shaker filled half with ice. Shake vigorously for 10 seconds and pour into a Tiki mug and top with crushed ice and garnish.

Patrón Reposado Desert Sun:

- 1.5 oz, Patrón Reposado
- .5 oz. Patrón Citrónge Lime
- .5 oz. Ancho de Reyes (Red)
- .75 oz. Lime juice
- 1 oz. Tamarind purée
- Top with Squirt (Grapefruit Soda)
- Tajín Salted Rim, for garnish
- Grapefruit Slice, for garnish

Directions: Combine all ingredient in a shaker with ice except for the Squirt. Shake to chill and combine strain into a collins glass that has been rimmed with Tajín and filled with ice. Top with Squirt. Garnish with a grapefruit slice.

Nicole is the Editor-in-Chief of Hamptons.com where she focuses on lifestyle, nightlife, and mixology. She grew up in the Hamptons and currently resides in Water Mill. [📍](#)
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- **Gold Sector** – A soothing marriage of BERTOUX Brandy, apricot and banana liqueurs, brown butter honey and bitters
- **Pablo and Pilar** – A stirred Tiki-style rum drink with passion fruit, Chartreuse, Maraschino, grapefruit and lime bitters
- **Gibson** – A Martini variation with gin, bianco vermouth and pickled onion

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Kimberly Fisher

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Kimberly Fisher is a Pursuitist contributor. As a freelance writer and on-camera host, Kimberly works over several multi-media platforms, including print, on-camera and live events. Kimberly has traveled the world, been a travel expert for eHow.com, and has published over 350 articles in over 42 publications including eHow, Examiner, Food Wine Travel Magazine, Huffington Post, Luxe Beat, NiteGuide, Ocean View, JustLuxe, Sherman's Travel and USA Today.

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Rare Venice Canal
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Here's What You Missed
at the 12th Annual Veuve
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**The Ultimate Cocktail
Destinations for Broadway
Theatergoers**

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1

New York City is synonymous with Broadway, which last year attracted more than 14 million theatergoers and generated \$1.8 billion in revenue.

Times Square attracts 50 million of the 60 million annual visitors to the city, and is emerging as a destination for worldclass cocktails. With the



city, and is emerging as a destination for worldclass cocktails. With the 73rd Tony Awards coming up on June 9, below are some bars to enjoy elevated libations before or after seeing any of the 35 Broadway shows now in production:

The Polynesian

This Tiki-themed bar by Major Food Group inside the Pod Times Square Hotel is helmed by industry veteran **Brian Miller**, and it celebrating its one year anniversary, and serving over 800,000 cocktails! Here are some favorites to try:

- **Killer Kiwi** – A verdant green boozy concoction with r(h)ums, melon, cinnamon, kiwi curd, bitters, pandan and tropical juices
- **Captain's Last Breath** – A bright blue Daisy with rum, Chartreuse, blue curaçao liqueur, orgeat, absinthe and lime
- **Hoist the Colors Punch** – A decadent, large format punch of rums, cinnamon, bitters, absinthe, tropical juices and club soda served in a treasure chest

The Times Square EDITION

This beautiful establishment by **Ian Schager** has decadent cocktails spread throughout several venues by Mixologist **Salvatore Tafuri**. Broadway-themed cocktails at The Terrace include:

- **Angel of Music** – A sparkling sipper made with rosé brut, vodka, rose and cardamom
- **As Is** – Inspired by the Paloma and the Spritz, this all-day tequila cocktail also includes Italicus, grapefruit and Fever-Tree Tonic
- **Speed The Plow** – For fans of the Pisco Sour, the drink gains complexity from Chartreuse and is garnished with chamomile flowers and an edible paper bird

Dear Irving on Hudson

The newest expansion of Dear Irving offers stunning views from the 40th and 41st floor terraces, as well as intricate cocktails created by **Meaghan Dorman**.

- **Gold Sector** – A soothing marriage of REPTOIX Brandy

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Recipes Liqueurs

Grasshopper

May 31, 2019



Ingredients:

- 3 parts Grasshopper Batch*
- 2 parts Pistachio Cream**

*Grasshopper Batch

- 1 oz BERTOUX Brandy
- 1 oz Tempus Fugit Crème de Cacao Liqueur
- 1 oz Tempus Fugit Crème de Menthe Liqueur

**Pistachio Cream

- 32g Jell-O Pistachio Pudding

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32g Jell-O Pistachio Pudding
1 can Coconut Milk
17g Pistachio Hoazon (Saikyo Miso is an alternative)
Blend in Vita-Prep to incorporate then set aside.

Directions:

Build in a tulip glass, add a scoop of crushed ice, and swizzle. Strain into a tulip beer glass filled with crushed ice. Garnish with a mint bouquet with shaved pistachio on top and two opposing copper straws.

Created by Richard Hargreave (Majordomo)

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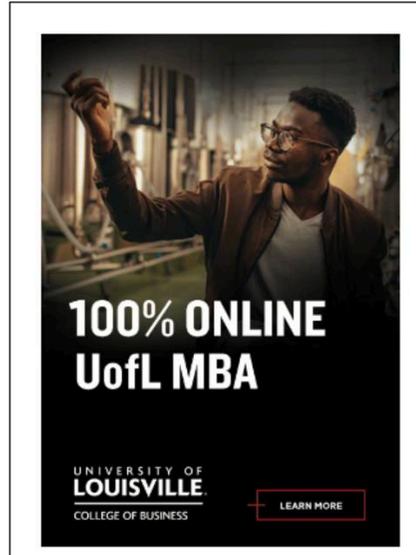
AMERICAN PHAROAH BRANDY COCKTAIL



This brandy cocktail from acclaimed bartender Jeff Bell combines the spirit with sherry, strawberry and mint for the perfect warm-weather sipper.

- 1½ oz. BERTOUX brandy
- ¼ oz. Lustau East India sherry
- ¼ oz. [strawberry syrup](#)
- 6 mint sprigs
- Tools: muddler, swizzle stick
- Glass: julep cup
- Garnish: strawberry and mint sprig

Muddle the mint with the strawberry syrup in a chilled julep cup, then add the remaining ingredients and fill with crushed ice. Swizzle until the cup frosts over, then top with crushed ice. Garnish.



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BY IMBIBE / COCKTAILS + SPIRITS / MAY 31, 2019 / PHOTO BY ERIC MEDSKER

AMERICAN PHAROAH BRANDY COCKTAIL



This brandy cocktail from acclaimed bartender Jeff Bell combines the spirit with sherry, strawberry and mint for the perfect warm-weather sipper.

- 1 1/4 oz. BERTOUX brandy
- 1/4 oz. Lustau East India sherry
- 1/4 oz. [strawberry syrup](#)
- 6 mint sprigs
- Tools: muddler, swizzle stick
- Glass: julep cup
- Garnish: strawberry and mint sprig

Muddle the mint with the



f 0

t 0

p 2

0

0

Total: 2

Swizzle until the cup frosts over

Strawberry Syrup: Make a 1:1 (sugar to water). Combine 16 oz. of washed strawberries in a pot with 16 oz. of simple syrup in an immersion blender.

Jeff Bell, [PDI](#), New York City



Special-Edition Cocktail Aprons

In celebration of Negroni Week, we've partnered with Hedley & Bennet on this handmade apron. 10% of every sale will be donated to No Kid Hungry.

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WHITE ELEPHANT FROM BAR CHEF



MILWAUKEE TAKES A CORNER-BAR APPROACH TO COCKTAILS



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COCKTAIL BAR OF THE YEAR



THE MAY/JUNE ISSUE



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MINT COCKTAILS



THE BUDDING POTENTIAL OF
CBD BEVERAGES



A BEGINNER'S GUIDE TO
CHENIN BLANC



MY FAIR LADY, A GENEVER
COCKTAIL



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Sometimes we go to a bar to nurse a drink and unwind in arcadian solitude. Better Luck Tomorrow is not that bar. A colorful, high-energy collaboration between cocktail guru Bobby Heugel and chef Justin Yu, BLT can be characterized by Yu's remonikered version of a patty melt. Here it's called the party melt. Devour that and some fried chicken, then buy a round of drinks for the clustered revelers who are about to become your lifelong friends. *What you're having:* Battle thirst and heat with a Salty Cat, a spin on a Salty Dog with a bouquet of gin instead of vodka and a clump of gummy candy on a toothpick. *544 Yale Street* —J. G.

KINGSTON NEW YORK BRUNETTE WINE BAR

The secret to a great bar is charm, but charm in bars (as in people) can be mercurial. At Brunette, it's undeniable—Jamie and Tracy Kennard's @accidentallywesanderson wine sanctuary overflows with Catskills-hygge charm. Brunette's trout-roe nachos (with orangey caviar on top of crème fraîche and kettle chips) act as a salty-creamy come-hither, beckoning you to order another round of cider or wine. *Drink this:* If you've never tried a chardonnay from the Czech Republic, now is your chance. *33 Broadway* —J. G.

THE BEST NEW . . . BRANDY? BERTOUX BRANDY

A high-quality California-made brandy (\$45) that's crafted (and priced) specifically for cocktails. A great excuse to rediscover the sidecar and the vieux carré.

LOS ANGELES HERE AND NOW

This Arts District hangout is like a bar car en route to party town—let the staffers be your stewards for a chill night. All feel welcome whether rolling solo or entourage deep, ready for a punch served in a vintage suitcase. Ultimately, everyone migrates to the patio overlooking the L. A. metro's train yard. The end of the line is a pretty cool destination. *What you're having:* The



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new cities. But the Colorado spin-off of Death & Co is a successful exception. Instead of replicating the gloom of the original D&C (which is practically a registered landmark of New York's East Village), it occupies Denver's Ramble Hotel, with a Mountain Time Zone mind-set of its own. Sunshine (yes, sunshine!) streams in through the long windows. The cocktails make complexity feel breezy. *Drink this:* The martini-like Telegraph, with its lipstick traces of pear and eucalyptus. *1280 25th Street* —J. G.

FAYETTEVILLE ARKANSAS

MAXINE'S TAP ROOM

In 1950, 24-year-old Maxine Miller borrowed \$10,000 from her parents and opened the bar she'd preside over for the next 50 years. She became a surrogate mom to generations of college students missing their own mothers though perhaps not all mothers dispense advice from a stool in reach of a wooden club in case of a bar fight. She's gone on to that cocktail lounge in the sky, but the bar has been taken over by another business-savvy woman. Her thoughtful remodel retains a pay phone with a recording of Maxine's last call: "May I have your attention, please! You have ten minutes to drink, then get the hell out!" *Drink this:* A retro cocktail. *107 North Block Avenue* —Beth Ann Fennelly

HONOLULU

BAR LEATHER APRON

When you're done with syrupy slush in Waikiki, this place that first appears to be a tax office playing jazz music is where to set your drinking straight once again. Bartender/co-owner Justin Park and his team can conjure cocktails with ungimmicky nods to the island's diaspora: Think a negroni with coconut-washed Campari or a matcha old-fashioned. *Drink this:* The E Ho'o Pau Mai Tai, the most serious one on the island. *745 Fort Street, Suite 127A* —Kevin Sintumuang

HOUSTON

BETTER LUCK TOMORROW

Sometimes we go to a bar to nurse a drink and unwind in arcadian solitude.

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THE BEST BARS IN AMERICA, 2019

JUNE 1, 2019

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Twenty-seven places to grab a mighty beverage

JUNE 1, 2019

Illustrations by **KELSEY DAKE**

Bars in America are changing, and we believe that's a good thing. Macho posturing and mixologist preening are on the way out. Wine bars are on the rise, and so are alcohol-free options. The watering holes that we honor here, on our annual list, are the ones that we think do the best job of deepening a sense of community and making everyone feel at home . . . while also pouring exactly what you need. —Jeff Gordinier

CHICAGO LUDLOW LIQUORS

Ludlow Liquors practically telegraphs “We don’t take ourselves too seriously”—you can order french fries with ice cream and gravy. But look more closely and you’ll see that it specializes in subtle innovations, from the option of ordering each cocktail in a \$5 elfin size to the food menu full of delicious, Filipino-inspired grub. Ambitious but unpretentious—that’s the Chicago way. *Drink this:* Go tropical and try the Escapist. 2959 North California Avenue —J. G.

HAKU VODKA OLD FORESTER RYE

A luscious rice vodka from Japan (\$28) and a new rye with bite (\$23) represent some serious bang for buck.

DENVER DEATH& CO

We peer with skepticism at the idea that local bars can be transplanted into new cities. But the Colorado spin-off of Death & Co is a successful exception.



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pistachio daiquiri. *300 South Santa Fe Avenue* —K. S.

THE STREAMLINER

Walk into the Imperial Western Beer Co. in Union Station and, sure, have a cold one, but don't ignore the noirish lounge on the left. This is the Streamliner, from the folks behind downtown's OG cocktail den, Varnish. It opens at 4:47, to give you time to down a dirty martini before the 5:00 train. It's only . . . \$8? Catch a later train. Drink this: The slushy-like whiskey sour. *800 North Alameda Street* —K. S.

WALT'S BAR

Tucked inside a former Eagle Rock plumber's shop, Walt's Bar is that essential neighborhood hang that makes life bearable. There's a taxidermic raccoon side-eyeing the bar and a piping-hot German pretzel roughly the size of your head. And, best of all, vintage pinball machines. *What you're having:* Local beer or natural wine. *4680 Eagle Rock Boulevard* —Emily Poenisch

MIAMI

LE SIRENUSE CHAMPAGNE BAR AT THE SURF CLUB

Le Sirenuse nails that no-expense-spared, seaside-glamour experience. Soaring vaulted ceilings, lots of brass, and brilliant white-jacketed and bow-tied bartenders amount to classiness with a soul in a place that combines the legendary histories of Miami's Surf Club hotel and Italy's Positano resort of the same name. *What you're having:* The Mare, a dirty-martini riff. *9011 Collins Avenue* —K. S.

MINNEAPOLIS

BACK BAR AT YOUNG JONI

This back bar with a super-chill basement vibe is like the after-after party, when the host opens up his secret stash. The tunes spinning on a reel-to-reel and your deftly made drink command all of your attention. *What you're having:* Their daily special. *165 13th Avenue NE* —Jason Tesauro

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NEW ORLEANS
MANOLITO

See the way the woman behind the bar is throwing a drink from shaker to shaker, arms raised high? There's more than snapshot-baiting spectacle behind that. At this snug shrine to all things Cuban, they make a Presidente as if Hemingway had never died. Even frozen cocktails are crafted with care by bartenders monitoring their viscosity. Drinks are strong, but the mood is mellow. *What you're having:* A Hurricane, naturally. 508 Dumaine Street —J. G.

THE BEST NEW SIPPER
HAMPDEN ESTATE PURE SINGLE JAMAICAN RUM

An epic and terroir-wild bottle (\$55) from a legendary distillery that finally decided to release an aged rum under its own label.

NEW YORK
KATANA KITTEN

It's self-described as a Japanese-American bar, but it's pretty much all party here. Katana Kitten is less a precious and precise Ginza cocktail bar—although drinks like the Hinoki martini are definitely of that caliber—and more a salaryman highball joint you'd find near Tokyo Station, draped in a seedy red light. Grab some whiskey highballs, order up katsu sandos, and settle in for the night as friends come through. *What you're having:* The Toki Highball—crisp, cold effervescence right from the tap. 531 Hudson Street —K. S.

MISTER PARADISE

The bartenders wear mechanic work shirts with faux names like Destiny. Don't be fooled by this cheeky casualness. These are big-deal drinks with no-big-deal approachability, despite the Chef's Table-caliber list of ingredients like fermented habanero and tomato dashi. If the Big Mac mural across the street gets you craving, Mister P's got you covered—a burger with bacon-infused cheese, anyone? *Drink this:* The Dr. Angel Face, another elevated dirty

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martini. 105 First Avenue —K. S.

THE POLYNESIAN

Beyond a dark curtain in the Pod hotel, away from the tourist scrum of Times Square, is a tropical wonderland that is not so much pirate kitsch as it is lobby lounge of a South Seas resort. This is the rum-fueled vision of head bartender/co-owner Brian Miller and Major Food Group (Carbone, the Pool), whose MO is grand fantasy. There are the perfected classics, like the piña colada made with fresh pineapple and a bigger streak of rum flavor than you'd find at an all-inclusive, and tiki-genre boundary pushers, like the Martiki, a gorgeous, martini-esque mix of rum and gin. It all adds up to island-style fun in the city. *Drink this:* The Derelict. 400 West 42nd Street —K. S.

RUFFIAN

Ruffian, an unfussy, equestrian-themed joint about the size of a stable on Seventh Street in the East Village, captures the spirit of the trailblazing vin vivant hubs in Europe. Which is to say it's a laid-back place to drink some natural wine and eat some snacks with friends. There's something post-collegiate about the atmosphere: Food is cooked on a hot plate, and bottles fall under categories like "sativa" and "indica," presumably so stoners will know what to expect. *Drink this:* Orange wine. 125 East Seventh Street —J. G.

OAKLAND

CDP

CDP—kitchenese for chef de partie, the chef's right-hand (wo)man—has equal reverence for food and beverage, which translates to a fun and refined night out. It is the successor to chef James Syhabout's two-Michelin-starred restaurant, Commis, just next door. While the cocktails are next-level, CDP has a particular affinity for grape-based spirits from France, perhaps the noblest efforts in a bottle. *What you're having:* The Dudognon Reserve cognac. 3861 Piedmont Avenue —Stephen Satterfield

PAI.M SPRINGS CALIFORNIA

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PALM SPRINGS CALIFORNIA
THE CASABLANCA LOUNGE AT MELVYN'S

The last time I was here, a drunk lady was heckling the piano player. I was in heaven. The joint has since been “restored,” but don’t let that scare you off. Housed in the Ingleside Inn, at what used to be the *Variety-by-the-pool* winter getaway for everyone from Howard Hughes to Salvador Dalí, the low-desert piano bar still comes across as a sort of classy-sleazy Botoxed cabaret where you might guzzle ice-cold Stoli and listen to Burt Bacharach chestnuts hours before an asteroid obliterates the planet. *What you’re having:* Don’t get fancy, buster. Avoid confusion and ask for a dirty martini. *200 West Ramon Road* —J. G.

PHILADELPHIA
HOP SING LAUNDROMAT

Yes, the strict door protocol at Hop Sing (after you ring a buzzer by an unmarked grate in Chinatown) seems designed to annoy. But we have been inside owner Lê’s hidden palace of bibulous delights, and we can assure you that it represents a gold standard of elegant sipping. *What you’re having:* The Henry “Box” Brown (named after a slave who escaped to freedom by mailing himself from Virginia to Philadelphia in a crate) is a miracle of freshly pressed red grape juice and aged rum. *1029 Race Street* —J. G.

PORTLAND OREGON
EXPATRIATE

When you tire of minimalism, you crave the Marie Kondo—thwarting pleasure of maximalism: an aesthetic of plush overstuffedness that you associate with record stores and the libraries of Oxford dons. Expatriate excels in that realm of scattershot provenance and bohemian luxury. *What you’re having:* The Kangaroo, a martini-style drink with a kick. *5424 NE 30th Avenue* —J. G.

SAN DIEGO
RAISED BY WOLVES

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Sit by the fireplace in the mall liquor store. The wall rotates. You are now in what looks like an oil baron's fever dream of a grand bar: fountain, thrones, velvet. It's not all theater—the drinks have that luxe *je ne sais quoi*, too. Drops of Laphroaig poke through in a beet cocktail. There's a breeze of coconut in an Irish-whiskey drink. When you leave, the blinding lights of an Apple store shock you back to reality. What was that? Can we go back? *4301 La Jolla Village Drive* —K. S.

SAN FRANCISCO THE LINDEN ROOM

The Linden Room is a refuge. Pinched pearl-in-oyster-ishly at the back of Nightbird, where chef Kim Alter runs the kitchen, this eight-chaired cocktail pocket has the feel of a fortuitous afterthought. But Alter applies high standards to every sip, personally juicing fruit by hand in the mornings. *What you're having:* Look for anything made with what's fresh and in season. *292 Linden Street* —J. G.

PACIFIC COCKTAIL HAVEN

Your negroni has a caramel undercurrent that comes from pandan cordial. Your Thrilla in Manila delivers the citrus snap of calamansi. Thanks to visionary Kevin Diedrich, who was born in the Philippines, PCH's menu is abloom with shiso and coconut, Thai tea and lychee. *What you're having:* The Leeward Negroni, in which an Italian count wanders through the tropics. *580 Sutter Street* —J. G.

VERJUS

You are in the shadow of the Transamerica building, but it might as well be Bar Brutal in Barcelona. Verjus, from chef Michael Tusk and beverage director Matt Cirne of Quince, brings a decidedly European hybrid, the wine shop/bar concept, stateside. Decadent conservas, house-made pâté and sausages, and natural wines = the good life. *What you're having:* A pét-nat, first. *528 Washington Street* —K. S.

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Bartender at Large

Mastering the Highball w/ Masahiro Urushido | Ep. 145

May 12, 2019 · 27 min · (24MB)

▶ Play episode 

The classic highball is such a simple drink, traditionally only made with only two ingredients, yet so often the drink falls flat. This is because what seems so simple in approach, can often be deceptively difficult to master. To help us better understand the highball, we decided to sit down with Masahiro Urushido (of Katana Kitten,) who has spent a great deal of his career considering the many nuances of this incredible drink. So tune in this week, as he shares his insight into the highball. Learn More: <https://www.katanakitten.com> ===== Join us every Monday as star bartender, Erick Castro, hangs out with some of the top bartenders from around the world while drinking a little bit of whiskey. The truth about bartending comes to the surface, since nothing is off limits and topics range on everything from sleeping with customers to the first time you got drunk. FOLLOW US ON INSTAGRAM: Erick Castro: www.instagram.com/HungryBartender Bartender at Large: www.instagram.com/BartenderAtLarge FOLLOW US ON TWITTER: Erick Castro: www.twitter.com/HungryBartender Bartender at Large: www.twitter.com/BartendAtLarge

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Bartender at Large

Developing Immersive Cocktail Menus w/ Jillian Vose of Dead Rabbit | Ep. 144

May 5, 2019 · 37 min · (33MB)

▶ Play episode 

Dead Rabbit is one of those bars that is constantly winning awards and receiving accolades on their menu, which is why we decided to sit down with their beverage director, Jillian Vose, for this episode, so that she could share her secrets. Join us as she breaks down the process that she uses to put together each of their expansive cocktail menus. Learn More: Dead Rabbit <https://www.deadrabbitnyc.com> Join us every Monday as star bartender, Erick Castro, hangs out with some of the top bartenders from around the world while drinking a little bit of whiskey. The truth about bartending comes to the surface, since nothing is off limits and topics range on everything from sleeping with customers to the first time you got drunk. FOLLOW US ON INSTAGRAM: Erick Castro: www.instagram.com/HungryBartender Bartender at Large: www.instagram.com/BartenderAtLarge FOLLOW US ON TWITTER: Erick Castro: www.twitter.com/HungryBartender Bartender at Large: www.twitter.com/BartendAtLarge

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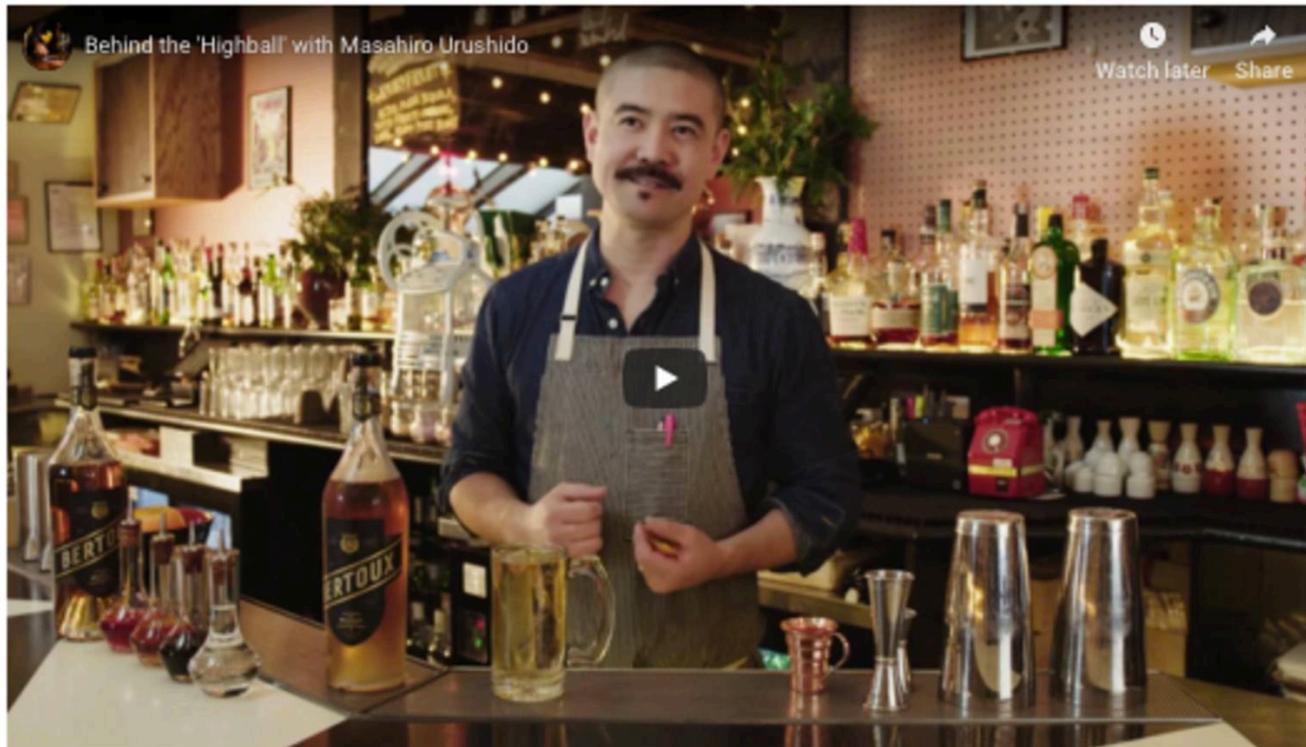




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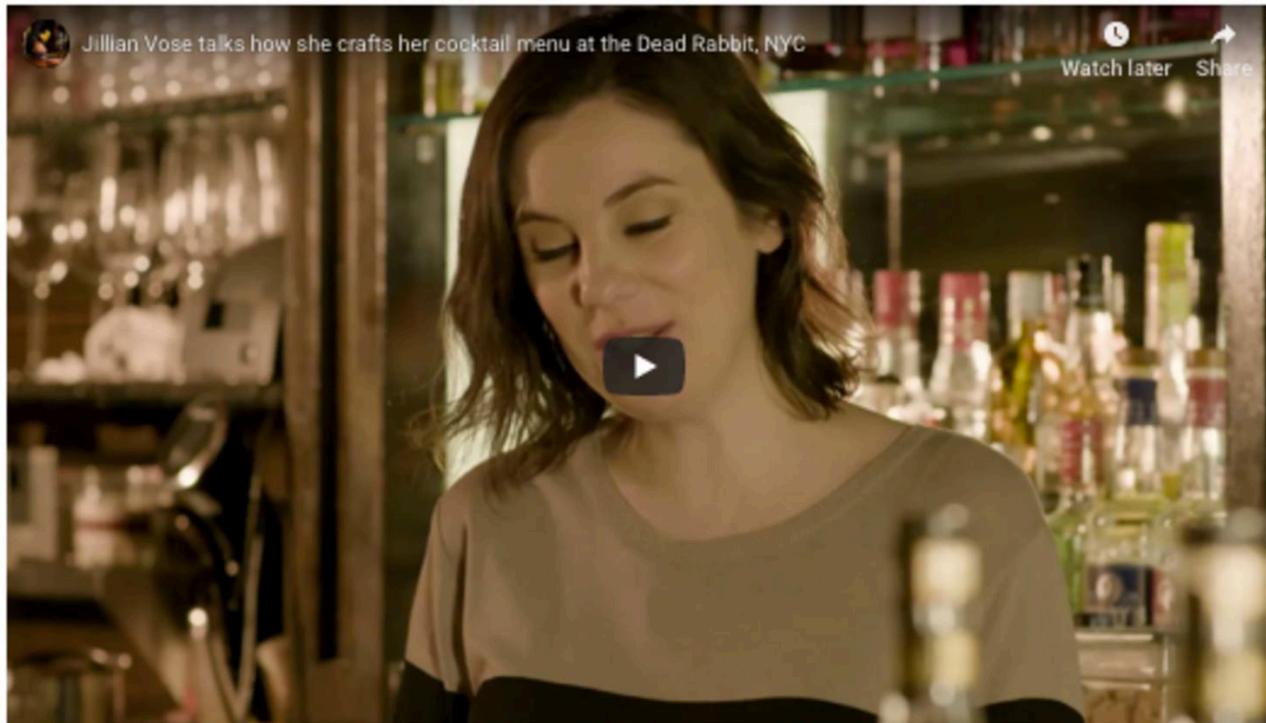
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MIXING BRANDY COCKTAILS WITH JILLIAN VOSE OF NYC'S DEAD RABBIT



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BY IMBIBE / COCKTAILS + SPIRITS, EVENTS + PROMOTIONS, VIDEOS / APRIL 25, 2019 / VIDEO BY 4TH ROW FILMS

HOW BERTOUX BRANDY IS INSPIRING A NEW STYLE OF BRANDY COCKTAILS

APR 25 2019

(IMAGE 1 OF 5)



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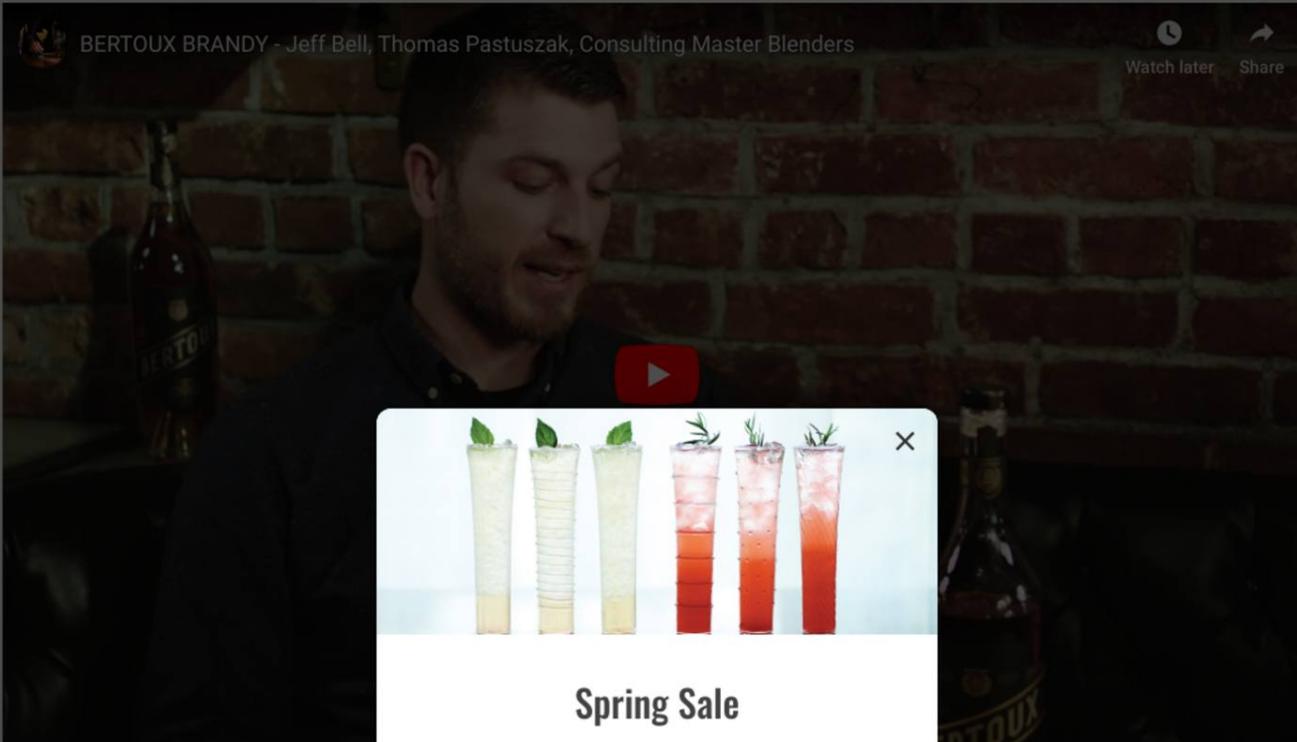


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HOW BERTOUX BRANDY IS INSPIRING A NEW STYLE OF BRANDY COCKTAILS



BERTOUX BRANDY - Jeff Bell, Thomas Pastuszak, Consulting Master Blenders

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With the introduction of BERTOUX aren't created—at least to some ex that experience is precisely what le Pastuszak to launch an American-r

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Bell, who is General Manager of PD particularly inspired by brandy's pl spirit of this country and one of the says. With that in mind, BERTOUX is a blend of pot-distilled California brandies, aged from three to seven years in French and American oak.

Pastuszak, who serves as Executive Wine Director of The Nomad (NYC/LA/Las Vegas), was also inspired by brandy's long history in the cocktail world. "Some of the earliest vintage cocktail books that I've found use brandy as a base ingredient, so I think we have an opportunity to really place brandy back as the mainstay for a lot of great cocktails," he says.

Pastuszak brings a wine knowledge that is especially helpful in ensuring that BERTOUX shows the truest expression of the grapes, while Bell's bartending experience informs how the spirit mixes with other cocktail ingredients to yield a perfectly balanced drink that allows the brandy to shine without overshadowing any other element. "Brandy has a great opportunity to be at the forefront of cocktail culture because of how versatile the spirit is," says Bell. "...We wanted to create something that had year-round mixability to it and help create that identifying flavor profile of what California brandy is."

Check out the video above to learn more about the inspiration behind BERTOUX and how Pastuszak and Bell hope it transforms brandy's standing in the cocktail world and set the standard for California brandy, and try mixing it in the [Pennington Daiquiri](#) from Lost Hours in New York City.

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Andrew Bohrer created this spicy take on a tiki drink to marry the flavors of black pepper and gin.





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PENNINGTON DAIQUIRI



At *Lost Hours*, the new Koreatown bar from the team behind *Death & Co.*, the cocktail menu is structured around the four elements of nature: Air, Water, Earth, and Fire. From the Earth section, the Pennington Daiquiri zeros in on "green" flavors. "The grassiness of rum agricole balanced by the herbaceous flavor of Suze helps create a complex but easy-drinking Daiquiri-inspired cocktail," says beverage director Tyson Buhler.

1 oz. rum agricole blanc (Lost Hours uses Rhum JM)
¾ oz. brandy (Lost Hours uses BERTOUX)

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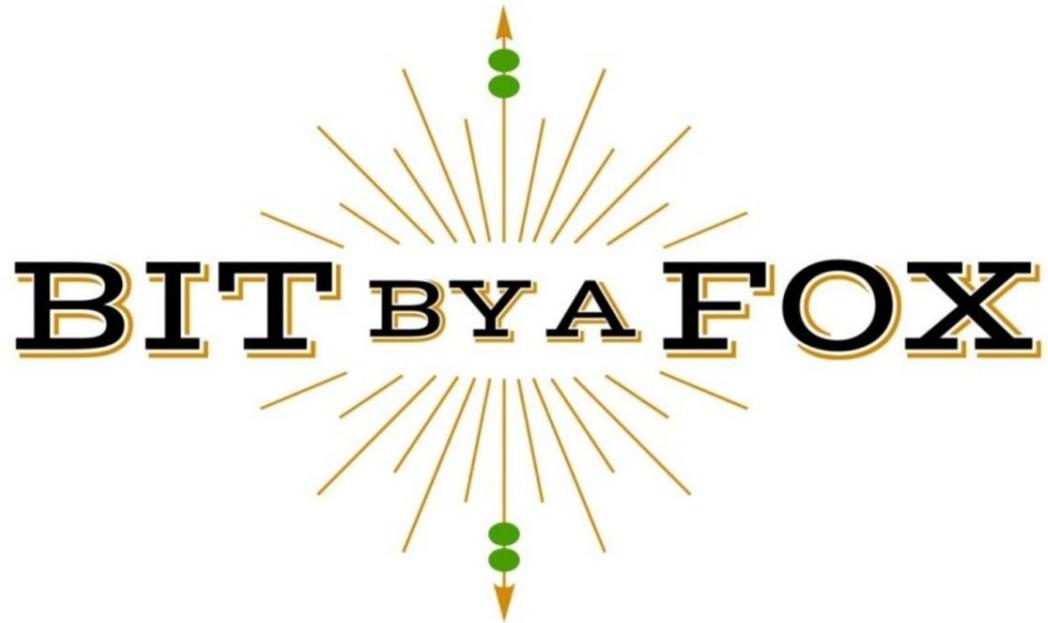
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This week on the Bit by a Fox Podcast, the second installment goes up on the [Bartender Series](#) collaboration with BERTOUX Brandy – [The Master Blend](#).



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In collaboration with **BERTOUX Brandy**, the Bit by a Fox Podcast will host a series of interviews with some of America's most acclaimed and innovative bartenders.

This second interview is with **Yael Vengroff**, one of the most decorated young bartenders out there. While she runs the award winning cocktail program at **The Spare Room** in the Hollywood Roosevelt Hotel, she has her hands in a number of other LA bars, and still makes time to feed her love of dancing and movement.



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We discussed the importance of body mechanics in her personal and professional life, and how creating a strict sense of structure actually helps to free up her wild child creativity.



Yael Vengroff's BERTOUX Brandy cocktail, East Broadway Sour, is currently being served at LA institution, Genghis Cohen.



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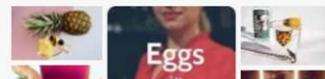
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East Broadway Sour

- 2 oz BERTOUX Brandy
- .74 oz Lemon Juice
- .75 oz Chinese
- 5 Spice Syrup
- 2 dashes Toasted Pecan Bitters
- 1 oz Red Wine Float

Shake all ingredients, except the wine, over ice. Strain into an ice-filled rocks glass. Float 1 oz of a full bodied red wine. Garnish with orange wheel & grated nutmeg.

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This week's interview is with [Devon Tarby](#) who discusses her bartending beginnings at famed cocktail bar [The Varnish](#) where she met her future partners in the highly successful hospitality firm, [Proprietors LLC](#). We talk about her music background and how she incorporate that into her cocktail creations, how she stays sane with such a busy scheduled, and what it's like to be nominated for a [James Beard Award](#).



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Devon Tarby's **BERTOUX Brandy** cocktail:



Perfect Timing

- 1.5 oz BERTOUX Brandy
- .75 oz Fusion Verjus Blanc
- .75 oz Ramazzotti Aperitivo
- .25 oz Giffard Creme de Peche
- 1 tsp. Simple Syrup
- 2 dashes acid Phosphate
- 2 drops of salt solution

Stir all ingredients with ice and strain into chilled cocktail coupe. Garnish with edible flower.



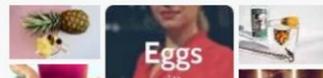
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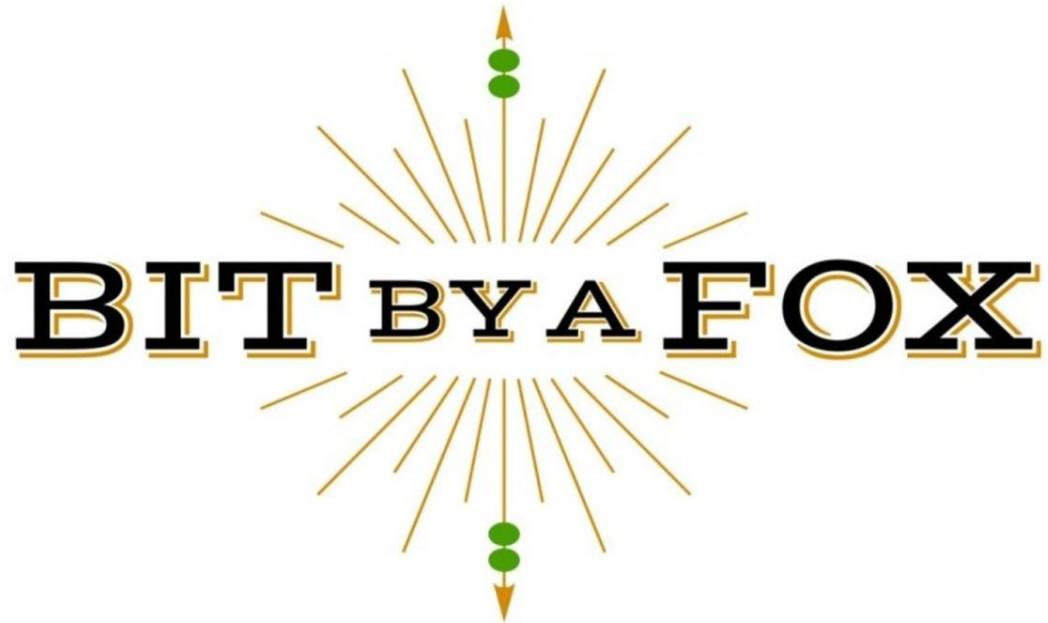


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This week's interview is with [Christine Wiseman](#), Bar Director of LA's most fabulous rooftop cocktail bar, [The Broken Shaker](#) at the Freehand Hotel in downtown Los Angeles. We discussed her 20 year journey through the industry, from managing the busiest Outback Steakhouse in the country to creating scratch and sniff cocktail menus, and spearheading the LA cocktail scene with a heavy dose of her signature sparkle along the way.



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Christine Wiseman's BERTOUX Brandy cocktail: Crème de Ciel



Crème de Ciel

- 2 oz BERTOUX Brandy
- .50 oz Gentian Infused Chinola*
- .75 oz Lemon Juice
- .75 Blue Curacao
- 1/8 oz Simple Syrup

Combine all ingredients in tin and shake, double strain into a coupe. Garnish with a marigold.

***Gentian Infused Chinola**

- 750 ml Chinola
- 3 oz Gentian
- Infuse for 1 hr and strain



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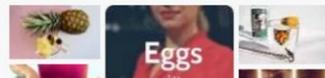


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Turmeric Takes a Star Turn in Cocktails

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Turmeric Takes a Star Turn in Cocktails

The spice widely praised as a curative superfood is showing up in a different kind of medication.



A turmeric-based syrup turns the Always Sunny cocktail, at Decca Restaurant in Louisville, Ky., a golden yellow. Aaron Borton for The New York Times

By Robert Simonson

May 20, 2019



If cocktails look golden to you lately, it's probably not because spring is

(EST.) MONTHLY VISITS: **315M**

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A cocktail look golden to you later, it's probably not because spring is here and the sun is out. Turmeric, the bright yellow-orange spice long used in South Asian and Middle Eastern cooking, is the latest ingredient to make the leap from the kitchen to the cocktail glass. Every upscale bar menu these days seems to have at least one drink containing the spice.

There is no single reason for this. And the two most significant ones sit on opposite ends of the serious-to-superficial spectrum.

On one hand, turmeric is riding its current reputation as a superfood with anti-inflammatory powers — a big selling point at a time when bars are straining to sell the idea that cocktails can be healthful. On the other hand, it's pretty. Turmeric turns every cocktail into a sunshiny glass of Instagram bait.



Turmeric, a spice long used in South Asian and Middle Eastern cooking, has found its way into cocktails. Aaron Borton for Eater

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Combine those two qualities and you have the mixological equivalent of the gorgeous Hollywood actor who turns out to hold a degree in physics.

Turmeric Takes a Star Turn in Cocktails

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“Popularity and Instagram,” said John Clark-Ginnetti, an owner of the New Haven cocktail bar [116 Crown](#), summing up the buzzworthy spice’s appeal. “I don’t know how many things can take hold without the benefit of social media these days.”

There are those who mix with turmeric for more mundane reasons, like flavor. “Just a dash or two can add another layer,” said Jillian Vose, the bar director and managing partner of [the Dead Rabbit](#), in Manhattan.

Ms. Vose uses turmeric in her drink Watch Tower, which contains Irish whiskey, brandy and yogurt, among other things. She says it keeps guests going back for another sip “to seek out what that underlying flavor is.”



Turmeric turns every cocktail, like this one at Mace in Manhattan, into colorful Instagram bait. Jeenah Moon for The New York Times

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Turmeric Takes a Star Turn in Cocktails

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Nico de Soto, an owner of [Mace](#), in the East Village, works with turmeric because, like Mount Everest, it is there. “Turmeric was a spice I really wanted to incorporate into the Mace menu because I love the flavor,” he said, “and I hadn’t previously experimented with it.”

Getting the spice into cocktails can be labor-intensive, and not as simple as sprinkling ground turmeric into a drink. Bartenders often use fresh turmeric root, a tincture or a syrup, as in the pisco and ginger liqueur-based Always Sunny cocktail at [Decca](#), in Louisville, Ky.

Eben Freeman, a veteran New York bartender who ran Genuine Liqueur before it closed in December, noted that the spice can play havoc with bar equipment. “That yellow stains everything,” he said.

Turmeric found favor with American chefs years ago. But cocktail bar menus tend to be the slowpokes of the food-and-drink world, seizing upon new ideas last.



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One danger of using turmeric in cocktails is that it can stain bar equipment yellow.

Aaron Borton for The New York Times



One of the chief appeals of turmeric cocktails are their eye-catching color.

Aaron Borton for The New York Times

“It was in the juice bars and then went into the coffee bars,” Mr. Freeman said. Now it’s in bar bars.

Victor Greco, an architect in Wheeling, W.V., who likes to cook with turmeric, was recently introduced to turmeric cocktails. “As in cooking there is the obvious amazing color,” he said. “But what I think what sets the ingredient apart in drinks versus food is that the flavor seems to be more to the front.”

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The Bitter Root Flip, at 116 Crown in New Haven, combines ground turmeric with shochu, lemon juice and parsley syrup. Andrew Sullivan for The New York Times

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advice of his doctor, and believes it helped ease soreness in his joints. From there, the seasoning found its way in a cocktail on his menu called Bitterroot Flip, made with parsley syrup, lemon juice, shochu and egg white.

Sean Kenyon, owner of the bar [Williams & Graham](#) in Denver, doesn't dispute such perceived health benefits. But he also doesn't think people should turn to cocktails to improve fitness.

"I don't look for cocktails to be healthy," he said. "I look for cocktails to have booze in them, to be tasty and composed and balanced."

And, if possible, bright yellow.

Before You Sip That Cocktail, a Few Safety Warnings Feb. 8, 2019



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A version of this article appears in print on May 22, 2019, on Page D7 of the New York edition with the headline: Sunshiny Turmeric Takes A Star Turn in Cocktails. Order Reprints | Today's Paper | Subscribe

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Turmeric Takes a Star Turn in Cocktails

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10th May, 2019 by Owen Bellwood

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American brandy maker Bertoux has partnered with a host of big name bartenders across the US to create summer-inspired cocktails.

Bertoux partnered with bartenders including The Dead Rabbit's Jillian Vose, Aaron Polsky of Harvard & Stone and Natalie Lichtman of Elixir in San Francisco to create its summer cocktail menu.

The brand's new signature serves include the Watch Tower, created by Vose using Bertoux Brandy, Irish whiskey, lemon, pineapple, cinnamon, Pineau des Charentes, creme de cacao and creme de peche.

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Coca-Cola debuts mixers for dark spirits



Top 10 spirits launches in April 2019



Ciroc debuts Summer Watermelon vodka



Seven spirits brands created by chefs



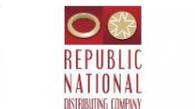
Smirnoff Zero Sugar Infusions hits shelves in US



Top 10 best value-for-money Cognac brands



Sammy Hagar and Guy Fieri to launch Tequila



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Campari Q1 sales



Couple creates 'world's first' lassi-flavoured gin

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MAY 2ND, 2019

MIXOLOGY

Caliente Cocktails

Tequila-based drinks continue to evolve behind the bar.



At New York City's Ghost Donkey, cocktails are made with as many Mexican flavors as possible. The Insurgente (pictured) blends Milagro Resposado Tequila, Del Maguey Chichicapa mezcal, Bertoux brandy, and Sandeman Fine Rich Madeira with syrup and bitters.

The difference in the way Tequila is viewed by consumers today versus a decade ago is like night and day. It helps that the majority of Tequilas found on the market today are top-quality, 100% agave brands. "People used to shy away from Tequila because of their memories of bad hangovers," says Abe Ruiz, CEO of Latin American restaurant [Babalu Tapas & Tacos](#), which has eight locations in the southern U.S. "But now most brands don't have added sugars, so people are realizing they can drink it and not be terribly sick afterward. This is a revolution for the Tequila category."

Indeed, as the perception of Tequila's quality has steadily risen, the spirit has grown tremendously in popularity—especially as a cocktail ingredient. "The cocktail has opened up a lot of avenues for Tequila," Ruiz says. "Back in the day all you ever saw was straight Tequila shots. Now there are cocktails pairing Tequila with everything from rosé Champagne to Cognac. Innovation in mixology has allowed for more creative cocktails and increased sales, and it's also brought more Tequila to the market. You used to see only a couple of brands and now I see a new one almost every other day."

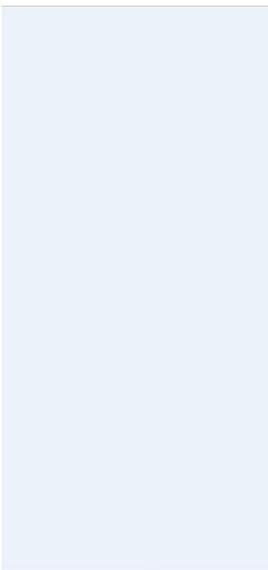
Josh Relkin, beverage director for rooftop bar [Boleo](#) and lobby lounge [Vol. 30](#)—both housed within Chicago's [Kimpton Gray Hotel](#)—has noticed his guests becoming more and more discerning about Tequila. "They're more curious about what we're

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The Wanda (pictured), featured on the cocktail menu at Public House in Detroit, blends Hornitos Plata Tequila, Yellow Chartreuse, simple syrup, lemon juice, and fresh muddled watermelon and mint.

"Bartenders have recently taken more of an imaginative stance when making Tequila cocktails, breaking away from the Margarita-style drinks," Vidorra's Cluley notes. "The unique flavors that aged Tequila receives from the techniques and materials used in the distillation process make it a great backbone for more complex drinks." His Tequila Me Softly (\$13) features Patrón Reposado Tequila, [Xicaru Silver mezcal](#), Herradura agave nectar, lime and pineapple juices, mint, and [Tajín](#) seasoning, while his Here Today, Guava Tomorrow (\$14) comprises Avión Reposado Tequila, [Unión Uho](#) Joven mezcal, [Giffard](#) Banane du Brésil banana liqueur, lime juice, agave nectar, and guava purée.

"Something that truly speaks to me as I grow and become more knowledgeable in my craft is terroir," says Relkin of Boleo and Vol. 39. "You can taste the terroir and the tradition of technique in Tequila, and the pride that comes with the production is astounding. These nuances from bottle to bottle, whether it's a different producer or a different batch of the same Tequila, show you the subtle differences, and that allows us as bartenders to tweak our recipes to truly showcase the spirit."

Relkin adds that as he's grown to appreciate the unique terroir of different Tequilas, he's been drawn to more spirit-forward, stirred Tequila drinks. His Agave Especiado (\$14) at Boleo mixes nutmeg-infused [Casa Noble](#) Reposado Tequila, Del Maguey Vida mezcal, house-made anise Demerara syrup, [Dashfire Clove bitters](#), and [Bittercube](#) Jamaican #1 bitters, and his This Side of Paradise (\$14) at Vol. 39 features [El Jimador](#) Blanco Tequila, habanero- and poblano-infused Yellow [Chartreuse](#) liqueur, [St. George](#) Spiced Pear liqueur, [Montenegro amaro](#), lemon juice, and simple syrup. "I like to add a little sugar, some bitters, maybe a splash of something else, but it's mainly about showing off and highlighting the base spirit," Relkin adds. "There's something special about tasting a beautiful spirit, and using it in a cocktail where it shines and is obviously the star."



The Notorious P.I.N.K. cocktail (pictured) from chain Babalu Tapas & Tacos mixes Notorious Pink Grenache rosé, Cazadores Reposado Tequila, fresh blood orange juice, house-made sweet and sour mix, and strawberries.

Brand Loyalty

Quality is on consumers' minds today more than ever before, and that extends to the cocktails and spirits they choose, notes Chaskalson of Rocco's Tacos & Tequila. "People want authentic, organic, quality products, and Tequila hits the mark on all of those points," he says. "Producers like [Casa Noble](#), for instance, are bringing organic and kosher-certified Tequilas to the market. That attention to detail and care is what consumers appreciate."

While people are growing more discerning in their drink choices and calling for specific Tequilas by name, bartenders also have their own favorites. Walsh of Las Perlas likes [Fortaleza](#) Blanco Tequila. "It has amazing peppery notes that add dimension to cocktails,"

he explains. "I've been to the Fortaleza distillery, and I can tell you everything they do there is the way Tequila should be made. From the harvesting to the distilling to the cooking, they take no shortcuts and it definitely shows in their product." Walsh's Cielos Grises cocktail (\$11) comprises Fortaleza Blanco, house-made grapefruit agua fresca, agave nectar, lime juice, mint, and sparkling water.

"The agriculture aspect of Tequila is impressive," Babalu's Ruiz says. "I've visited the Patrón and Cuervo distilleries and you see the jimadors working the fields, planting and harvesting the agave—it's a very authentic experience." Babalu features the Coralina Margarita (\$10) on its menu, which is a recipe that comes straight from Patrón Spirits. It blends Patrón Reposado, [DeKuyper](#) Triple Sec liqueur, fresh lime juice, simple syrup, and a Zolo Malbec float.

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The bar's house Margarita (\$10) is made with [Pueblo Viejo](#) Blanco Tequila, Cointreau, agave syrup, and lime juice, and the Paloma (\$10) blends Pueblo Viejo Blanco, [Jarritos](#) grapefruit soda, and lime juice. "When you're just starting to explore agave spirits, I would definitely stick with lime, orange, and grapefruit and really get to know those ingredients," Walsh adds. "Once you decide where you stand with those, you can start to explore more intricate flavors."

Tim Cluley, head bartender at [Vidorra](#) restaurant in Dallas, thinks outside the Margarita box. "Margaritas are the most obvious answer, but I've used Tequila as a substitute in everything from Champagne cocktails and sours to tiki drinks and Old Fashioneds—without losing the balance and dynamics that make those cocktails delicious and unique," he says. His Spanish 43 (\$13) features Cazadores Reposado, [Licor 43 liqueur](#), [Freixenet](#) Brut Cava, lemon juice, and simple syrup. "In the U.S., most people associate Tequila with taking shots or with Margaritas, but bartenders in Mexico have been making a wide variety of Tequila drinks for a long time," Cluley adds.

Pride Of Mexico

A major aspect of the current cocktail renaissance and ongoing spirits boom in the U.S. is the immersion of bartenders and consumers in the histories and traditions behind each spirit—and Tequila has plenty to offer in this regard. "The colorful culture of Mexico and the centuries-old tradition of distilling agave are what make it unlike any other spirit," says China Poblano's Leger. "Agave plants take as long as seven years to reach maturity, and it's well worth the wait. It's important for us to educate our consumers about this process—when they learn that some brands use shortcuts like diffusers, they're more likely to lean toward brands that have traditional processes instead of mass-produced ones."



At Dallas' Vidorra, head bartender Tim Cluley thinks outside the Margarita box, as with the Tequiling me Softly cocktail (pictured).

At cocktail bar [Ghost Donkey](#) in New York City, head bartender Nacho Jimenez cares deeply about using top-tier Tequilas. "I like to work with brands that use production methods I have personal knowledge of—this way I know that I'm offering my guests an authentic product that's typically sustainably made and that supports the communities it comes from," he says. A Mexico native, Jimenez enjoys sharing his love of Tequila and his home country with guests. "People really relate to the way Tequila is produced and they always fall in love with the story behind it," he adds.

In an effort to be both authentic and educational, Ghost Donkey uses as many Mexican flavors as possible on its menu, while also pulling ingredients from around the world to make unique concoctions. Jimenez's Insurgente (\$16) blends Milagro Reposado Tequila, [Del Maguey](#) Chichicapa mezcal, [Bertoux brandy](#), [Sandeman](#) Fine Rich Madeira, house-made piloncillo-ancho chile syrup, [Angostura bitters](#), and Dale Degroff's Pimento Aromatic bitters, while his Pistolero (\$15) mixes [Viva XXXII](#) Blanco Tequila, [Ancho Reyes Verde](#) poblano chile liqueur, lime juice, and a house-made roasted poblano-pineapple sherbet.



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more and more discerning about tequila. They're more curious about what we're using in our cocktails, and not settling for whatever well product might be there," Relkin says. "They'll request to replace it with a brand they're more familiar with, and they know that for a few extra bucks they're getting a truly special product. Whether it's a classic or a 'dealer's choice'-style cocktail, there's more knowledge and appreciation from the guest's perspective, which allows us as bartenders to be a little more creative while sharpening our skills."

Simple And Classic

Tequila owes much of its success to its No.-1 cocktail, the Margarita. "The ever-popular Margarita has always been around—made fresh at a bar, in a mix at your local chain restaurant, spinning in a slushie machine on the cruise you took," Relkin says. "Many people are familiar with Tequila because of this drink."



The Salt Air Margarita (pictured) from China Poblano in Las Vegas mixes Milagro Silver Tequila, Cointreau orange liqueur, fresh lime juice, and a house-made salt air foam.

Because of the Margarita's enduring popularity, Babalu's Ruiz believes that Tequila may some day overtake vodka as the most called-for spirit in the U.S. "People don't often think of it this way, but Tequila is just as simple, neutral, and versatile to use in a cocktail as vodka," he says. Babalu has locations in Atlanta; Birmingham, Alabama; Chapel Hill, North Carolina; Jackson, Mississippi; Lexington, Kentucky; and Knoxville and Memphis, Tennessee, and its signature cocktails can be found at each location. Beverage director Michelle Laverty uses the Margarita as inspiration when making Tequila-based drinks for the chain, but she also adds her own creative touches. Her Notorious P.I.N.K. (\$11) blends [Cazadores](#) Reposado Tequila, [Notorious Pink](#) Grenache rosé, fresh blood orange juice, house-made sweet and sour mix, and strawberries, while her Blood Orange Pama Margarita (\$12) features Cazadores Blanco, fresh blood orange juice, agave nectar, [18.21 Bitters](#) Blood Orange-Ginger shrub, house-made sweet and sour mix, house-made grapefruit, brown sugar, and blackberry purée, and a foam made of [Pama Pomegranate liqueur](#).

Felisha Leger, bar lead at chef José Andrés' Chinese-Mexican fusion restaurant [China Poblano](#) at [The Cosmopolitan](#) in Las Vegas, notes that the venue's Salt Air Margarita is a destination drink. "People come to China Poblano specifically for this signature cocktail," she says. In the drink (\$14), Andrés incorporates the molecular gastronomy he's known for, mixing [Milagro](#) Silver Tequila, [Cointreau orange liqueur](#), fresh lime juice, and a house-made salt air foam.



Ghost Donkey's The Mucho Take It Easy (pictured) combines Tromba Reposado Tequila, Becherovka herbal liqueur, citrus juices, and cardamom syrup, and is topped with cider and garnished with a blood orange wheel and rosemary sprig.

At [Rocco's Tacos & Tequila](#), which has eight locations throughout Florida and one in Brooklyn, New York, the Strawberry Basil Margarita (\$12) comprises [Herradura](#) Silver Tequila, fresh lime juice, agave nectar, and fresh muddled strawberry and basil. Former bar manager Richie Panella created the drink. "Guests always gravitate toward our Margarita—it's a cocktail where Tequila really shines," says Marc Chaskalson, corporate Tequila trainer at Rocco's. "But people are also starting to go very simple and fresh with their Tequila cocktails, even calling for ingredients that are classically associated with gin or vodka." Panella's Ranch Water (\$12) is one such straightforward drink, blending [Patrón](#) Silver with muddled lime and [Topo Chico](#) mineral water.

The Margarita and the Paloma are the most popular calls at Mexican hot spot Las Perlas in Los Angeles, according to general manager Bartholomew Walsh. "These drinks are very simple, which is key for Tequila," he says. "You want to be able to taste the agave flavor in the cocktail." The bar's house Margarita (\$10) is made with [Pueblo Viejo](#) Blanco Tequila,

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liqueur, fresh lime juice, simple syrup, and a Zolo Malbec float.



The Harajuku on a Sunday (pictured) from Detroit's Antihero mixes Hornitos Plata Tequila with Midori melon liqueur.

Shawn Stanton serves as beverage manager for Detroit-based restaurant group Working Class Outlaws, where he's responsible for cocktail creation at the group's three concepts: Imperial, Public House, and Antihero. When working with Tequila, his go-to brand is Hornitos. At Public House, his Wanda cocktail (\$10) blends Hornitos Plata, Yellow Chartreuse, simple syrup, lemon juice, and fresh muddled watermelon and mint. At Antihero, his Harajuku on a Sunday (\$12) mixes Hornitos Plata, Midori melon liqueur, Fee Brothers Orgeat Cordial syrup, and pineapple and lemon juices. "Tequila is being taken more seriously by a wider audience as a craft cocktail ingredient," Stanton says. "But at the same time, it's still a fun spirit—when most people think of Tequila, they think of beaches, summer, and partying."

Ghost Donkey's Jimenez concurs that people equate Tequila with good times. "A big part of Mexican culture is the celebratory aspect of it, and Tequila is often perceived as a spirit that can lift your mood," he says. His Mucho Take It Easy (\$15) says it all in the title: Tequila inspires relaxed and happy times. The drink comprises Tromba Reposado Tequila, Becherovka herbal liqueur, blood orange and lemon juices, house-made cardamom syrup, and Austin Eastciders Blood Orange cider. "Understanding Mexican culture and the traditions and production methods of Tequila has helped to broaden appreciation of this spirit, and has helped take down some of the stigmas from the past," Jimenez adds. "So much of the Tequila conversation is around shots, and while we support drinking Tequila in any way at Ghost Donkey, it's nice to offer our guests a different perspective on a somewhat misunderstood spirit

Tequila-based Cocktail Recipes

WANDA

Shawn Stanton

INGREDIENTS

1½ ounces Hornitos Plata Tequila;
¾ ounce Yellow Chartreuse liqueur;
¾ ounce simple syrup;
½ ounce lemon juice;
5 cubes watermelon, plus more for garnish;
3 mint leaves, plus more for garnish;
Lemon twist.

RECIPE

Muddle 5 cubes of watermelon and 3 mint leaves in cocktail shaker. Add Tequila, liqueur, simple syrup, lemon juice, and ice. Shake vigorously and double strain into a coupe glass. Garnish with watermelon, mint, and a lemon twist.

THIS SIDE OF PARADISE

Josh Relkin

INGREDIENTS

RECIPE

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INGREDIENTS

1¼ ounces El Jimador Blanco Tequila;
½ ounce habanero- and poblano- infused Yellow Chartreuse liqueur¹ ;
½ ounce St. George Spiced Pear liqueur;
¼ ounce Montenegro amaro;
¾ ounce lemon juice;
¼ ounce simple syrup;
Habanero slice.

RECIPE

In an ice-filled cocktail shaker, combine Tequila, liqueurs, amaro, lemon juice, and simple syrup. Shake and double strain into a coupe glass. Garnish with a habanero slice.

¹De-seed and dice 3 habanero peppers and 2 poblano peppers. Pour 1 bottle Yellow Chartreuse over the peppers. Stir to incorporate and let sit at room temperature for an hour before chilling and infusing for 3-5 days, testing frequently to gauge taste and spice level. Once ready, strain the liquid through a chinois and keep chilled.

MUCHO TAKE IT EASY

Nacho Jimenez

INGREDIENTS

1½ ounce Trombo Resposado Tequila;
½ ounce Becherovka herbal liqueur;
1 ounce blood orange juice;
½ ounce cardamom syrup¹;
½ ounce lemon juice;
Splash Austin Eastciders Blood Orange cider;
Dehydrated blood orange wheel;
Rosemary sprig.

RECIPE

In an ice-filled cocktail shaker, combine Tequila, liqueur, juices, and syrup. Shake and strain into a wine glass over fresh ice. Top with cider and garnish with a dehydrated blood orange wheel and rosemary sprig.

¹Crush 40 grams cardamom pods in a mortar and pestle. Combine cardamom, 500 grams water, 500 grams sugar, and 1 vanilla bean in a pot and bring to a soft boil. Allow to cool, then fine-strain and store in fridge.

RISE OF THE MACHINES

TREASURY WINE ESTATES EXTENDS BERIN...

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Issue May 2019 Section Mixology Author Sally Kral Sector Drinks

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Haru #1 by Masahiro Urushido (Katana Kitten)

- 1.25 oz Chamomile-Infused BERTOUX Brandy
- .75 oz White Port
- .5 oz Crème de Pêche Liqueur
- 1 oz Cucumber Juice
- .75 oz Lemon Juice
- .75 oz Ginger Syrup



Shake with ice. Strain into chilled highball glass over fresh ice. Top with soda. Garnish with halved strawberry and atomized spray of “Sakura” mist.

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Spring Cocktails You Have To Try

MAY 01, 2019 IN WHAT TO DRINK

Now that spring is here and we're able to enjoy longer days, [rooftop bars](#) and warm weather, comes the need to bring in new cocktails into your routine. Not sure what to drink? Don't worry we've compiled a list of drinks so refreshing it likes Spring in a glass.

From vodka, tequila, gin, rum and many more—we've rounded up the most spring like cocktails to welcome in warmer months ahead.

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May 3, 2019

Haru #1 by Masahiro Urushido (Katana Kitten)

- 1.25 oz Chamomile-Infused BERTOUX Brandy
- .75 oz White Port
- .5 oz Crème de Pêche Liqueur
- 1 oz Cucumber Juice
- .75 oz Lemon Juice
- .75 oz Ginger Syrup

Shake with ice. Strain into chilled highball glass over fresh ice. Top with soda. Garnish with halved strawberry and atomized spray of "Sakura" mist.



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1



Clicquot Rich Rosé + Grapefruit + Rosemary

- Veuve Clicquot Rich Rosé Champagne
- 5-6 large ice cubes
- 1-2 slices of grapefruit
- 1-2 sprigs of rosemary

Place 5 ice cubes in a large wine glass, add slices of grapefruit, top with Clicquot Rich Rosé, and finish with sprigs of fresh rosemary

Midsummer Spritz

Styled by: Sebastien Derbomez, Hendrick's National Ambassador

- 1½ parts Hendrick's Midsummer Solstice
- ½ part Elderflower liqueur
- Top with Soda
- Squeeze of Lemon
- Garnish with Flowers & Cucumber

San Patricios

- 1.5 oz. Espolón Blanco
- .75 oz. lime
- .75 oz. cilantro simple syrup*
- 2 oz. fresh juiced granny smith apple.

Build ingredients in a cocktail shaker except for the apple juice and shake over plenty of ice. Strain into a tall glass of ice. Top with fresh fluffy Granny Smith Apple Juice. Garnish with an orange peel (for the Irish Flag) and some cilantro sprigs.

For syrup: Makes 2 cups of simple syrup

- Juice one bunch fresh cilantro and set aside.
- Measure 1¼ cups white sugar and place in a saucepan.
- Add cilantro juice to measuring cup and top up with water to reach 1¼ cups of total liquid. Add to saucepan.
- Gently heat liquid and sugar to dissolve. As soon as the syrup is boiling, take off heat and

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- Gently heat liquid and sugar to dissolve. As soon as the syrup is boiling, take off heat and allow to cool before using.
- For best color retention, add a tsp. of citric acid or the juice of one lime.

Glenfiddich Malt Julep Created by Allan Roth, Glenfiddich Ambassador

- 2 parts [Glenfiddich 14 Year Old Bourbon Barrel Reserve](#)
- Bruised mint Leaves
- ¼ part simple syrup
- 2 dashes Angostura bitters

Build with crushed ice and garnish with mint sprigs in a traditional julep cup.

Tully Smash - Created by Tim Herlihy, National Ambassador for Tullamore D.E.W.

- 2 parts [Tullamore D.E.W. Original](#)
- ½ part fresh lemon juice
- ¾ part rich demerara syrup
- 8 mint leaves
- 2 lemon wedges
- 3 brandied cherries

Add Tullamore D.E.W., Lemon Juice and syrup to a shaker with ice. Shake and strain over glass filled with fresh pebble ice. Garnish with lemon wedges, mint leaves and cherries.

Hendrick's Mint Tulip - Created by Mattias Horseman, Hendrick's Gin Ambassador

- 1 ½ parts [Hendrick's Gin](#)
- ½ part Ancho Verde
- ½ part kiwi pineapple syrup
- ¼ part honey
- ½ part fresh lime juice
- 1 dash Bitterman's Tiki Bitters

Add ingredients in a shaker with ice. Shake and strain into a tumbler filled with ice.

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and strain into a teacup filled with ice.
Garnish with mint leaves.

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Fistful Smash - Created by Charlotte Voisey, William Grant & Sons Director of Brand Advocacy

- 2 parts [Fistful of Bourbon](#)
- ½ part grapefruit oleo
- ½ part fresh lemon juice
- 10 loose mint leaves

Combine ingredients and shake well. Strain over crushed ice. Garnish with a mint sprig and grapefruit twist.

(EST.) MONTHLY VISITS: **3.12K**

(EST.) COVERAGE VIEWS: **622**

DOMAIN AUTHORITY: **26**



1

The All-American

- 1.5 oz Grey Goose Le Citron
- 0.5 oz Bacardi Pineapple
- Soda Water
- Raspberries and blueberries

Build ingredients in a rocks glass. Add cubed ice and stir. Garnish with raspberries and blueberries.

Carrot Colada

- 1.5 oz Santa Teresa 1796 rum
- 0.5 oz Giffard Banane Du Bresil Liqueur
- 0.75 oz fresh carrot juice
- 0.5 oz ginger syrup
- 0.75 oz naturally sweetened coconut cream
- 3 dashes firewater tincture



- 3 dashes muddled anise
- 3 dashes peychauds bitters

Shaken and served in a Collins glass over packed crushed ice.
Garnish with a baby carrot and chilled matcha powder.

Mabel Berra - Created by Josh MacGregor, Mixologist and Sommelier at db Bistro Moderne.

- 1.50 oz Hayman's Sloe Gin
- 1.25 oz Kronan Swedish Punch
- 1.00 oz Lime Juice

All ingredients are combined and shaken. Served up in a CubanGlass, and garnished with a lime wheel.

▼ SPRING, COCKTAILS



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MAY 1 2019

(IMAGE 6 OF 6)

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BIT BY A FOX

Bit by a Fox Podcast

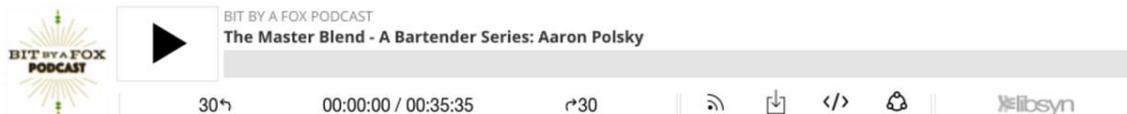
The Master Blend - A Bartender Series: Aaron Polsky

The Bit by a Fox Podcast is all about booze. Each week, host Prairie Rose, founder of the award winning spirits and cocktail blog Bit by a Fox, will talk cocktails, drinking culture, imbibing through history, and what's trending today in the world of intoxicants. She'll talk to the personalities behind the booze, experts in their field, and supercool people who are fun to drink with. They'll chat about the trends, how we got here, and the ultimate cocktail party fodder - the hidden stories behind the booze. Follow the Bit by a Fox blog for updates, recipes and show news. And @bitbyafox on Instagram for behind the scenes. Hosted by Prairie Rose. Produced and engineered by Anna Tivell. Music from Human Worldwide.



[All Episodes](#) / [The Master Blend - A Bartender Series: Aaron Polsky](#)

The Master Blend - A Bartender Series: Aaron Polsky



Apr 5, 2019

This week, we kick off **The Master Blend - A Bartender Series**. In collaboration with [BERTOUX Brandy](#), the Bit by a Fox Podcast will host a series of interviews with some of America's most acclaimed and innovative bartenders. Kicking off this first episode in the series is Aaron Polsky. Part Mad Scientist, part Jimmy Page, part sweet Jersey boy, Aaron is the creative bar director behind the lively Rock & Roll cocktail bar in Hollywood, [Harvard & Stone](#).

Aaron's [BERTOUX Brandy](#) cocktail recipe is a riff on the French 75:

Black Diamond

- 1.5 oz BERTOUX Brandy
- .5 oz St Germain Elderflower Liqueur
- .5 oz homemade elderberry or blueberry liqueur*
- .75 oz fresh lime juice
- Champagne

Shake, strain into coupe with sugared rim, top with champagne or sparkling wine

**Blend 1/2lb fresh elderberries or blueberries with 500mL vodka. Strain, combine with 500mL simple syrup and bottle. Will hold indefinitely

Links

- [BERTOUX Brandy](#)
- [Harvard & Stone](#)
- [Aaron Polsky's Instagram](#)

Bit by a Fox Podcast: The Master Blend - A Bartender Series: Aaron Polsky

(IMAGE 1 OF 2)

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(IMAGE 2 OF 2)

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Zacapa 23



Zacapa 23 contains a blend of rums that have been aged between six and 23 years. It's a gorgeous and extremely drinkable rum with rich flavors of honey, butterscotch, and dried fruit. We love sipping this fine Guatemalan spirit neat or stirred into a [Rum Old Fashioned](#).

Bertoux Brandy



The Manual

MAR 27 2019

(IMAGE 1 OF 7)

(EST.) MONTHLY VISITS: **910K**

(EST.) COVERAGE VIEWS: **4.09K**

DOMAIN AUTHORITY: **68**



1





FOOD & DRINK

What Is the Solera System and Why Is It on My Liquor Bottle Label?

By **Amanda Gabriele** — Posted on March 27, 2019 9:00AM PST

Anyone who has thoroughly browsed the liquor store has probably seen bottles with the word “solera” splashed across the label. If you’re familiar with sherry-making techniques, then you likely know this term, though its use extends well beyond fortified wine. If the solera aging system is a foreign concept to you, it’s quite easy to understand, especially if you paint a picture of the process in your head.

WHAT IS THE SOLERA SYSTEM?

The solera system was first conceived in Spain, and it’s still used for spirits like fortified wine and rum, especially in former Spanish colonies like Guatemala and Venezuela. A solera system involves rows of barrels that are stacked on top of each other. The bottom-most row of casks, which is called the solera, contains liquid that has been aging the longest. When it comes time to bottle some of that liquid, it is taken from this bottom row of barrels — let’s say about a third of the liquid is removed from each one.



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Gonzales Byass, in Spain.  Travelstock44/Look-foto/Getty Images

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Then, liquid from the barrels directly above, which are called “first criaderas” and contain the second-oldest liquid, is used to replace what was taken from the solera. Finally, new liquid from the topmost row of barrels (aka the “second criaderas”) replaces what was taken from the second row, and the top barrels are then refilled with unaged spirit. The the whole system is left to develop, and the process repeats over and over again.

WHY IS THE SOLERA SYSTEM USED?

There are two main reasons why spirits companies employ solera aging. First, it increases the average age statement of an expression across the board. Second, the liquid that is taken from the solera is incredibly consistent because differences in the rum, wine, or whatever else is in the casks average out over time.

We think one of the best ways to get familiar with the solera system is to try some spirits that are aged using the technique. These bottlings are some of our favorites and a good place to start exploring.

5 SOLERA SPIRITS TO TRY

The Manual

MAR 27 2019

(IMAGE 3 OF 7)

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This new California brandy was designed to be mixed in cocktails. Bertoux is a blend of pot-distilled brandies that range in age from three to seven years. It spent time in both French and American oak that lent a smooth flavor that's extra satisfying in a classic Sidecar.

Bodegas Grant Oloroso La Garrocha Sherry



If you're looking for a highly drinkable sherry to pair with cheese or serve after a big meal, this is a beautiful bottle to try. La Garrocha is made from Palomino grapes in Spain's Jerez region and aged for nine years in Bodegas Grant's esteemed solera. Nutty and dry with notes of balsamic vinegar and maple, this is a great bottling to buy, whether you're a sherry novice or expert.

Glenfiddich 15 Year Old



The Manual

MAR 27 2019

(IMAGE 4 OF 7)

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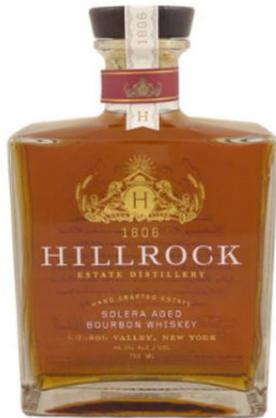
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Coming in at around \$58 a bottle, **Glenfiddich 15 Year Old** Scotch is a great value for its age. The liquid is drawn from a solera vat that Glenfiddich has kept at least half full since 1998. It's triple-rested in new toasted American oak, used bourbon barrels, and sherry butts to give it a spiced, smooth taste that's bursting with notes of marzipan, cinnamon, and ginger.

Hillrock Solera Aged Bourbon Whiskey



This heavily awarded bourbon is the first American whiskey to be aged via the solera method. After aging the liquid in new American oak, **Hillrock** finishes the bourbon in 20-year-old oloroso sherry casks that give it layered notes of fig, roasted walnuts, and candied fruit. Sip this beautiful expression neat to celebrate special occasions.

Editors' Recommendations

The Manual

MAR 27 2019

(IMAGE 5 OF 7)

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Editors' Recommendations

- [The Best Bottles of Whiskey You Can Buy For \\$20 or Less](#)
- [Compass Box's New Whisky, Stranger & Stranger, Contains 1-Year-Old Spirit](#)
- [The Best Irish Whiskey to Enjoy Right Now](#)
- [Home Bar Basics: Cocktail Glasses and Other Glassware for Any Drink](#)
- [This Remote Scottish Island Hopes You'll Visit ... and Maybe Never Leave](#)

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Face masks aren't just for women. Get your brightest, smoothest, blemish-free complexion.

1 day ago — By [The Manual](#)



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THE MANUAL

The Manual is simple — we show men how to live a life that is more engaged. As our name implies, we offer a suite of expert guides on a wide range of topics, including fashion, food, drink, travel, and grooming. We don't boss you around; we're simply here to bring authenticity and understanding to all that enriches our lives as men on a daily basis.

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“Meehan’s Bartender Manual’ by Jim Meehan. I believe it’s the most comprehensive book on the subject currently out. It covers service, hospitality, spirits, bartending technique, round building, recipes, bar layout, and many more things the modern bartender needs to know.” — **Will Pasternak, Head Bartender, BlackTail, NYC**

“Beachbum Berry’s ‘Sippin’ Safari.’ That and the original ‘Pirates of the Caribbean’ movie made me the pirate I am today. No offense to everyone else that has written a tiki book but this is THE book on tiki. Bum is a master storyteller and he knows where all the f*cking bodies are buried. It gave me the path to the original 1934 Zombie, and inspired many of the syrups I make today.” — **Brian Miller, Partner, Beverage Director, and Bartender, The Polynesian, NYC**

“Kazuo Uyeda’s ‘Cocktail Techniques.’ It was the first book on technique that I had ever read. His method of describing technique as a tool to connect with the guest changed everything I did behind the bar from that point on. His belief that a good drink begins before the guest walks through the door made me reevaluate my approach entirely.” — **Ezra Star, General Manager, Drink, Boston**

“I’m biased, but I am also honest in saying that ‘The PDT Cocktail Book’ was the most influential for me. Jim [Meehan] created a book that had recipes for classics and some obscure classics that all bartenders should know when considering how to balance new drinks. It also helps fill out the recipe section with drinks from the top of the industry throughout the world. This gives it a great time stamp to understand how the world was drinking in the late aughts and how that inspired the next 10 years.” — **Jeff Bell, Consulting Master Blender, BERTOUX Brandy; General Manager, PDT; and Bar Director, Legacy Records, NYC**

“Liquid Intelligence’ by Dave Arnold. It is the ultimate tool for cocktail nerds and enthusiasts alike. The book journeys through the basics of cocktail creation starting with bar tools all the way to molecular gastronomy techniques. I’ve used it both as a reference for cocktail-making 101 and a source of inspiration for brainstorming more innovative creations.” — **Shawn Chen, Beverage Director, RedFarm and Decoy, NYC**

“[In] 2008, I was studying for my Bar Smarts. I had been tending bar for a few years but my experience was limited to high-volume mixed drinks, beers, and shots. During and right after the program, I wanted to read all that I could find about classic cocktails. [I bought] Jerry Thomas’ ‘How to Mix Drinks or The Bon Vivant’s Companion,’ ‘The Savoy Cocktail Book,’ and Ted Haigh’s ‘Vintage Spirits and Forgotten Cocktails.’ I was enamored and amused by the anecdotes, illustrations, and guidance provided in these mini tomes and intrigued by all of the recipes. The more I read, the more there was to discover and learn. It set a precedent for how I approach my job, and I still feel like I’m learning.” — **Kellie Thorn, Bar Manager, Empire State South, Atlanta**

“A Spot at the Bar’ by Michael Madrusan and Zara Young. I often give this book to new hires to read, as it’s not only a great for recipes and service notes but the love of being in a great bar really comes through. I think it’s an essential read for recipes but also the details that go into great bars.” — **Meaghan Dorman, Bar Director and Partner, Dear Irving on Hudson, NYC**

“Harry Johnson’s Bartenders’ Manual’ [1882 edition]. Johnson shares his thoughts on things like staff training, how to store beer, how to open Champagne, what to consider when buying an old bar, bookkeeping, and the all-important ‘How to make money.’ His writing style is honest, straightforward, and easy to understand. Most impressive is just how relevant and sensible his thoughts and directives are even today. Of course there are cocktails as well



VinePair

MAR 22 2019

(IMAGE 1 OF 3)

(EST.) MONTHLY VISITS: **2.48M**

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200

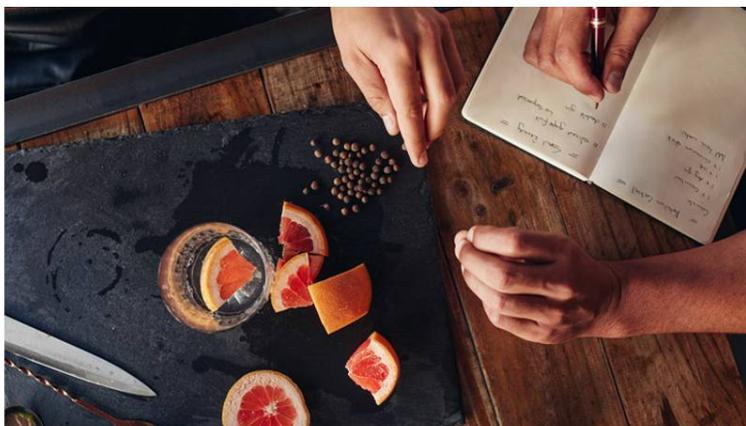


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We Asked 10 Bartenders: What Cocktail Book Changed Your Life?

words: TIM MCKIRDY



A lot can be learned about cocktails simply by going to bars and sampling different drinks. Some may call this getting drunk, but we like to think of it as learning.

For those hoping to become truly versed in the art of mixing drinks, however, there is an incredible body of written work on the subject. An Amazon [search](#) for the term "cocktail book" yields more than 8,000 results. To offer some guidance, we spoke to some of the country's leading bartenders and asked them: Which is the one cocktail book that changed your life?

"Meehan's Bartender Manual" by Jim Meehan. I believe it's the most comprehensive book on

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sensible his thoughts and directives are even today. Of course, there are cocktails as well, namely the Tuxedo, which is one of my favorites.” — **Franky Marshall, Modern Bartender/Educator, NYC**

“The one book that really changed my perspective was Jefferey Morgenthaler’s ‘The Bar Book,’ because Morgenthaler explains how to break down ingredients and elements to add to cocktails. I think it’s important to know how to properly create syrups and infusions, in a way that will allow you to extract the maximum flavor. If done wrong, it can create off flavors, and this often happens with novice bartenders who haven’t learned proper techniques.” — **Ryan Andrews, Beverage Director, GBOD Hospitality Group, San Diego**

“It’s not technically a cocktail book, but I will say that few books have had a bigger impact on my drink creation over the years than ‘The Flavor Bible.’ Though ostensibly aimed at chefs, it has proven an invaluable resource when I am running low on initial inspiration or stuck at a standstill with a drink I’m R&Ding. Whether it’s one of the brief sentences proffered by a chef about a particular application of an ingredient, or scanning the Flavor Affinities sections that prominent ingredients have featured at the end of their list of related ingredients, I can nearly always count on ‘The Flavor Bible’ getting me out of a creative rut.” — **Joaquín Simó, Partner, Pouring Ribbons, NYC**

Published: March 22, 2019

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Beverage Dynamics/Cheers

FEB 1 2019

(IMAGE 1 OF 2)

(EST.) MONTHLY VISITS: **9.67K**

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DOMAIN AUTHORITY: **31**



110

Brandy Ambassadors

With bartenders as advocates, customers are starting to explore the world of brandy

Brandy was once mostly relegated to being a sipping spirit, says Dallas bartender Christy Pope. "Now, with the cocktail renaissance, there has been a slow build to re-introduce brandy into the greater bar culture," says Pope, who with partner Chad Solomon runs cocktail bar Midnight Rambler at the Jovile in Dallas.

Pope stocks brandies from far and wide: French Cognacs and Armagnacs, California brandy and apple brandy from New Jersey, eau de vie from Oregon and Austria, and pisco and singani from South America. The best sellers at

Midnight Rambler have been applejack and pisco, thanks to cocktails such as the Jack Rose and Pisco Sour. Pope is big on brandy: "Brandy is poised for its turn as the 'new/old it' spirit," she says.

"Brandy will always have a place at the bar with cocktails; it is an original spirit," says Gina Chersevani, founder and "mixtress" of Washington, D.C. bars Buffalo & Bergen and Suburbia, and the mobile drinks truck Wandering Oasis.

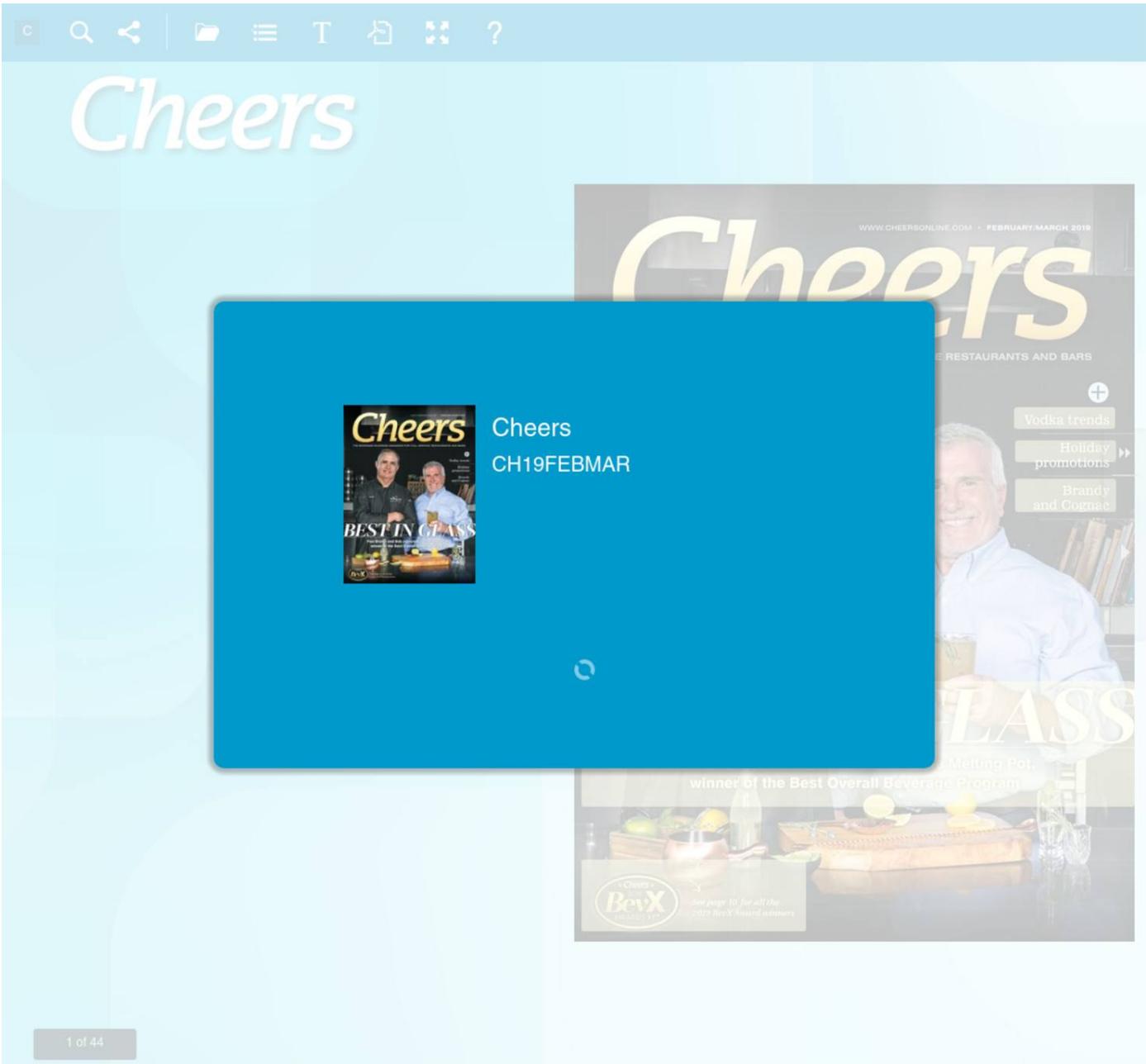
"Right now there is a refocus on the brandy category," she says, "because of new brands like Christian Brothers Sacred Bond, which is doing a fantastic job of getting in front of bartenders and telling its story." Chersevani also likes Macchi Pisco and Copper and King's Unaged.

"There are a lot of small-batch brands coming on the market," says Juyoung Kang, a bartender at The Dorsey bar in The Venetian Las Vegas. "Apple brandy seems to be coming back and making its way into fall cocktails," she notes.

(Above) The King at The Patterson House in Nashville, made with Catocin Creek Rye, peanut-infused Copper & Kings brandy, bacon-infused Four Roses Yellow Label bourbon, Giffard Banane du Bresil, maple and Bittermen's mole bitters.

The clarified Brandy Alex (right) at The Spaniard in New York is a take the Brandy Alexander, with brandy, dark creme de





Beverage Dynamics/Cheers

FEB 1 2019
(IMAGE 2 OF 2)

(EST.) MONTHLY VISITS: **9.67K**

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DOMAIN AUTHORITY: **31**


110



Instructions

Add whiskey, ginger beer and lime juice to an ice-filled Collins glass. Drizzle Cherry Heering over the top of the finished cocktail. Garnish with lime wedge.

By mixologist Meaghan Dorman



Backseat Boss (Inspired by 'Vice')

Ingredients

1.5 oz Bertoux Brandy

.5 oz St. George Spiced Pear Liqueur

4 oz Fever-Tree Lemon Tonic

Instructions

Add ingredients to an ice-filled Collins glass, stir to combine. Garnish with three lemon wheels placed down the side of the glass.

By mixologist Meaghan Dorman

Us Weekly

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(IMAGE 1 OF 9)

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By Rachel Wallace 5 hours ago

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A Star is Born Gin Fizz

7 / 6

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A Star is Born Gin Fizz

Ingredients

1.5 oz Benham's gin

3/4 oz fresh lemon juice

0.5 oz simple syrup

1 oz chilled Zonin Prosecco

Lemon twist, for garnish

Instructions

Fill cocktail shaker with ice; add gin, lemon juice and simple syrup. Shake vigorously for 20 seconds; strain into glass and top with Prosecco. Garnish with a lemon twist.

Courtesy of Benham's gin

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BACK TO TOP



Hectic G&T (Inspired by 'Bohemian Rhapsody')

Ingredients

1.5 oz Hendrick's Gin

.5 oz Italicus Rosolio di Bergamotto

5 oz Fever-Tree Elderflower Tonic

Instructions

Combine ingredients in a wine glass or a Spanish G&T goblet over ice and stir. Garnish with lime, lemon and grapefruit wheels.

By mixologist Meaghan Dorman



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Hacienda Highball (Inspired by 'Roma')

Ingredients

1.5 oz Sombra Mezcal

1.5 oz pineapple juice

3 oz Fever-Tree Citrus Tonic

lime wedge, squeezed

Instructions

Add all ingredients to an ice-filled Collins glass and stir to combine. Garnish with a pineapple wedge.

By mixologist Meaghan Dorman



Long Road Home (Inspired by 'The Green Book')

Ingredients

1.5 oz Slane Irish Whiskey

4 oz Fever-Tree Ginger Beer

.25 oz lime juice

.25 oz Cherry Heering liqueur

Us Weekly

FEB 22 2019

(IMAGE 5 OF 9)

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 #BE JORDYN WOODS ADDRESSES TRISTAN	 KIM KARDASHIAN IS SUING A FAST FASHION	 SCARLETT JOHANSSON AND COLIN HANKS LIVE	 THE SWEET ACTIVITY DUCHESS MEGHAN'S	 WATCH CHRISTINA MILIAN SLAM JESSICA	 NORTH WEST JUST LANDED HER FIRST
 OliveCone 7h	 sunny_dayze 22h	 CyanCoathanger 3h	 CyanUmbrella 3h	 OrangeRocket 2d	 GoldFlask 1h
The devil works hard but KrisCIFer works	Sorry Kim but knock offs and red carpets go	Michael Che, you Q T Pie, you should have	Hahaha what ignorant self-promoting,	Bottom of the barrel entertainment!	I saw the pics of Noi in that magazine. SF

Us Weekly

FEB 22 2019

(IMAGE 6 OF 9)



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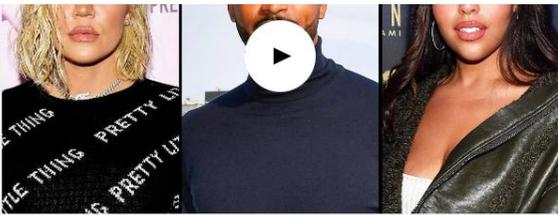
EXCLUSIVE
How Khloe Kardashian

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How Khloe Kardashian Found Out Tristan Thompson Cheated With Jordyn Woods



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Of course, Cognac has long been able to produce releases from certain years, estate or regions. One vintage-dated example is Hine's Domaines Hine Bonneuil 2008, the third expression in a collection of single grand cru, single estate, single harvest Cognacs.

Also just arriving: Camus XO Borderies Family Reserve, a single-estate Cognac produced in the Borderies, the smallest in the Cognac appellation, known for aromatic brandies. Camus also distinguishes itself in the market by using small pot stills and distilling on the lees in order to extract maximum flavors.

Most recently, O'Neill Vintners & Distillers teamed with bartender Jeff Bell of PDT and sommelier Thomas Pastuszak of The NoMad to launch **Bertoux**, another high-end brandy, targeting cocktail culture.



Beverage Media

JAN 24 2019



Bartender at Large

By Hungry Bartender

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Description

An online series about craft cocktails around the world & the bartenders who make them. Hosted by the award winning bartender, Erick Castro.

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Bartender at Large Podcast

FEB 11 2019



Brandy and Cognac

Beverage Dynamics

JAN 1 2019



stills with California grapes and aged four years in Heaven Hill Bourbon barrels.

"The farm-to-table movement," has moved beyond food menus to beverages, including fruit-based brandies, says Jeanine Racht, development and marketing manager for Clear Creek Distillery in Portland, Oregon. Owned by Hood River Distillers, Clear Creek specializes in brandies made from Northwestern products, notably pears, cherries, plums, raspberries and even Douglas fir buds.

"Before Prohibition, apple brandy and rum were the most produced and consumed spirits in the U.S.," notes Racht. "We are just seeing history repeat itself."

"We see growth due to the increasing interest in brown spirits that is driving all categories falling under it—including bourbon, Scotch and Cognac. Brandy is no exception," says Roberts at Gallo. "Consumers are looking to go deeper into well-established brown-spirit categories, and to explore other brown spirits like brandy."

THE WHISKEY CONNECTION

"Undoubtedly the interest in American whiskey has helped boost the American brandy and apple brandy category," says Lisa Laird Dunn, vice president of Laird & Company.

The Scobeyville, New Jersey-based company is America's oldest family-owned licensed distillery. It produces Laird's Blended Applejack, Laird's Apple Brandies and Laird's Jersey Lightning, as well as Laird's Straight Applejack 86, which revives the company's pre-Prohibition style.

Recently Laird re-released its Bottled in Bond Straight Apple Brandy. "Brandy has a longer history in America than whiskey,"

contributes greatly, as there is a symbiotic relationship between the two categories. Consumers are more interested in education and the authentic heritage of a bourbon or American whiskey, of which brandy has a similar story to tell."

SIP OR STIR?

What is the best way to introduce newbies to brandy—in a snifter or a cocktail?

"Cocktails are the category door opener—as it is for most brown spirits," says Heron. At-home consumption is likely to be brandy on the rocks, or to a lesser degree, the home cocktail enthusiast.

"Brandy is versatile," says Laird Dunn. It can be enjoyed both neat in a snifter, on the rocks or in a cocktail like the Jack Rose (apple brandy, lemon or lime juice, grenadine). Most consumer trial, she notes, begins on-premise.

Mixologist Bell designed the recently launched Bertoux brandy with mixology in mind.

AN AMERICAN STYLE?

Is there truly an American style? Or does the lack of regulations and parameters liberate American producers to carve out their own?

"Our opportunity as a brandy-producing nation is that we are not poisoned with provincial dogma, and the rigidity of neutral grapes and prescriptions," says Heron. "Our opportunity is continental diversity, and the use of highly nuanced aromatic grapes (or other fruits) and continual invention and innovation relative to barrel finishes."

"American, and specifically Californian, brandy offers bright

MONTHLY CIRCULATION:

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Method: Mix lemon zest and sugar together and let rest until the sugar is saturated with lemon oil. Place all ingredients in a pot and bring to a boil stirring frequently. Strain through cheesecloth and store in sous vide.

Yields 1.25 liters.

To Build the Drink From the Batch: Add 1 dash Angostura Bitters on bottom of 6 oz. Georgian coffee glass, add 1 oz. Bushmills Original Irish Whiskey, top with hot whiskey punch mix. Garnish with freshly grated nutmeg.

LOVE POTION #99 AT MIDDLE BRANCH

“Winter months mean the Love Potion #99 will keep you cozy—Bertoux and herbal tea are perfect bedfellows. Cuddle up with this California brandy that has toasty, oaky, and dried fruit notes.” —*Lucinda Sterling, owner*



PHOTO: MIDDLE BRANCH

Ingredients:

1.5 oz. Bertoux Brandy

.5 Falernum

1 oz. aphrodisiac tea concentrate (rose petals, clove, cumin, allspice)

.5 oz. lemon juice

Hot water to fill line

Garnish with cinnamon and orange twist

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JAN 30 2019

(IMAGE 1 OF 9)

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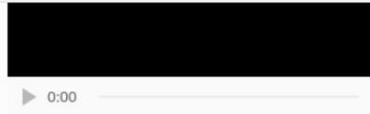


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Cold-Weather Comforts: 7 of the Best Winter Cocktails That'll Keep You Warm All Season



Karla Alindahao Contributor 
ForbesLife

I write about travel and food. So I love forks in the road.

f We're in the dead of a particularly cold and brutal winter. (Why hello again, [polar vortex](#).)

t But as disdainful as it is to wear layer upon layer of clothing, there's something comforting about the fact that we can now enjoy the simple pleasure of staying in for the night and indulging in classic cold-weather activities. Think: family board games, Roma on Netflix, and uninterrupted at-home date nights.

in comforting about the fact that we can now enjoy the simple pleasure of staying in for the night and indulging in classic cold-weather activities. Think: family board games, Roma on Netflix, and uninterrupted at-home date nights.

But beyond that, I can't think of a better way to keep warm and toasty than with a Georgian glass filled with rich Irish coffee—or any other warm and boozy

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cocktail, for that matter. So several of our favorite bartenders decided to make my winter dreams come true by sharing some superb hot cocktails that'll surely ease the chill in our bones.



Cold-Weather Treats: 'Tis the perfect season to enjoy hot and boozy cocktails. photo: Getty GETTY

NOCHE SAGRADA AT SUNDAY IN BROOKLYN

“The Noche Sagrada was heavily inspired by the Midwestern trend of microwaving a mug of ginger beer on an extremely cold day (which makes up the majority of their calendar year it seems) and spiking it with booze. The effervescence still remains and soothes the throat. I turned to the classic flavor pairing of horseradish and apples, doubling down on the savory effect by infusing fresh horseradish into mezcal to add more smokiness. The result is a breathtaking, aromatic, and cozy hot tippie to enjoy during the winter months.”

—*Brian Evans, bartender*

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PHOTO: SUNDAY IN BROOKLYN

Ingredients:

1.25 oz. Horseradish-infused mezcal**

0.5 oz. Combiér Cassis Liqueur

0.25 oz. Krupnik Honey Liqueur

2 oz. apple cider

0.25 oz. orange blossom honey

0.25 oz. lime juice

1 oz. water

2-3 oz. Fever Tree Ginger Beer (room temperature, to top)

***For the horseradish-infused mezcal, peel and thinly slice 40 grams of fresh horseradish root, then infuse into one 750ml bottle of Del Maguey Vida Mezcal for two days in a non-reactive container. Strain all horseradish with a fine-strainer when finished.*

Method: Heat all ingredients except ginger beer to approximately 170 degrees (anything hotter will dangerously burn off the liquor) - be sure to use a temperature-controlled water heater. Pour heated contents into a hot toddy

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temperature-controlled water heater. Pour heated contents into a hot toddy glass or mug, then top off with 2-3 oz of room-temperature Fever Tree Ginger Beer. Garnish with a clove-studded orange peel for a deeper-spiced flavor.

THE HOT TODDY AT BOUQUET

“For this cocktail we chose New Riff Bourbon because in addition to its subtle oak and vanilla, the high rye content gives it a warm spice that balances the citrus and herb of the lemon tarragon syrup.” —*Kyle McEvoy, bartender*



PHOTO: BOUQUET

Ingredients:

- 2 oz. New Riff Bourbon
- 1 oz. lemon juice
- 1 oz. lemon tarragon simple syrup
- 4 oz. hot water

For the Lemon Tarragon Simple Syrup:

- 1 Cup sugar
- 1 Cup water
- 2 Sprigs tarragon
- 2 full lemon peels

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(IMAGE 5 OF 9)

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2 ruii lemon peels

**For the simple syrup, mix ingredients in a saucepan. Bring to a boil. Reduce heat and simmer for 3 minutes, strain and cool.*

Method: Build by pouring ingredients into a heat-proof mug. Top with hot water.

HOT WHISKEY PUNCH AT THE DEAD RABBIT

“Hot whiskey punch is an Irish whiskey-based toddy which will warm your bones on a cold day. It’s really accessible for anyone to make and for guests ordering these at The Dead Rabbit we keep it piping hot in a hot water bath keeping the liquid consistently hot without jeopardizing the drink.” —*Jillian Vose, beverage director*



PHOTO: THE DEAD RABBIT GROCERY & GROG

Ingredients:

Zest of 8 lemons

150 g. raw sugar

100 ml. honey

2 nutmeg, grated

1000 ml. water

Method: Mix lemon zest and sugar together and let rest until the sugar is

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**The aphrodisiac tea is subject to interpretation, but the elements of clove, anise, rose petals, and Indian spices dominate. Use 1 tbsp. herbal tea blend with 4 oz. hot water to steep.*

Method: Build in mug or vessel suitable for higher temperature ingredients. Steep tea for 2 minutes in 190°F water. Combine all ingredients into the vessel, adding hot water last. Drink carefully.

IRISH COFFEE AT THE DEAD RABBIT

“It’s important that the cream has 35-38% milk fat and is kept cold. If you’re making these at home, it’s best to use a fresh piping hot pot of coffee for each round, while if you’re at a bar and executing many, a hot water bath works best. We use 64 oz. plastic bottles with handles to keep filled with the coffee and demerara syrup mix. These bottles sit in the hot water bath at 76° Celsius. We use Sumatra Mandheling filter coffee, which is medium bodied, chocolatey, and has mild acidity with light fruit and floral notes.” —*Jillian Vose, beverage director*



PHOTO: DEAD RABBIT GROCERY & GROG

Ingredients:

.625 oz. demerara syrup



1 oz. Bushmills Original Irish Whiskey

3.5 oz. coffee

Freshly whipped heavy cream

Method: Build in 6 oz. glass, add 1 oz. whiskey, fill coffee and demerara, mix up until an index finger's worth of room is left in glass, top with fresh whipped cream and nutmeg

BREAD & BUTTER AT BLACKTAIL NYC

"The Bread and Butter is our take on a classic Hot Buttered Rum. We've added Cognac, Spanish brandy, and aged Agricole rum to balance out the sweetness of the batter—and make tailor it more to BlackTail. It's especially nice to send people off with one before heading out to the cold." *Jaimie Estes, bartender*



PHOTO: BLACKTAIL

Ingredients:

.25 oz. Remy Martin 1738

.25 oz. Torres 15 Spanish Brandy

.5 oz. Rhum JM VSOP

Top with hot butter batter held at 75C

Garnish with freshly grated nutmeg

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(IMAGE 8 OF 9)

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For the Hot Butter Batter:

- 1 lb. Unsalted butter
- 1 lb. Demerara sugar
- 2 oz. Rich vanilla syrup
- 4 tbsp. Chinese 5 spice
- 2 tsp. Xanthan gum
- 1 tsp. White pepper
- 1 whole grated nutmeg
- 3.25 Liters hot water

Method: Blend in Vitamix and then ideally an immersion blender, slowly incorporating xanthan gum and spices, strain through chinois.

RENEWABLE ENERGY AT SAXON AND PAROLE

“When Slane Irish Whiskey asked me to come up with a sustainable Irish coffee, it took me a while to figure out what to do to make a significant impact on the drink. It was obvious that the coffee should be the main ingredient and the most sustainable part of the drink. This is how I started experimenting and researching how to reuse coffee grinds in large quantities at Saxon + Parole. After a few different experiments, the final recipe was 300 grams of freshly used coffee grind for 1 liter of water. Add cinnamon and a touch of cardamom to the mix! Cold brew for 48 hours before straining and reheat for service. The cream has agave and Angostura bitters. Garnish is the coffee grinds dried in the oven with spice ground very fine and sprinkled on top.” —*Maxime Belfand, head bartender*



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Bertoux is a new, handcrafted aged brandy made in California. ERIC MEDSKER

Bertoux, an aged California brandy, is a new brandy on the block, and it made its debut in limited markets of New York and San Francisco last fall. “Brandy swung away, and now there’s a good chance it could come back into vogue,” says Jeff Bell, consulting master distiller for Bertoux.

Abou-Ganim points out that a lot of the original classic cocktails – when they were first made in the 19th Century – were brandy-based cocktails, not whiskey-based cocktails. “The Sazerac originated as a French brandy drink, and the earliest records of the mint julep were that it was made with brandy, not bourbon,” Abou-Ganim says.

“Brandy was a more integral part of the formation of our country than whiskey was,” Bell adds. “Even 50 years ago, it was more of a part of our drinking culture.”

Abou-Ganim says that when you use brandy in place of whiskey, bourbon or rye, you sometimes have to change the proportions of your cocktail. “I just did a 15-year-old Spanish brandy in a classic Sazerac recipe, and I couldn’t follow my rye whiskey recipe because of the richness of the brandy,” Abou-Ganim says. “I had to cut the sugar in half to balance the drink out, and I added an extra dash of bitters.”

When Bell sees bartenders using brandy, the cocktails they mix are varied. “No one’s doing the exact same thing with it,” Bell says.

Heron says he personally loves the versatility of brandy in cocktails. “I really enjoy a brandy old fashioned, and I love a brandy Manhattan, but what I really love is a brandy Boulevardier,” Heron says.

Bell says he’s seen a lot of bars mixing brandy with citrus in sidecar variants

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Will Brandy Become The 'It' Spirit of 2019?



Jeanette Hurt Contributor

Vices

I cover the indulgence of all things distilled, fermented and brewed.



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Brandy might just be the 'it' spirit of 2019 COPPER & KINGS

Will brandy become the 'it' spirit of 2019? It's probably too soon to call it, but there are plenty of signs revealing that brandy is going to be a big thing this year in the world of spirits.

"I'm always nervous about the word trend – so much in our profession, things cycle through, and what was old is new again – but brandy is something I've been anticipating for quite a while," says Tony Abou-Ganim, *The Modern Mixologist* international mixology consultant and author. "There's a better understanding and appreciation of the brandy as a whole, not just cognac, but the entire category."

Abou-Ganim says that the trend isn't about people sipping cognac in snifters. "At the Libertine Social (bar in Las Vegas), we do very little cognac in the glass, but we do very well when we do brandy-based cocktails," Abou-Ganim says.

Joe Heron, who founded Copper & Kings American brandy in 2014, says brandy sales continue to grow. "I think brandy's already here," Heron says. "Brandy just really works so well with other flavors. It's the predisposition of the spirit. And if you're looking for less of the spiciness of whiskey, but more of a velvety mouth-feel, then brandy is your spirit."

And the brandies that are coming back into vogue aren't typically sweet – they're barrel-aged spirits, with out any backsweetening. "We've kind of paved the way, and we're noticing that brandy is coming back in a big way," says Nikki Borys, regional manager for Copper & Kings.

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Nikki Borys, regional manager for Copper & Kings.

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Bell says he's seen a lot of bars mixing brandy with citrus in sidecar variants (and Bertoux actually takes its name from the inventor of the sidecar), Collinses and champagne cocktails. "It's a good time for brandy," Bell says.

I'm an award-winning writer and author of ten books, including the critically acclaimed Drink Like A Woman. I'm currently writing two more drinks books on cocktails and hard cider.



Jeanette Hurt Contributor

I am an award-winning writer and author of a dozen books, including the critically acclaimed Drink Like a Woman (Seal Press 2016) as well as the upcoming The Joy of Cider (Skyhorse Publishing 2019) and The Wisconsin Cocktail Book (University of Wisconsin Press 2019). I've w... [Read More](#)

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The Workforce Of The Future: The Skills Challenge Becomes More Apparent



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FOR 2019, RESOLVE TO DRINK MORE BRANDY

Contributed by [Tony Sachs](#)
 on Jan 16, 2019

3 Votes Up!

Three readers love this post.

I drink a fair quantity of booze, most of it pretty good stuff, and I try to mix it up fairly regularly, variety being the spice of life and all. So if I had a martini last night, maybe tonight I'll have a daiquiri, and tomorrow a tequila Old Fashioned. If an oddball liqueur or an interesting new Indian whisky comes my way, I'll happily give it a shot. But one spirit that for me seems to get lost in the shuffle is brandy. It's not that I dislike it — I enjoy a glass of refined XO cognac or a Wisconsin-style brandy Old Fashioned as much as the next broad-minded imbiber. It's just that, when I'm looking for something to drink, be it at home or a bar, I seem to have a category-wide blind spot. Perhaps I'm stuck in the prejudicial notion that brandy is either for wood-paneled smoking rooms in gentlemen's clubs or rowdy, ear-splittingly loud clubs. But of course it's so much more than that. Back in the mid-1800s, before the phylloxera epidemic wiped out so many of the great vineyards of France, cognac was the backbone of many of the classic cocktails we now associate with whiskey. And of course putting the brandy back into those cocktails is a favorite 21st century pastime.

So dammit, this year I've resolved to drink more brandy. You should, too. It's one of those rare resolutions that's fun to keep, and even if your liver has to work a little overtime, your soul will surely benefit. This is a pretty random assemblage of what I've been sipping lately. I tried not to make the list too obvious, hence no Courvoisiers or Hennessys make an appearance. It's divided into three sections — cognacs, brandies for mixing, and apple brandies. It's the tiniest tip of a pretty big iceberg, but hopefully you'll discover something here that you hadn't heard about before. And don't forget, all cognacs are brandies, but not all brandies are cognacs! (It's that whole "gotta be made in the Cognac region of France to be called cognac" deal.)

BRANDIES FOR MIXING:



Bertoux Brandy (40% ABV, \$45). Who better to have develop a cocktail-friendly brandy than a bartender from legendary NYC bar PDT (Jeff Bell) and a sommelier from the equally renowned NoMad (Thomas Pastuszak)? Bertoux is a blend of pot-distilled California brandies aged 3-7 years, and while it's a pretty nifty sipper, with a dry nose belying the oodles of ripe fruit on the palate, it really shines in cocktails, where all that fruitiness gets to mingle with other ingredients. It's my go-to for Sidecars, and it makes a mean Sazerac as well. I look forward to experimenting more with this one.



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Sacred Bond Bottled-in-Bond Brandy (50% ABV, \$18). "Bottled-in-bond" is normally associated with whiskeys. And \$18 will usually get you a snifter's worth of brandy, not a whole bottle. But for cocktail purposes, a young (4 years), cheap, high-octane brandy can be just what the bartender ordered. Sacred Bond is, to the best of my knowledge, the first bonded grape brandy on the market, and to my taste buds it's a success. It's one of the most whiskey-like brandies I've ever tried, with notes of plums and dried cherries complemented by a big, bourbon-y vanilla flavor, and a thick mouthfeel that's more reminiscent of a whiskey than a delicate brandy. But that similarity makes Sacred Bond a winner in whiskey cocktails. I tried it in a variation of a Final Ward, which is itself a variation on the Last Word — equal parts brandy (in place of rye), green Chartreuse, Maraschino liqueur, and fresh-squeezed lime juice. The added fruitiness made the cocktail more litting and bouncy, without sacrificing any of the hefty flavor. It makes a mean Brandy Manhattan, too. And at such a ridiculously low price, you can afford to experiment plenty with it.

COGNACS: THE FANCIER STUFF



Camus XO Borderies Family Reserve (40% ABV, \$199). Camus has been a favorite of mine since I first tried it several years ago; it was from tasting their expressions that the scales fell from my eyes (or my tongue, perhaps) and I realized just how beautiful cognac can be. So I'm a little biased, but let me tell you, this is terrific even by Camus' high standards. Using grapes exclusively from their own vineyards in the Borderies area of Cognac (large cognac producers generally buy their *eau-de-vie* on the open market), it starts off with the lush fruitiness I've come to expect from Camus, along with a little vanilla, adding on baking spices and cinnamon midpalate before finishing soft and gentle, with just a tiny kick of heat as it bids *au revoir*. A beauty, both outside (check out the bottle in the pic above) and inside.



Cognac Frapin Millesime 1988 (41.5% ABV, \$180). Single-vintage cognacs are rare beasts; consistency usually requires blending many different barrels of many different ages. But the distinctiveness of a cognac made from grapes harvested in a single year is becoming more appealing to cognac fans. One sip of Frapin's '88 vintage, distilled from estate-grown 1st cru Grande Champagne grapes, and it's easy to understand why. Aged for 25 years, it's bottled at a slightly higher-than-normal 83 proof, to bring out a touch more flavor. And indeed, this is a most flavorful cognac, bursting with fruit and vanilla, and concluding with a warm, gentle finish that belies its age. Only 1,000 bottles were produced, but it's worth searching out.



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Cognac Drouet XO Ulysse (40.3% ABV, \$135). Drouet is a small, family-run estate that produces its cognac — in this case, at least — in-house, from farm to bottle, or more accurately vineyard to bottle. XOs are required to be aged at least 10 years, but Ulysse clocks in at around 20. I tend to shy away from older XOs because the oak's influence can overwhelm the more delicate fruity notes, but in this case the wood and fruit harmonize like Simon & Garfunkel. Ripe fruit, dry tannins, warm spice... it's all there, in beautiful balance. And it doesn't cost an arm and a leg, either.

APPLE BRANDIES



Clear Creek Reserve Apple Brandy (40% ABV, \$45). Apple brandy, or applejack (the two are distilled in different ways), has waxed and waned in popularity over the years, but thankfully it's now on the rise again. Its history in the States dates back to when Washington was a person, not a state, but this terrific brandy comes from the Washington in the Pacific Northwest, where local Golden Delicious apples are harvested, pressed, distilled, and aged for 8 years in French Limousin oak. The apple part of the experience comes when it first hits the tip of the tongue, fragrant and sweet and round. But it dries out as it glides throatward, and by the finish it's all wood and oh-so-slightly vegetal notes. A most elegant sipper that could give its grape counterparts a run for their money.



Laird's Bottled-In-Bond Straight Apple Brandy (50% ABV, \$32). Bottled-in-bond is a pretty old-school move, dating back to 1897, when the government stepped in to stop the thieves and charlatans of the booze world from selling adulterated spirits. But Laird's history goes back much further, all the way back to 1780, making it America's oldest licensed, family-owned distillery. Laird's has stuck around for a reason — they make good stuff. And this bottled-in-bond expression, making its first appearance in four years, is a most welcome reprise. It's a big, hefty brandy, rich and biting with apple flavor that evolves into a slightly funky finish, which I find a little similar to certain pot still rums. It makes a terrific cocktail; my fave (so far) is an Apple Old Fashioned, with maple syrup taking the place of sugar. It's an autumnal drink that's pretty damn delicious in January as well.



Spirits/cocktails writer — whisk(e)y & rum a specialty, but I'm an equal-opportunity boozist — for Robb Report, HuffPost, Serious Eats & elsewhere since 2007. Spirits/cocktails drinker for far longer. Stay-at-home dad. 20th century music enthusiast, eater of dumplings. Opinionated but generally pleasant about it.

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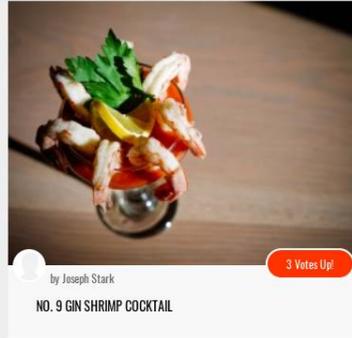
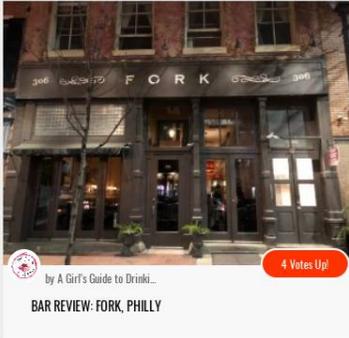
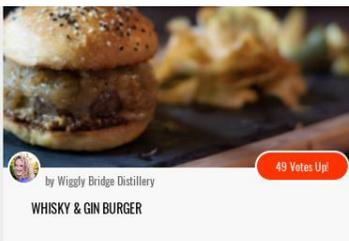
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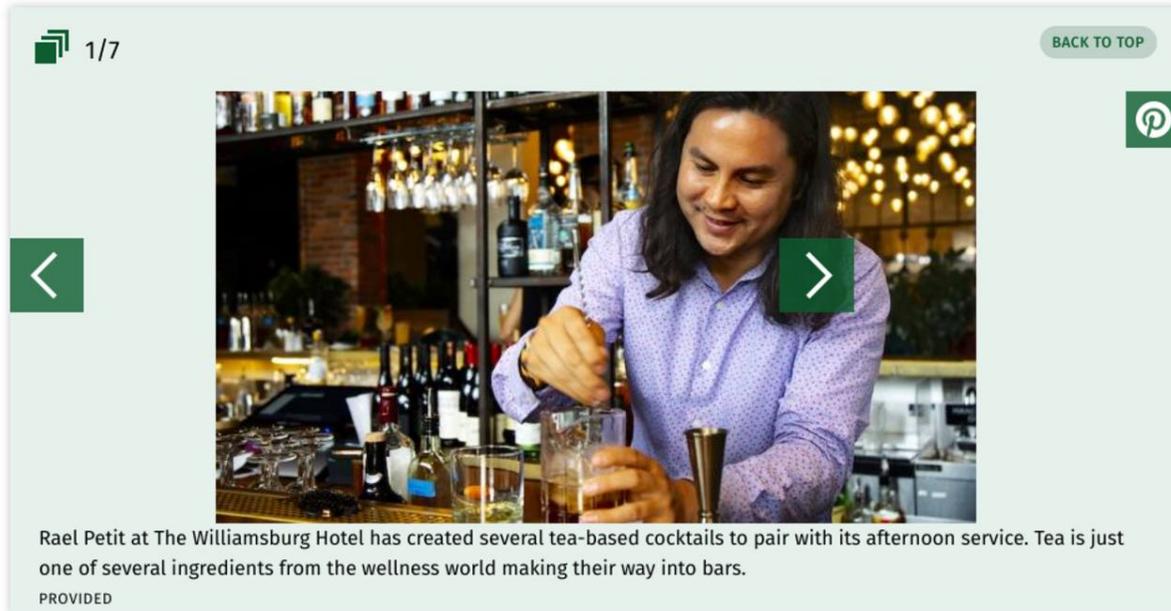
FOOD AND DRINKS

2019 Bar Trends: Here's What Cocktails We'll Be Drinking

We asked bartenders around New York to reveal the biggest bar trends of 2019, from the hot spirits to how the business is changing.

By Eva Kis Published : January 21, 2019 | Updated : January 21, 2019

f t in u s e



Rael Petit at The Williamsburg Hotel has created several tea-based cocktails to pair with its afternoon service. Tea is just one of several ingredients from the wellness world making their way into bars.

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Among 2018's biggest bar trends were the rise of made-for-Instagram cocktails, bitter spirits taking the spotlight, and a more casual atmosphere in craft cocktail bars.

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In short, the continued cocktail renaissance has shifted into a different gear to keep appealing to a more diverse audience





different gear to keep appealing to a more diverse audience.

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Now that it's time for a whole new year of drinking, we asked some of New York City's top bartenders to share their predictions for 2019 bar trends, the hot new spirits and the new kind of bar on the rise. 1h NYC City Council Speaker Corey Johnson announces he's running for mayor



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2 Yes, that is Andy



2 Who is Basil

Rum and brandy come into the own

artistry in the category has risen exponentially, and now there are endless subcategories to the genre: cachaça and clairin c amongst them,” says William Elliott, bar director at [Maison Premiere](#), [Sauvage](#) and The High Line Hotel's seasonal bar [T Golden Hour](#).

Excited to showcase rum beyond Coke and mojitos, he’s been curating full producer line-ups to show the range of what is possible within a style. “Avua (cachaça) and Velier (clairin) have deep catalogues full of individual nuance, which makes spirit tasting and even cocktailng an infinitely more dynamic experience than we ever could have imagined a few years ago

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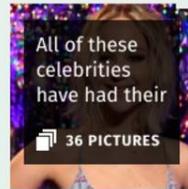
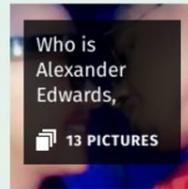
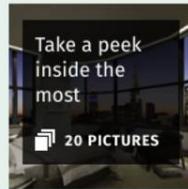
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Yes, that is Andy Serkis' son
Louis Serkis in

Who is Basil from The Hatton Garden

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“I’m excited to see brandy getting a fresh look from bartenders,” says Meaghan Dorman, bar director and partner at [Dear Irving on Hudson](#), the beloved Gramercy bar’s new outpost at the Aliz Hotel. “And as a long time pisco fan I’m happy to support some homegrown brands like Laird’s and Bertoux as well. The expressions of fruit are different in each and dynamic to mix with.”



Asian flavors on the rise

Just as Asian restaurants continue to dominate the New York food scene, from modern takes on Chinese classics at Tomorrow to the ongoing arrival of new ramen shops, the spirits world is beginning to experiment with Asian products.

“I have a strong feeling that we’ll be seeing more baijiu cocktails on bar menus in the coming year,” says Shannon Mustipher, beverage director at [Glady’s](#). “The arrival of Ming River, a baijiu made specifically for Western audiences, cements

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River, a baijiu made specifically for Western audiences, cements that.” It’s also an assertive spirit, but one that plays well with others: “Whisky speaks to the grain-based, savory side of baijiu; fresh cane juice-based rums complement baijiu’s floral, aromatic nose; gin plays up its herbaceous character.”

At trendy Japanese cocktail lounge [Bar Moga](#), Kayoko “Coco” Seo hosts a series called Coco’s Spirit where she introduces patrons to a different Japanese spirit. “I think Japanese gin will become more well known in 2019,” says Seo, with Japanese whisky producers looking for additional markets. “Unlike normally distilled gin, Japanese gin is very unique in that it uses rare, unusual botanicals such as yuzu citrus, shiso (Japanese basil, from the mint family) and green tea. The taste is very elegant and subtle.”



Sustainability in every aspect

No self-respecting bar is serving plastic straws anymore, but that was just the beginning of the bigger conversation every industry should be having about sustainability.

Working so close to a kitchen, many cocktail professionals are looking for ways to maximize every ingredient that comes through the door. “Everyone is being more conscious of our global footprint, from eliminating plastic straws to utilizing what would have been ‘waste’ in a drink,” says Jason Rodriguez, head mixologist at all-day Japanese bistro [Hall](#). His team rescued the scraps from roast beets and infused them into vodka and gin: “You had the beautiful sweetness from the beets after they had been roasted and the amazing color as well.”

Behind the bar at [The Diana Hotel New York](#), sustainability has

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Behind the bar at [The Pierre Hotel New York](#), sustainability has become a passion for Meaghan Levy, who's working on ways to reduce waste, but also featuring brands made in environmentally friendly ways. "My favorite right now is a closed-loop margarita with Sombra Mezcal," she says. "It features sustainable techniques and a mezcal that is produced in an environmentally safe and eco-friendly manner."



From low-alcohol to no alcohol

The sign of a sophisticated bar is no longer an extensive liquor collection — it's being able to create something interesting for everyone who walks in, which increasingly means non-alcoholic cocktails.

Even at Southern comfort food spot [Root & Bone](#), beverage manager David Olson's customers aren't looking to cheat on their wellness commitments. "A growing number of people are not drinking or not drinking as much as part of a healthier lifestyle," he says. "Complex, multi-component non-alcoholic drinks that go beyond fruit punch are going to be seen on cocktail lists in 2019 and going forward as the wellness trend shows no signs of stopping."

At one of the city's newest coworking spaces, [The Assemblage](#), both locations in NoMad and FiDi are alcohol-free. Instead, each location's Elixir Bar serves plant-based drinks that change with the seasons using ingredients at their peak, presented in traditional cocktail glassware.

And if you want to be practical about it, non-alcoholic cocktails are simply a delicious way to keep your night going and still

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are simply a delicious way to keep your night going and still enjoy yourself. "People are starting to pay attention to sexy virgin drinks," says Nick Rini, who's created several non-alcoholic options at [Refinery Rooftop](#). "It's a great way to hydrate with style during a long night of drinking or a posh fix to your New Year's resolution to put down the bottle for a bit."



Wellness trends enter the bar world

Besides low-alcohol cocktails and mocktails, there are other ways bars are getting healthier as mindful eating becomes mindful drinking. "We expect cocktails to include less artificial sugars and flavors, and more fresh and sustainable ingredients, especially towards the summer months," says Igor Dukhnovskyi, beverage director at [The Russian Tea Room](#), where he puts a modern twist on a classic, their signature Moscow Mule, using fresh ginger puree instead of ginger beer.

Expect to find even more ingredients from the vegetable section of the produce aisle, too, says Giaime Mauri, beverage director of Sardinian all-day cafe [Epistrophy](#) and rustic Italian spot [Le Fanfare](#). "People want freshness and a bit of spice in their cocktails, so I predict seeing more beets, carrots, spinach and even butternut squash in cocktails."

Tea lovers should also expect to their favorite warm beverage finding new uses on menus, muscling out coffee. "Teas have spices, dehydrated fruits, herbs, flowers — there is an infinite profile of flavors to play with," says Rael Petit, beverage director of [The Williamsburg Hotel](#) where he's created several tea-based cocktails to pair with high tea service

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tea-based cocktails to pair with high tea service.



Expect more customer service

[Cocktails on draft](#) — everything on draft for that matter, from coffee to wine — have been trending for years, and bars have been realizing the idea of pre-batched cocktails can take other forms. The bottled cocktails labeled with paper tags were an instant hit at [Irvington](#), while the cocktail vending machine offers a way to start drinking while you wait at hot new bar [Existing Conditions](#).

It's a trend that [BlackTail](#) head bartender William Pasternak sees continuing for two reasons. "Various techniques to get guests their drinks faster with more consistency will become prevalent," says Pasternak, who welcomes guests to BlackTail with a shot of their pre-mixed house daiquiri. "I expect to see fully batched cocktails and pre-diluted ready-to-drink cocktails that will shave time from making drinks to give guests more time to enjoy them. This will also allow bartenders to focus on guest interaction versus measuring liquids. It's a win-win."



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Whiskey remains the spirit of the moment

Whether single malt, Japanese or made at one of New York's post-Prohibition record number of distilleries, whiskey's popularity will continue to rise. What you'll see, experts predict, is more varieties appearing on menus as bartenders look for new tasting notes to play up.

"There are many spirit categories that are on the rise, but none more so than bourbon and whiskey," according to Pamela Wiznitzer of [Henry at Life Hotel](#). Kentucky is asserting itself on the bourbon scene with up-and-coming distilleries [New Riff](#) and [Castle & Key](#).

Lucinda Sterling, co-owner and bartender at Milk & Honey-affiliated cocktail bar [Middle Branch](#) likes the delicate notes and unique aging process of newcomer [Slane Irish Whiskey](#), "making it work very well with other ingredients found at contemporary cocktail bars."

"Call me biased, but Irish whiskey is coming back to claim its throne," says Jillian Vose, beverage director at [The Dead Rabbit](#). "Yes, it's been on the rise for a few years now, but the amount of new products and distilleries arising is incredible. I'm also seeing more use of Irish whiskey in general in cocktails around the world, not just inside the walls of Dead Rabbit."

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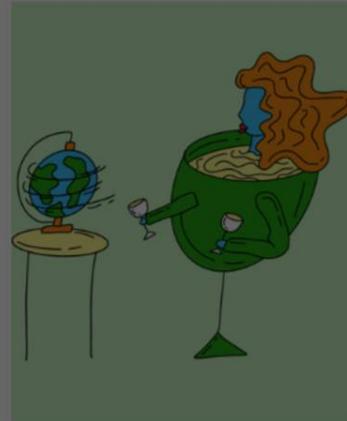
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The Best High-Roller Bourbon Bottles

VinePair

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tasting room, or distribution in C

Meanwhile, indie Pastuszak are ce Steven Grasse, t

blended and bottled in bond applejacks under his Tamworth label.

Unlike French brandies Cognac or Armagnac, which must be made in certain geographical regions with specific grapes, American brandy is a far-reaching, freewheeling affair. It can be made from wine grapes, apples, pears, plums, and so on. The category spans subtle digestifs and bartender-friendly bottles perfect for classic cocktails like the Sidcar and Sazerac.

VinePair tasted an array of new and established American brandies to compile our top picks. The list is as diverse as brandy itself, featuring everything from New Jersey apples to California wine grapes to Oregon-grown stone fruit.

Here are six of the best American-made brandies you can buy now.

COPPER & KINGS AMERICAN CRAFT BRANDY



With its burnt caramel color and black label, you'd be forgiven for mistaking this for a bottle of Tennessee whiskey. Copper & Kings has a leathery, campfire nose, which is likely a result of its aging in Kentucky bourbon and American white oak barrels. Its bold flavor reminded us of "fruity bourbon," making it well suited to cocktails. "I'd love to try this in a Sazerac," one panelist said. Average price: \$35.99

BERTOUX BRANDY





Made with California wine grapes, this 80-proof brandy also appears to be courting bourbon drinkers with its black-and-gold packaging and bold, boozy taste. It's less smooth than Cognac, leading one taster to compare it to Californian versus Burgundian Pinot Noir. "The California brandy is just bigger," they said. It would be an excellent substitute in bourbon or whiskey cocktails — we'd especially love a Bertoux Old Fashioned. Average price: \$39.99.

LAIRD'S STRAIGHT APPLE BRANDY BOTTLED IN BOND



The O.G. of all-American applejack, Laird's bottled in bond apple brandy is aged for four or more years in charred oak barrels, giving it a lovely dark-toffee color and spicy nose. It's impressively smooth at 100 proof, and tastes like baked apples, nutmeg, and allspice, with subtly nutty leathery notes. We love it in cocktails and mulled wine, but it's also a good sipper. Average price: \$31.99.

OLD HAMPSHIRE BLENDED APPLEJACK

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OLD HAMPSHIRE BLENDED APPLEJACK



A spicy, fruity nose gives way to notes of vanilla, baking spices, and the lightest hint of black pepper in this New Hampshire applejack. It's smoother than its 90 proof might have you believe, and made from a blend of 80 percent barrel-aged New England apple brandy and 20 percent grain neutral spirits aged in oak. It's subtle enough to sip straight, but would be a great trade-in for rye in cocktails. Old Hampshire also offers a bottled in bond version. Average price: \$54.99.

NEVERSINK APPLE BRANDY



Bottled at 80 proof, this unaged apple eau de vie strikes a lighter note than bourbon-adjacent Bertoux or spicy Laird's. It is crystal clear with a bright, vegetal nose. "It reminds me of sawdust, and I mean that as a compliment," one taster said. (Astor Spirits, a retailer in NYC, uses the infinitely more appealing term "woodshop.") It is a bit harsh on its own but would be excellent in cocktails, which is probably why the Manhattan bar Up & Up [reportedly](#) used it in a rye and vermouth drink, the Town & Country. Average

price: \$54.99

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CLEAR CREEK BLUE PLUM BRANDY



Slivovitz, or plum brandy, is an Eastern European eau de vie so popular that Serbians “are advised to build houses near the best places to grow plum trees,” Blake Bailey [writes](#) in The Wall Street Journal. Clear Creek, a 1985 Oregon distiller, uses Pacific Northwestern fruits in its iteration. Its herbal nose has notes of anise and petrol, followed by a floral palate. In 2007, distiller Stephen R. McCarthy told The New York Times that he is not interested in seeing his slivovitz in cocktails. “Maybe I’m dead wrong, but I’ve

sought out the fruit and gone to great lengths to insure their purity,” he [said](#). We’re inclined to agree. “This would be a great digestif,” one panelist said. Average price: \$41.99.

Published: January 23, 2019

4 MINUTE READ



Politics aside, [Washington, D.C.](#), has undergone a remarkable transition in recent years. Its dining scene has evolved from cookie-cutter steakhouses and chain restaurants (plus a reliable handful of Ethiopian-American destinations), to boldly creative bars and restaurants showcasing culinary influences from the Mid-Atlantic and around the world.

The wine scene is evolving, too. Until quite recently, there were very few places Washingtonians could go to learn more about “New World” wine from places like [Argentina](#), [Chile](#), and Uruguay, and be able to take home a bottle to enjoy with their family and friends.

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Top 50 innovative new spirits of 2018: 20-11

22nd January, 2019 by Nicola Carruthers

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A peated whisky finished in rum casks, the “first” Bourbon rested in small batch coffee beans and a bartender-made brandy are included in the fourth instalment of our most innovative new spirits list.



We present the fourth instalment of our most innovative spirits launches list

As we draw ever closer to the final 10 in our count-down of the most experimental spirits to hit the market last year, we reveal a number of brands that are innovating their respective categories, including a Bourbon barrel-finished bitter and a vodka made from Japanese white rice.

Expressions targeted at the on-trade also made our list in the form of a bitters range designed to help bartenders make the “perfect Old Fashioned”, and a new brandy that aims to revive the use of the fruit-based spirit in cocktails.

Click through the following pages to see the fourth part of our top 50 innovative spirits launches of 2018, counting down from 20 to 11.

To view 30 to 21, click here.

To view 40 to 31, click here.

To view 50 to 41, click here.

This article is over multiple pages: 1 2 3 4 5 6 7 8 9 10 11

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(IMAGE 1 OF 2)

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8



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1 Harry and Meghan Are Spending V-Day Apart?



2 Finally, How to Get Rid of Bace for Good



3 Spring Bag Trends So Chic, You'll Want Them All



4 Ooo, Kourtney Kardashian Might Have a New Man



5 The True Story About Ted Bundy's Daughter

15 Pretty Cocktails That Taste Like Springtime in a Glass

So many berries, so little time.



by HAILEY EBER JAN 22, 2019



(EST.) MONTHLY VISITS: **40.8M**

(EST.) COVERAGE VIEWS: **75.6K**

DOMAIN AUTHORITY: **87**



30



6



750



COURTESY | ESTHER FACIANE

Spring means many things: milder weather, more daylight, packing up your darned puffer coat, and—yes—bright, refreshing cocktails a far cry from those hot toddies and other winter warmers you've been slugging. Here are 15 to try.

1. CHAMBORD SPRITZ



Cosmopolitan

JAN 22 2019

(IMAGE 2 OF 9)

(EST.) MONTHLY VISITS: **40.8M**

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30



6



750





COURTESY

Fill a large wine glass with ice. Add 1 1/2 oz. Chambord liqueur and 4 oz. dry white wine, and top with soda water.

Recipe from Chambord.

2. 20/20



Cosmopolitan

JAN 22 2019

(IMAGE 3 OF 9)

(EST.) MONTHLY VISITS: **40.8M**

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DOMAIN AUTHORITY: **87**



30



6



750





COURTESY

Bring 1 cup water, 1/2 cup dark brown sugar, and a 3-inch piece of fresh ginger root, peeled and cubed, to a boil. Simmer for two minutes, strain, and set aside to cool. Add 2 oz. London dry gin, 1/2 oz. fresh lemon juice, 1 oz. of the ginger syrup, and 2 oz. fresh carrot juice to a shaker with ice. Shake well, strain into a highball glass over ice, and garnish with thinly sliced tri-color carrots and carrot tops.

Recipe from Bobby Holler, head bartender at [Ardyn](#).

3. PINEAPPLE-BASIL SMASH



Cosmopolitan

JAN 22 2019

(IMAGE 4 OF 9)

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6



750





COURTESY

Add 1 1/2 oz. Jameson Irish Whiskey, 1/4 oz. Chartreuse, 1 oz. fresh pineapple juice, 3/4 oz. simple syrup, 3 basil leaves, and 3/4 oz. fresh lemon juice to a shaker with ice. Shake well, and strain the mixture into a rocks glass over ice. Garnish with a pineapple slice and basil leaf.

Recipe from W Fort Lauderdale.

4. PIWIWI



COURTESY

In a shaker with ice, combine 3/4 oz. grapefruit juice, 1/2 oz. agave syrup, 1/2 oz. fresh lime juice, 1 oz. tequila blanco, 3/4 oz. Ancho Reyes liqueur, a few dried hibiscus leaves, and 1 drop citrus bitters. Strain into a rocks glass with ice, top with soda water. and garnish with a grapefruit slice.

Cosmopolitan

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(IMAGE 5 OF 9)

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6



750



with soda water, and garnish with a grapefruit slice.

Recipe from *W Punta de Mita*.

5. CILANTRO PALOMA



COURTESY

Combine 1 1/2 oz. Don Julio Reposado Tequila, 1 1/2 oz. fresh grapefruit juice, 1/2 oz. fresh lime juice, 1/2 oz. simple syrup, and 2 oz. cilantro leaves in a cocktail shaker.

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(IMAGE 6 OF 9)

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6



750



oz. fresh lime juice, ¼ oz. agave syrup, and 10 cilantro leaves in a cocktail shaker with ice. Shake well, then strain the contents into a highball glass rimmed with black lava salt and filled with ice. Garnish with cilantro.

Recipe from mixologist Eric Ribeiro for Don Julio.

6. BUCHANAN'S PINEAPPLE CRANBERRY



COURTESY

In a mixing glass, stir 1 ½ oz. Buchanan's DeLuxe Blended Scotch Whiskey, 3 oz. fresh pineapple juice, and 3 oz. cranberry juice. Pour into a rocks or highball glass filled with ice, and garnish with a cherry pinned to a slice of pineapple.

Recipe from Buchanan's.

7. J&T

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(IMAGE 7 OF 9)

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750





COURTESY

Add 1 ½ oz. Johnnie Walker Black Label, 1 ½ oz. guava nectar juice, and ¼ oz. lime juice to a balloon glass. Add ice, and stir to chill. Top with 4 oz. tonic, and garnish with a sprig of thyme.

Recipe from Carlos Ruiz for Johnnie Walker.

8. BERRY BASIL

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(IMAGE 8 OF 9)

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750



8. BEKKY BASIL



COURTESY

Lightly muddle 1 strawberry and 3 basil leaves in a shaker. Add $\frac{3}{4}$ oz. Bertoux brandy, $\frac{1}{4}$ oz. Disaronno, $\frac{1}{4}$ oz. Creme de Fraise, and some ice. Add ice, shake, and double-strain into a Collins glass. Top with Fever-Tree soda, and garnish with a basil leaf and sliced strawberry.

Recipe from Shawn Chen, beverage director at [RedFarm](#) and [Decoy](#).

9. APEROL SUNSET



COURTESY

Cosmopolitan

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(IMAGE 9 OF 9)

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Stepping Out Of The Shadows



In Conversation with Jeff O'Neill of O'Neill Vintners & Distillers

By Kristen Bieler

When Jeff O'Neill launched O'Neill Vintners in 2004, it quickly grew to become one of the largest contract producers of California wine and brandy. More recently, the company has been investing in its own wine brands, like Line 39 and Exitus, as well as the recently launched Bertoux Brandy. We sat down with O'Neill to talk about finding opportunity in crowded categories, the rebirth of California brandy and the future of private labels.

On scale & supply

Beverage Media Group: Many people don't realize that O'Neill Vintners is the 8th largest wine company in the U.S. Have you intentionally stayed under the radar?

Jeff O'Neill: I've always liked to stay under the radar. For the last 14 years, we've built our B2B business as a major supplier of California brandy and other distilled spirits. We have a bulk wine division as well as a 400,000-case private label business. We don't divulge the names of our customers, but we produce for around 75 wineries and most major retailers in the U.S.

BMG: Many believe that boutique is always better when it comes to wine, but you call attention to the real advantages of being large.

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House Of Peroni

December 19, 2018

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6.05K

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large.

JO: We are the third largest facility in the state, but we have eight times more tanks than a winery of our size, so while we are big, we actually consider ourselves a boutique facility. With 700 individual tanks and nine full-time winemakers, 20 back-up lab staff, and vineyard sources all over the state, we are really hand-crafting hundreds of different wines in all volumes. Having scale allows us to tailor-make wines for any customer.

BMG: Describe the significant recent investment you made in your facility.

JO: We actually have three facilities in California—one in Paso Robles called Robert Hall and a small facility in Sonoma—but our primary winery is in the Central Valley near Fresno. It has 49-million-gallon capacity and we've been adding about 2 million gallons of cooperage every year. Our recent upgrades made it, I believe, the most state-of-the-art winery anywhere.

On Private Labels & Brands

BMG: Private labels have become an increasingly disruptive force in the wine business. What do you—as a leader in this segment—see as the value created by private labels?

JO: Exclusive labels, are part of the maturation of the U.S. wine business. Our preference, like every supplier, would be to sell our own national brands, but the industry has changed and we don't want to ignore this increasingly important segment. Today it's probably less than 10% of the total, but in a decade, I believe exclusive labels will represent 20% of the wine sold in this country.

The reality is that retailers battle one another on price and there is tremendous pressure for them to discount major national brands. The retailer gets squeezed, the wholesaler gets squeezed, the supplier gets squeezed. Exclusive brands allow retailers to offset and protect margins. It allows them to offer unique items in their store that consumers can't find anywhere else.

BMG: What does this say about the power of brands in today's marketplace and consumer brand loyalty? What is the strategy behind your own branded wines?

JO: I think most of the data shows that wine consumers are willing to switch and try new wines and brands more than ever before. They want to discover new things; they are more promiscuous and less brand-loyal. That's not as true with spirits. That said, we are focusing more on our branded portfolio, which is why we want O'Neill Vintners to resonate with retailers throughout the U.S. We're focused on the premium \$10-\$16 tier.

On Hits & Trends



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(IMAGE 2 OF 4)

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Beverage Media Group

DEC 27 2018

(IMAGE 3 OF 4)

BMG: Line 39 has been hugely successful for you, growing from 120,000 to over half-million cases this year since you acquired the brand in 2015. What's the magic?

JO: I wish I knew exactly! I think the packaging attracts people initially, but the quality and value brings them back. When we blind taste retailers on Line 39, they usually guess the bottle costs \$4 to \$5 more than its actual \$10 retail price. We've learned a lot with Line 39 and we are eager to continue to expand it and replicate this success with other brands.

BMG: You've also created Harken Barrel Fermented Chardonnay, which will hit 60,000 cases this year. How does this stand out in the crowded Chardonnay category?

JO: No one is delivering 100% barrel-fermented Chardonnay for \$14. We had been selling barrel-fermented Chardonnay in the bulk market for years and we saw an opportunity to offer a huge amount of value that would really resonate with consumers. It's got all the hallmarks people want from that style—bold, buttery Chardonnay flavor—and sales are up 200% this year.

BMG: With your latest release, Exitus, you're also betting on the bourbon barrel-aged wine trend.

JO: Yes, we believe there is a real category here. But the industry needs to be careful about overdoing it with these wines, or being too heavy-handed with the bourbon barrel taste influence. Quality to the consumer has to be the first priority and my fear is that there are a lot of crazy innovations in this space before we even let the category grow on its own. Exitus is off to a strong start: It's a bourbon barrel aged red blend retailing around \$20. We roll out nationally this year (2019).

BMG: Rosé is another crowded category you've recently entered, with your brand Day Owl Rosé. How is it doing?

JO: The rosé category is pretty swamped right now but there is no question it's growing and now domestic rosé is outpacing imports. The idea behind Day Owl was that rosé should be for year-round drinking, not just summer, which is where the category is headed. With our branded portfolio we are trying to move to a lifestyle mindset with our marketing, and thinking of how, where and when people consume.

BMG: It's fitting that O'Neill is helping drive the California brandy renaissance with the recent launch of Bertoux, given your family's history in the brandy business.

JO: Yes, we've been in the brandy business for many decades and are a big believer in its future. At the turn of the century, brandy was the biggest selling spirit in the U.S.! The California brandy category is dominated by three brands that are producing with a continuous still and we always thought there was opportunity for a premium alembic pot still brandy. We started laying down brandy stocks about 12 years ago and now that brandy is getting more attention, we are one of the



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brandy stocks about 12 years ago and now that brandy is getting more attention, we are one of the few companies with any type of aged inventory. Our brand, Bertoux, was created with Jeff Bell of PDT, Nomad's Thomas Pastuszak and spirits entrepreneur Jeff Menashe. It's designed to be an ideal cocktail base and will retail for \$45.



California has its own style of brandy and we want to showcase that. It's more fruit-forward, it's easier to drink and a lot more blend-able than traditional brandies from France.

BMG: What's next for O'Neill?

JO: We plan to acquire and build more of our own brands in the \$15-\$20 arena. And we want to focus on data—across our branded portfolio and for our exclusive wine brand customers—to understand where the consumer is headed and what the next frontier will be. We recently hired Campari veteran Christine Moll as VP Marketing to help us with this effort. It's complex when we are running a winery this large with so many different styles of wine and price points, but it's critical that we understand what the consumer wants.

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STEPPING OUT OF THE SHADOWS

IN CONVERSATION WITH JEFF O'NEILL
OF O'NEILL VINTNERS & DISTILLERS

BY KRISTEN BIELER

When Jeff O'Neill launched O'Neill Vintners in 2004, it quickly grew to become one of the largest contract producers of California wine and brandy. More recently, the company has been investing in its own wine brands, like Line 39 and Exitus, as well as the recently launched Bertoux Brandy. We sat down with O'Neill to talk about finding opportunity in crowded categories, the rebirth of California brandy and the future of private labels.

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2018 is at an end and 2019 is dawning. Neat Pour asked 19 experts in spirits and



2018 is at an end and 2019 is dawning. Neat Pour asked 19 experts in spirits and hospitality about what trends they've seen over the past year and those that they predict are coming in the year ahead. Below is the first installment of the three part series.

- “You know I’m all about that low ABV. I think the rise of lower proof cocktails will continue, and I’m thrilled about it. There are a plethora of well made Sherries and Wine-based products on the market to act as a base and support higher proof spirits. It’s a lovely thing to be able to offer your guests elegant and thoughtful cocktails that are lower in proof. The Aperol Spritz has become one of our most called for drinks and those requests are coming from the same guests that would typically order a Vodka Soda.” *Kellie Thorne — Empire State South*

- “If I could predict the future, I would be retired on an island in the Caribbean. Let’s just hope the quality and innovation of drinks continues to rise.” *Brian Miller — The Polynesian*

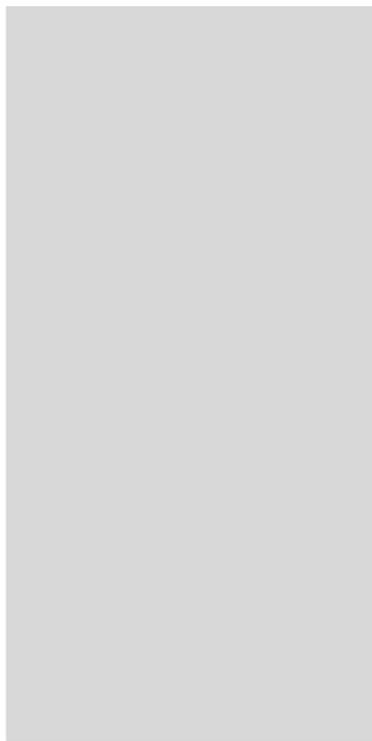
- “Maybe it’s a reaction to the social discourse right now, but I see the trends getting more sophisticated. For years we have talked about aperitifs, and now the Aperol spritz has gone mainstream. That is good news for other interesting aperitif wines coming not just out of Italy, but France, Spain and even islands like Corsica and Sardinia. Manzanilla and Fino, bone dry sherry, and Pineau de Charentes, a sweet wine fortified with cognac au de vie, are popping up on a lot of menus. Making classic drinks, like a Collins, spritz, or even just tonic with these lower abv spirits means the guest can drink more, the bar can lower the cost and it all goes better with food. The cuisine here in Seattle is familiar to this Nola gal with its bounty of seafood and oysters. I am seeing oyster shell washed Martinis spiked with briny dry sherry, a style that the bartender elite has favored for a while, going mainstream in the upcoming year.” *Abigail Gullo — Ben Paris Restaurant at the State*

- “I think we’re going to see a breakout in the understanding of why cocktails work. Not just in terms of sugar/acid/alcohol or bitter/sweet/sour, but in terms of flavor interaction and perception at different levels of sweetness and dilution.” *Jake Parrott — Haus Alpenz*

- “Every year I saw that brandy will really take off, but I think it might actually happen in 2019! Traditional Old World producers like Reisetbauer, Rochelt, and Capovilla really turned more heads this past year; while domestically, Bertoux, Rhine Hall, and Neversink Spirits are leading the charge with really high integrity.

As our collective social conscious continues to grow, I’m hoping that more women in the greater beverage industry get recognized for their work — for example, woman-led coffee coops, femme distillers (like Joy at Appleton) and wine producers, photographers (sup Allison Weber and Shannon Sturgis), educators, and other leaders and contributors who make our world go round.

I know everyone is tired of hearing about single-use plastic straws, but so many



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...known everyone is tired of hearing about single-use plastic straws, but so many of y'all are still using them. This isn't a trend; it's a necessity! It's 2019 — get with it already!" *Claire Sprouse — Hunky Dory, [Tin Roof](#)*

• "Making the complex seem simple and exalting the guest will become fashionable again in '19. Our business is fundamentally about serving others, so as the cocktail landscape gets more and more crowded the best bars will differentiate themselves by concentrating on making all guests feel welcome and making drinks that consistently deliver." *Neal Bodenheimer — [CureCo, Tales of the Cocktail Foundation](#)*

• "I think in the year ahead, more bartenders will join the sustainable movement to implement eco-friendly and zero waste programs at their bars. In turn, consumers will become more conscious about what they drink. Bartenders are becoming important educators for spirits brands. Sustainability is not a trend, it is a meaningful movement that is here to stay." *Hanna Lee — [Hanna Lee Communications](#)*

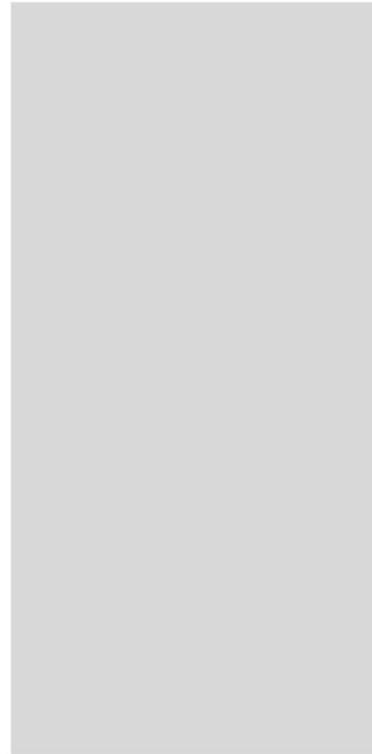
• "There are more new products to ever and the clutter can be very challenging to muddle through from low/no ABV drinks to a range of coffee-based liqueurs to the continued output from distilleries large and small.

For the new year there are certainly some fun and exciting trends afoot! Citrus-free batch cocktails for trade and at home is becoming very popular. The batch can last for weeks! Equally so, Draft Cocktails for non-traditional cocktail spots is gaining traction as once recipes are tested and proofed, re-batching and service are easy as can be...and very profitable. Every menu in the universe now seems to have a non-alcoholic 'cocktail' featuring distilled herbs or berries. They can be tasty but they can also be very expensive. The trend is being led by bartenders. It will be interesting to see if consumers catch on and grow demand. On the Craft level, there is increasing stock of reasonably to well-aged whiskey that is finally ready for prime time. It will be interesting to see if more than a few can find a good route to market and if they will be offered at reasonable prices. Finally, retro cocktails seem to have found their way back to being a standard offer...but with authentic ingredients. The popularity of coffee and cold-brew has ignited a fancy for the Espresso Martini and the result is several high quality coffee liqueurs." *Allen Katz — [New York Distilling Company](#)*

By Neat Pour Staff

Sazerac Co. Buys Even More Brands

By Neat Pour Staff



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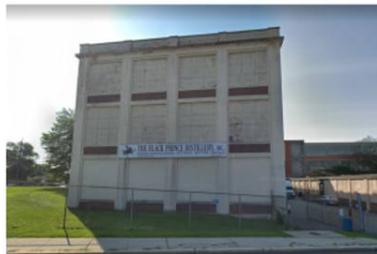
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BRIEFING + LIQUOR

Whiskey, Mezcal, Amaro, Gin, Vodka, Rum: The Best Booze of 2018



By **BLOOMBERG** December 31, 2018

The year 2018 has been an eventful one, no matter where you looked. This is no less true in the spirits world. Even as cannabis continues to boom as an intoxicant of choice and manufacturers pivot to weed beer, there have been innovations in almost every type of booze, from Japanese gin to bartender-made brandy to a Danish spirit from a team of Noma alums that defies categorization.

The spirits we selected as “best in show” represent a bunch of delicious, weird, and pioneering bottles divided into three categories: classics that are newly available from distributors; true innovators; and the purely best in class

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newly available from distributors, true innovators, and the purely best in class —plus an honorable mention that warrants its own space, because, well, it's a not even alcoholic. If you're in the market for a few different bottles to welcome 2019, each of these is worth cracking open.

Old Is the New New

Many of these spirits have been available for years, if not centuries, though not necessarily in the U.S. Better late than never.

Amaro dell'Etna

Made from a 1901 recipe of 26 botanicals, this Sicilian bitter is a great addition to the expansive lineup of digestif-style amaro. Bright and citrusy, with hits of vanilla and a satisfying smokiness, it's best served neat.

Chateau de Leberon 1987 29-year Armagnac

Produced from grapes grown on an estate established in 1939 from 40- to 60-year-old vines, this unfiltered and undiluted brandy packs quite a punch at 49.9 percent alcohol by volume. But once you power through the heat, you're left with deep, luxurious notes of coffee, tobacco, and baking spice. A slow sipper for long winter nights.

Clairin Vaval rum

Handmade and distilled to proof from a single varietal of sugar cane juice, like rum agricole from Martinique, rather than molasses, Clairin stands apart significantly from rums you might be familiar with—it's grassy, complex, and somewhat briny. Made near the beaches of southwestern Haiti, Clairin Vaval can be a great substitute for standard white rum in citrus-forward drinks such as a daiquiri or mojito.

Estancia Distillery raicilla

Raicilla has been produced in Mexico for more than 400 years, but it wasn't until tequila took off that the spirit had much international visibility. This expression made in Jalisco roasts the piña of the Maximiliana agave in a way

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expression made in Jalisco roasts the piña of the Maximiliana agave in a way similar to mezcal (tequilas are steamed), yet the resulting distillation remains super floral and fruity. It's a good fit for someone who's looking to branch out from more mainstream agave spirits.

Kilbeggan small-batch rye

Most Irish whiskies are made predominately from barley, but Kilbeggan dusted off an 1890s recipe that includes 30 percent rye grain—making it singular among Irish expressions available today. Certainly great as a neat pour, with inviting notes of mulled apple cider, this whiskey would make a superb wintertime Manhattan or boulevardier.

Renegades and Innovators

These pathbreaking products turned heads this year.

Greenhook Gin & Tonic

Stephen DeAngelo has been making wonderful gin in his distillery in the Greenpoint neighborhood of Brooklyn for years. Having established itself as a go-to for gin and tonic lovers with its flagship American dry gin, with notes of ginger and chamomile, Greenhook Ginsmiths has gone one step further and given us the whole drink in a sleek little can. Technically superior because both the gin and the tonic are carbonated, the drink is perfect for hot summer days.

Neversink whiskey

Fledgling distillery Neversink Spirits, an hour's drive north of New York City, has been making delightful apple and pear brandies for a few years, and in 2018 it made its first foray into whiskey. A mash of corn, winter wheat, and malted barley is distilled, then aged for two years in American oak before finishing in apple brandy casks. It's an engaging detour for those looking to mix things up with some non-Kentucky bourbons.

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Empirical Spirits Helena

This stuff is wild. Helena comes to us via a collaboration between Danish distiller Empirical Spirits, co-founded by Noma alums Lars Williams and Mark Emil Hermansen, and Sam Anderson, the wine and beverage director at Contra, Wildair, and Una Pizza Napoletana in Manhattan. It's made from three distinct barley varieties fermented with a custom koji mold and distilled in a vacuum still at low temperature. Mind-bending complexity makes this challenging to work with in cocktails—it might be best served neat or on the rocks—but it's still extremely rewarding.

Black Cow vodka

Although this spirit came out in 2017, we're giving it a variance because it's hardly gotten any traction in the U.S.—and it's legitimately great. Made from whey, a byproduct of cheese production, Black Cow is super lush and creamy, with an eye toward waste reduction and sustainability. It's quite versatile, too, with just enough character to hold up in mixed drinks without overpowering.

Montreu Chardonnay single-grape brandy

Produced in the Cognac-adjacent town of Pons, France, this brandy can't technically be called Cognac because of its Chardonnay base. (Cognac laws only allow certain grapes to be used.) But don't let that turn you off—this light, floral spirit spends its time aging in French and American oak casks on the shores of the Atlantic Ocean. It's a brisk, bright option for those looking to buck tradition.

Top of Their Game

This stuff is just plain good. It's as simple as that.

Bertoux brandy

Dreamt up by Jeff Bell, the general manager of PDT, and the NoMad's Thomas Pastuszak, this California brandy is tailor-made for cocktails. Complex and full

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Pastuszak, this California brandy is tailor-made for cocktails. Complex and full of stewed fruit and floral aromas, Bertoux slots in perfectly in all sorts of applications. It's accessible enough to be a home-bar mixing mainstay, yet it's tasty enough to sip neat, working wonders in both classic brandy cocktails such as the Sidecar and Vieux Carre and more innovative menus from coast to coast.

Mount Gay XO Peat Expression rum

Mount Gay only released about 6,000 bottles of this super-unique XO rum, aged 8 to 15 years before finishing for six months in barrels previously reserved for peaty Scotch whisky. This combination might not sound amazing on paper, but it's superb stuff, with a rich sweetness trailing into a long tail of smoke. Worth the cost (about \$250) and effort if you can track it down.

Suntory Roku gin

If Japan was able to reverse-engineer (and some might argue improve) Scotch whisky, there's no reason to think distillers there couldn't do it with gin. And they did. This bright, tasty gin adds six (roku means "six" in Japanese) traditional botanicals—yuzu, sansho pepper, two kinds of green tea, cherry blossom, and cherry tree leaf—to a classic base of juniper, lemon peel, and coriander. Useful in a wide variety of applications, this just might give London dry gins a run for their money.

Compass Box "The Story of the Spaniard" whisky

Inspired by a one-off made for New York pub the Spaniard, this whisky is the industry-shaking producer's first permanent release in four years. The blend is a hybrid of Scotch aged both in sherry casks and Spanish red wine casks. With lots of berries, citrus, baking spice, and slight tannins from the wine casks, I almost want to call it Christmas-y.

Del Maguey Wild Jabalí mezcal

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Del Maguey Wild Jabalí mezcal

This bottle has been racking up awards all year—and for good reason: Made from 100 percent Jabalí agave, which is notorious for being difficult to distill, this mezcal is wildly complex with rich fruit on the nose and woody herbal notes on the palate. I wouldn't do anything else with this other than pour it in a glass and drink it.

Nonspirit "Spirit" Honorable Mention

Seedlip Grove 42

The third entry in this line of alcohol-free botanical "spirits" blends three varieties of orange, plus lemon, ginger, and lemongrass to offer something a bit zestier and piquant than the prior variants. It's best on the rocks with a splash of soda and can be used in more complex cocktails alongside ingredients that support Grove's citrusy profile.

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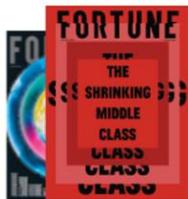
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Dec 30, 2018, 11:42am

The Best Spirits And Cocktails For 2019



Adam Morganstern Contributor



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Beaufort Bar, Savoy Hotel, London. PHOTO BY ADAM MORGANSTERN

It's time to break out the brandy and martini glasses. I asked a group of top mixologists and spirits writers what they're looking forward to drinking more of in 2019, and it looks like brandy is going to be popular this year, especially armagnac, as well as a return to martinis and other less complex cocktails. And while low-alcohol beverages will continue to trend, many are countering with neat, high-proof spirits, to balance that out. Botanicals also loom large, and beware — home ownership may affect your cocktail of choice. (And also check out [The Best Wines To Drink in 2019](#)).

Martinis — [Robert Simonson](#), author of [3-Ingredient Cocktails](#) and the upcoming [The Martini Cocktail](#)

Because I've been working on a book about Martinis, I've been drinking a lot of different Martinis. And when you drink a lot of Martinis, you develop a taste for further Martinis. So I expect — and hope — I'll be drinking a lot more Martinis in 2019. It's a fortifying cocktail for, shall we say, challenging times. Otherwise, for various reasons, I've been enjoying brandy cocktails more, partly due to the increased variety of quality domestic brandies. It's a brave new world of Brandy Old-Fashioneds, Brandy Manhattans, Brandy Crustas, Brandy Alexanders and Sidecars that don't necessarily require oft-too-pricy Cognac.

Armagnac — [Kat Craddock](#), [SAVEUR](#)

Earlier this year, a good pal brought me to a tiny Armagnac producer in the height of the appellation's distilling season. I was never much of a brandy-drinker, but I brought home a bottle of the extra-special vintage stuff (1981!), which I've been doling out by the thimble for special occasions. A few months into the bottle and I'm completely converted by the spicy

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Gascon elixir. Allegedly the oldest style of French brandy, Armagnac is beloved for its particularly complex flavor profile. Toffee, fig, citrus, honey, and hazelnut all jump out at me, making a snifter of it really the perfect cold weather dessert. The AOP regulations on this particular spirit keep production relatively tiny, pretty much ensuring that all Armagnac is good Armagnac; since I'm fortunate enough to live near a great liquor store that stocks a handful of VSOP and XO bottles that start at around 50 bucks, so you can bet I'll be working my way through their selection in 2019.

High Proof Spirits (& the Aperitivo Life) — Jake Emen, Writer at [Man Talk Food](#)

It seems like everyone these days wants to go low-ABV. Well, I want to move in the opposite direction — I want the spirits I drink neat and deployed in cocktails to display as much character as they can, and when I look back at the best drinks I had over the course of the past year, they were often supercharged, high proof offerings. I'm thinking of cask proof bourbons, ryes, and Scotch, as well as standouts from other realms, such as Nikka From The Barrel (51.4% ABV) and Sipsmith V.J.O.P (57.7%). A bit of balance isn't a bad thing though, and to offset my high proof indulgences, I'll be continuing to embrace all things aperitivo. An Amaro Montenegro and ginger beer, Martini Riserva Speciale Ambrato and tonic, or Sbagliato of any variety should do the trick. Even if you're not soaking up sunshine in some beautiful Italian piazza, you'll feel like you were.

Bartender Brands — Meaghan Dorman of [Raines Law Room](#), [Dear Irving](#) and [The Bennett](#)

I've been loving sipping on bartender-created and consulted brands, like Fords and Bertoux brandy, as they are created to be dynamic in cocktails and are price conscious. So, more of that please!

Gin and Tonic (minus the tonic) — Todd Coleman, Editor at Large, [Tasting Table](#)

I'm looking forward to drinking more gin and tonic — sans the tonic. I was recently in Scotland, where there's a gin boom happening with some wildly shocking botanicals in play. I switched from tonic to a few splashes of soda water, so as to not mask their nuances and was very happy with the result!

Botanical Spirits and Armagnac — Emily Arden Wells, Spirits Writer at [Gastronomista](#)

Moving into 2019, I continue to be excited about category-breaking (or creating) botanical spirits — distillates that capture a sense of place through different flavor combinations and use of unconventional ingredients. Without a doubt, Empirical Spirits in Copenhagen is leading the charge by experimenting with different types of yeasts and molds, use of low-temperature vacuum stills, and unorthodox flavoring ingredients such as kombucha and habanero vinegar. Sweetdram is a distillery to keep an eye on: their Escubac adds a spicy, citrusy layer to classic cocktails and tastes great with soda water. They are also making a Whisky Amaro and a Smoked Spice Rum, both of which I'm beyond excited to taste. This fall, I fell in love HARD with Boukman Botanical Haitian Rhum, a rhum agricole that is infused with cardamom, vanilla pods, tarragon, cinnamon, and mulberries. Tråkál, the apple and pear brandy that is infused with

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Patagonian herbs and berries, continues to be one of my favorites and instantly transports me to the lush forests of Southern Chile. It's interesting to see bigger brands taking on the trend: Ketel One has a new botanical vodka series, and Hendrick's Gin recently released Orbium, a "quininated gin" made with wormwood and blue lotus blossom.

Finally, I'm planning on drinking more Armagnac in the coming year following a visit to Gascony earlier this month. Armagnac is indisputably charming — it continues to be produced in small quantities and is traditionally distilled once, and at a lower temperature than other spirits, resulting in a more delicate and structured product. It's delightful for sipping or in classic cocktails, such as the Armagrani.

Southeast Asian Cocktails — [Dan Q Dao](#), Bartender and Spirits Writer

I'm selfishly hoping to see more Southeast Asian-inspired cocktails enter the mainstream conversation stateside — beyond the Singapore Sling! — whether that means drinks made with regional spirits and ingredients, or those coming from restaurants and bars in Southeast Asia. On the spirits front, there's rum from the Philippines and Thailand, arak from Indonesia, and a new category of distilled rice liquor from Vietnam called ruou. Then there's the ingredients, many of which have already been popularized in New York by traveling bartender Nico de Soto, including star anise, lemongrass, and pandan. And don't forget about all the amazing bars and homegrown bar talent coming out of Southeast Asia.

Neat! — Barbara Sibley, Creative Director at [Holiday Cocktail Lounge](#), Chef Owner of [La Palapa](#) and [La Palapa Taco Bar](#)

As I wear many hats in the cocktail and culinary worlds I see 2019 as a year to make changes and take charge. I will be drinking my spirits neat. I enjoy spirits that have individuality of expression, are "comfortable in their own skin" and that have ample flavor, complexity and nuance to be enjoyed on their own. In 2019 you are most likely to see me sipping on a Spanish brandy, like the classic Solera Torres 15, or the innovative Torres 20, Tequila Casa Dragones Joven or Suntory Whisky Toki.

Brandy — Pamela Wznitzer of [Henry at the Life Hotel](#)

2019 is about Brandy for me, the entire category. I love that it's been getting more attention with the rise in Cognac presence and the emergence of American brandies back on the market, such as Bertoux, St. George, Sacred Bond and Rhine Hall. I'm excited to see how this spirit will be used in cocktail programs this coming year, and how the public starts to learn and enjoy this whole range of offerings.

Agave Spirits and Beer Barrel-Finished Whiskeys — Sam Slaughter, Author of [Are You Afraid of the Dark Rum? And Other Cocktails for 90's Kids](#)

I'm looking forward to exploring two things: the wonderful world of agave (outside of tequila and mezcal) and beer barrel-finished whiskeys. For the former, it's an area I want and need to know more about and for the latter, I want to see how local craft breweries and distilleries are working together to build local movements in their respective areas.

More Mezcal Until I Am The World's Leading Expert On Mezcal

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More Mezcal Until I Am The World's Leading Expert On Mezcal

— Annie Daly, Writer

My drink that I want more of in 2019 is mezcal! I first discovered mezcal in Tulum in April 2017, and ever since then I've been bonkers for it. It's no sugar, gluten-free, absolutely delicious in its smokiness... the absolute perfect drink for people who care about their health, but not so much that are willing to sacrifice life's best treats. I'm about to be 34, and isn't nerding out on something what your 30s are all about? I really want to nerd out on mezcal, man. I'm gonna go ALL IN. I want to be the beer nerd of mezcals, maybe even start an app about it — the Untapped for mezcal, you never know. Ultimately, I want to be the person who people turn to at bars when they're wondering which mezcal to order, and why. I want to be a walking mezcal recommender! This is an aggressive goal, I know, but I am up for the task!

Old Fashioned — John Winterman of [Bâtard](#)

After buying a farmhouse upstate last year, I have rekindled my romance with the Old Fashioned, perhaps the most gentlemanly of the Classique Cocktail repertoire. The Old Fashioned was the cocktail I avoided in my 20's, in mistaken favour of whatever vodka was trending at the time. I wish I had know the pleasures of the Old Fashioned in my misspent youth — it drinks remarkably well on a warm summer evening after taking a sledgehammer to a wall. Considering the amount of work to be done on the farmhouse, I can appreciate this post-demolition cocktail for a couple summers yet to come. I prefer mine with rye, like the Willet Family Estate Bottled Rye. At Bâtard we do ours 50-50 Angostura and Regan's, deepening the aromatic alchemy of whiskey, bitters, and sugar that much more.

Let's Call A Drink A Drink — Amanda Schuster, [The Alcohol Professor](#)

I want the trend to label anything containing an alcoholic substance as "healthy" to go away in 2019. Just because a drink contains an ingredient that by itself has perceived health benefits — kombucha, various herbs and botanicals, pomegranates, etc. — combining it with alcohol pretty much negates that nutritional value. It's like saying fried zucchini is healthy, or artichoke leaves doused in butter. Combined with alcohol, it's just a drink with that ingredient as a flavoring agent. Also, while we're at it, quit marketing "miracle" liquors that purportedly don't cause hangovers. If your campaign centers around drinking to excess, admit that you have a problem.

Pineau des Charentes — Prairie Rose, Spirits Writer at [Bit By A Fox](#)

2018 was all about brandy for me, and so I foresee 2019 to be even more of that. I've recently discovered Pineau des Charentes — a fortified wine made with Cognac — and I'm a little obsessed. It makes a divine low alcohol aperitif, just on the rocks with a twist of orange. It's currently one of my favorites to introduce to people. I'm also ALL about Fever Tree's new Angostura Tonic. It's pink! And has that aromatic bitterness that pairs perfectly with gin for the prettiest blush colored G&Ts!

Martinis — Meaghan Levy, [The Pierre Hotel](#)

In 2019, my drinks will be shaken, with vermouth and a twist. After having a bad experience with martinis when I was young, I was turned off, but

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a bad experience with martinis when I was young, I was turned off, but recently tried them again and love that they are essentially a canvas for enjoying the purity and depth of two spirits combined. And my new favorite post-work combination — martinis and pancakes make a perfect combination.

One of my favorite parts of trying new things is unexpected pairings. One of my favorite cocktails I made this year was with watermelon and espedette and Seedlip Spice 94. The sweet and spicy worked amazing together and it was something I could have with or without alcohol. I'm looking forward to experimenting with my own combinations.

Simplicity — Nathaniel Smith, Bartender at Hodges Bend

Simplicity. My favorite cocktails of the past year, and going into 2019, are uncomplicated and delicious. I am getting tired of looking at menus with so many ingredients and homemade anything that there is no way even the most informed guest could discern what the resulting, often muddled, flavor will be. Some of my favorites? The Emilio (2 ounces of Campari on the rocks, topped with Guinness) or Stranger Things (2 ounces of vodka, 1 ounce of banana liqueur, 4 dashes of Angostura bitters, built on a rock). Your guests will agree, sometimes simple is best.

Interesting Liqueurs — Céline Bossart, Wine and Spirits Writer

I'm very much looking forward to drinking interesting liqueurs in 2019. I'm very into Bluebird Alpine Liqueur, which is produced by Townshend's Distillery in Portland, Oregon — it adds so much depth and wintry goodness to a cocktail and is also really lovely to sip just on its own. They've got a few great recipes for slow cooker cocktails that I'll inevitably make at home sometime this season. Separately, we can also all agree that Italicus Rosolio di Bergamotto (bergamot liqueur) is having a huge moment in the bar scene right now, and I've never met an Italicus cocktail I didn't like, so I could certainly see myself ordering plenty of those in the new year and beyond.

Brandy and Eau de vie-based cocktails — Tony Sachs, Spirits Writer

I think I've been predicting it for at least five years, but I feel like rum is finally on the road to achieving world domination with the ascension of high-quality sipping rums and the continuing comeback of tiki. Only problem now is, what do I want for next year? I'll go out on a not-very-long limb and predict that brandy and eau-de-vie-based cocktails will continue to pick up steam. I also think that American whiskey fans will stop pouncing on all the rare and pricey collectibles doled out by the big brands, and start searching out lower-profile, reasonably priced bottles that are valued for their flavor, not their exclusivity.

CBD Cocktails — Alana Tielmann, Writer

I'm looking forward to sipping cocktails with fewer ingredients. Sounds silly, but the majority of cocktails are outfitted with unnecessary, sugary ingredients. Last month, acclaimed bartender Phil Ward launched a new menu at Madre Cocina & Mezcales in Brooklyn's Prospect Heights. He specifically curated each cocktail with four or less, fresh ingredients -- think chai tea-infused reposado tequila, ginger and mezcal spritz. Easy enough to craft at home; just might take more creativity to build out the

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ough to craft at home, just might take more creativity to pull out the cocktail. With the rise of CBD products, I'm looking forward to sipping more CBD cocktails. For the drinker looking to take the edge off after a long work day, CBD cocktails are a great alternative, especially in major cities like New York where the daily rise and grind leaves residents feeling stressed and anxious. These cocktails are available at select bars and are easy to craft at home. It's nice knowing that I can relax with one in hand, never fearing that killer hangover.

Cognac — Briana Volk of [Portland Hunt + Alpine Club](#) and Little Giant, author of [Northern Hospitality](#)

In 2019, I would like to drink more Cognac, both alone and in cocktails. I find myself drinking cocktails with fewer ingredients, so the base spirit can really shine. I want Cognac to shine this year, especially during meals cooked at home.

Aperitifs — Kara Newman, Spirits Contributing Editor at Wine Enthusiast

I'm looking forward to drinking more aperitif spirits — Cocchi, Byhhr, vermouths, things like that. Fortified wines, but with a bitter edge. I've been enjoying experimenting with this category, mixing and sipping straight, and I'm looking forward to discovering more bottles & different ways to drink them.

Islay (and an important message about hydration) — Paula Froelich, Writer at [A Broad Abroad](#)

Any and all whisky from Islay — with an emphasis on smaller brands like Bruichladdich. But first, I want more water. Especially after New Years. I always spend January in a detox.

As an American kid growing up in Italy, I discovered food, wine and travel at an early age — well, mostly wine. After graduating from NYU Film, and feeling the constant need to flee Los Angeles, I rediscovered wine on frequent escapes to Napa and Sonoma. For the past ten yea... MORE

Adam Morganstern is a writer and photographer — you can see more of his photography on Instagram and at [www.adammorganstern.com](#).

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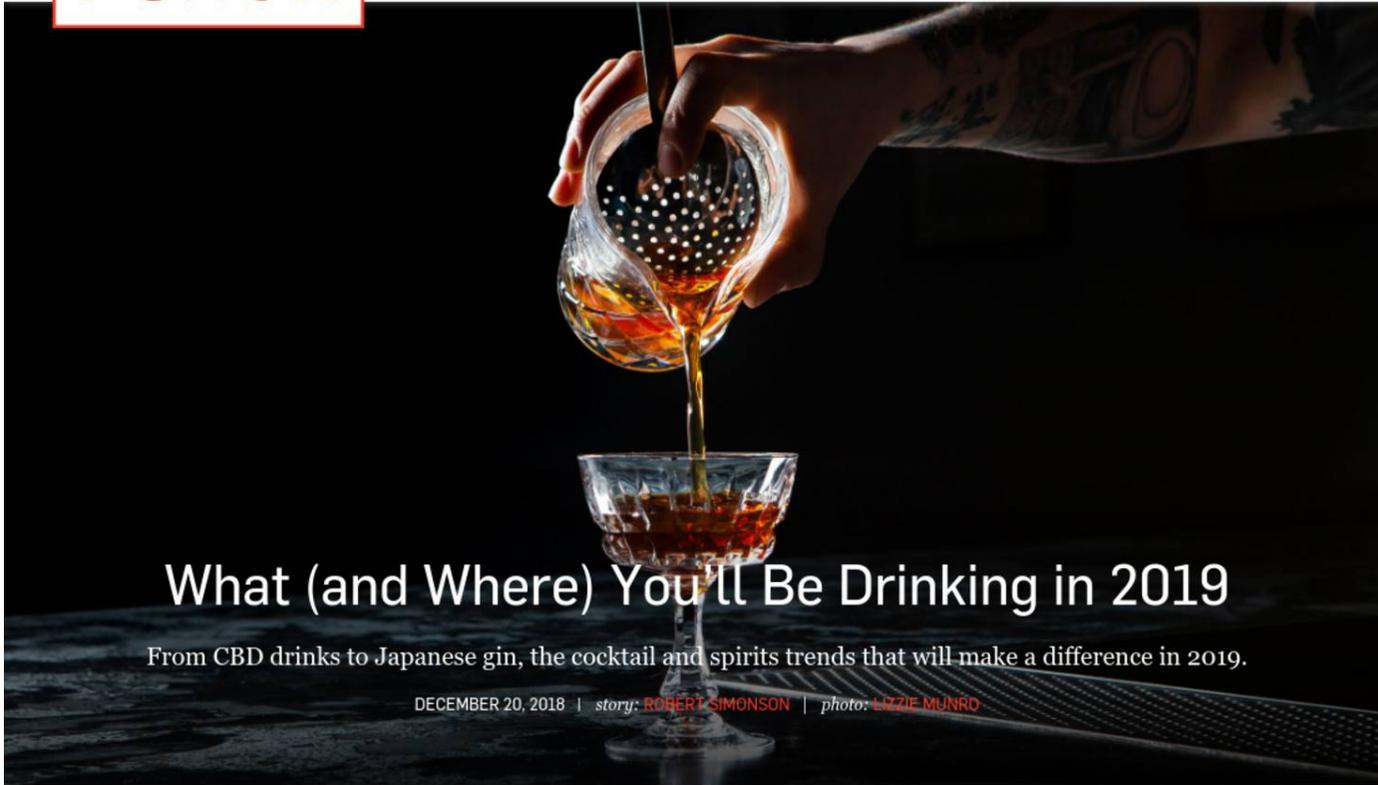
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What (and Where) You'll Be Drinking in 2019

From CBD drinks to Japanese gin, the cocktail and spirits trends that will make a difference in 2019.

DECEMBER 20, 2018 | story: ROBERT SIMONSON | photo: LIZZIE MUNRO



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One of the primary roles of the bar is to be a place of refuge—a retreat and respite from the stress and strife that lay just beyond the saloon’s swinging doors. As the daily news continues to trouble souls and hearts, bartenders have stepped into the breach again. Patrons are escaping into the Polynesian fantasy of tiki bars, tropical and Cuban-themed bars; they’re wrapping themselves in the tireless holiday cheer of Christmas pop-ups; they’re sinking into the formal and calming ways of Japanese-style drinking; and they’re asking cannabis and alcohol to team up to provide a more complete liquid release from reality.

Welcome to 2019, where the entrance to the bar is also the exit from the



Welcome to 2019, where the entrance to the bar is also the exit from the world. Here are a few predictions about what the coming year might hold.

Two Highs in One

Think your cocktail is a sufficient stimulant? The CBD business might disagree. This year, CBD (short for cannabidiol, a non-psychoactive compound in the cannabis plant) suddenly went from obscure to everywhere. People were—or were aiming to—put it in food, candy, coffee, seltzer and, of course, cocktails. The compound received a stamp of legitimacy in cocktail circles when [Eben Freeman](#), a celebrated mixologist, joined forces with Ron Silver of Bubby's restaurant fame to turn out a syrup made from hemp and sold under the product name Azuca. (Freeman has since struck out on his own to develop a CBD syrup.) As larger beverage companies continue invest heavily in cannabis, we're bound to see more of this in the future, even if there's still a lot of debate about CBD's ultimate value and healing properties.

High on Low-ABV; Yes to No-ABV

The low-ABV and no-ABV cocktail trends of the past couple years show no sign of abating. Rather, bars and brands are doubling down on it. Fancy watering holes, like [Existing Conditions](#) in New York and Kumiko in Chicago, are showing a new conscientiousness toward the virgin sections on their menus, endeavoring to make those drinks as tasty and complex as their boozy brethren. Meanwhile, Seedlip, the British non-alcoholic distillate that launched in 2015, has since signed a deal to serve its drinks on board all Virgin Atlantic flights, and recently announced a new line of non-alcoholic aperitifs, called Æcorn Aperitifs, meant to be drunk with food. To sell these ideas, Seedlip recruited top-tier brand ambassador Claire Smith-Warner, who previously peddled Belvedere vodka.

Brandy Finally Gets Its Moment

The spirits and cocktail worlds have been promising brandy its moment in the glass for years now, but most drinkers would still rather go for almost any other brown spirit. That may finally be changing, with thanks to American brandy. Heaven Hill revamped its Christian Brothers line a few years back, putting out the well-regarded Sacred

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Brothers line a few years back, putting out the well-regarded Sacred Bond. Domestic brandy giant Gallo followed suit in seriousness, launching a premium line of American brandy called Argonaut, while also buying Germain-Robin, the vaunted California brandy distillery. Chip Tate, formerly the distiller at Texas whiskey-maker Balcones, is now in the brandy business. And Joe Heron, the man behind Louisville's Copper & Kings, continues to gain traction with his line of various brandies. The newest kids on the block are noted bartender Jeff Bell (PDT) and sommelier Thomas Pastuszek (The NoMad), who launched their stab at a premium American brandy, Bertoux, this fall. Expect others to follow suit.

Holiday Pop-Up Bar Mania

Cocktail Kingdom, the company behind all the Miracle and Sippin' Santa bars, franchised a total of 95 holiday pop-ups this year. And that's to say nothing of the many more saloons that copied its example, from Leyenda's Sleyenda in Brooklyn to Lost Lake's Jingle Bell Square in Chicago. These holiday mirages aren't proliferating because of some sense of good will toward men. They are virtually guaranteed money-makers in an industry where profits are often razor thin. So, expect to see even more manufactured cheer in 2019. And don't be surprised if the trend branches out. If Christmas gets an entire month and more, why should Halloween last just one day?

Escapist Drinking Cont.

Last year saw plenty of new bars that emphasized an escape from daily reality. There was Bon Voyage! from the Trick Dog folks in San Francisco; Palomar, a Cuban-themed bar in Portland, Oregon; Manolito, another Cuban-style bar, in New Orleans; The Flamingo, a Miami-inspired bar and Pearl Diver, an "island lounge," both in Nashville; as well as various new tiki bars like The Polynesian in New York, Shore Leave in Boston and The Inferno Room in Indianapolis. With national and world politics sure to remain anxiety-inducing, don't expect this trend to diminish.

Japanese Everything

Japanese distillers, not content with having conquered the world

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Japanese distillers, not content with having conquered the world whisky market with their sought-after bottlings, ventured into the vodka and gin business this year. Both Suntory, and its main rival, Nikka, released one of each spirit into the market. This comes at a moment when the number of new Japanese-style cocktail bars is growing in tandem with the public fascination with the simple Japanese whisky highball. Now that East has met West and they're getting along so favorably, don't expect them to part company soon. — P

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Robert Simonson, Contributing Editor

Robert Simonson writes about cocktails, spirits and bars for the *New York Times*. He is the author of *The Old-Fashioned: The Story of the World's First Classic Cocktail* (2014), *A Proper Drink* (2016) and *3-Ingredient Cocktails: An Opinionated Guide to the Most Enduring Drinks in the Cocktail Canon* (2017).





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10 Cocktail-Ready Spirits, Liqueurs, and Ingredients Created by Bartenders



Old Duff Genever (photo courtesy: Buda Photography)

From an American gin to a new-school milk punch, here are the best booze brands produced by bartenders, for bartenders—and everyone else.

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Move aside, George Clooney. While it's becoming ever more fashionable for celebrities to foray into booze (see: Clooney's Casamigos, Bob Dylan's Heaven's Door, Jon Bon Jovi's [Diving Into Hampton Water](#)), no amount of star power can supplant years of behind-the-bar cred. These days, the best stuff on the market is being made by bartenders.

It's worth pointing out that, thanks to [the Cocktail Revolution](#), bartending has evolved significantly in the past few decades. While providing good hospitality remains the core of the gig, most bartenders today aren't just pouring pints and passing shots—they're curating beverage programs for hotels and hospitality groups, creating event and festival menus, and more than ever, working directly with brands in ambassadorship and advocacy roles.

Working with a major brand is one way to learn the ins-and-outs of the game, from sales to distribution and marketing—those beyond-the-bar skills that even the most skilled drink slinger will need to launch his or her own product. Maintaining the integrity of the brand from start to finish and keeping the audience (read: peers) in mind, however, are areas where bartenders excel best.

"A real craft spirit can't compete with brands that have any budget, let alone big budgets," explains Philip Duff, above, a former brand ambassador who created [Old Duff Genever](#). "The advantage was that I knew distilleries, label designers, bars and liquor stores, and I had a really clear vision of what we wanted to achieve. A brand manager in a big firm trying to create a new brand often allows their vision to "die the death of a thousand cuts" because they're just not as invested in the brand, and because of company politics."

It makes sense that many bartenders who've traded in their bartending shifts for globe-trotting brand work would take to launching new spirits, liqueurs, and ingredients that are geared towards mixing in cocktails. After all, the quality of a drink depends on its various parts, including fresh juices, housemade syrups, and thoughtfully-crafted booze. And with the rising success of bartender-driven brands and initiatives, it's likely we'll be seeing more of this crossover in the near future.

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“Bartenders today often have niche audiences through social media, local bar networks and often an international following, so I expect to see more bartender-created spirits,” predicts Simon Ford, the bartender and brand expert behind [The 86 Co.](#) “The biggest lesson to be taken from behind the bar is to make sure the spirit is built to be mixed—meaning it has enough flavor and body to stand up in a cocktail while at the same time pushing the flavors of the other ingredients forward. You have to make sure you’re making a spirit that bartenders can use to create their menus.”

Here are some of the best spirits, liqueurs, and cocktail ingredients created by bartenders, for bartenders—and everyone else.



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the86co

Happy birthday to our fearless leader, Simon Ford!!! 80,453 martinis is 45 in human years. 🍸🎂

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The 86 Co. (Tequila Cabeza, Caña Brava Rum, Aylesbury Duck Vodka, Fords Gin)

Led by Simon Ford—award-winning bartender, former brand expert for Pernod Ricard, and international ambassador for Plymouth Gin—the 86 Co. crafts spirits explicitly created with bartenders in mind. Launched in 2013 by Ford and fellow industry veterans Jason Kosmas and Dushan Zaric, the company’s portfolio includes a vodka, rum, gin, and tequila—each created in collaboration with acclaimed distillers in each respective category. And then there’s the ergonomic bottle, designed by bartenders and plastered with informative labels detailing each spirit’s makeup and production process.

Aviation Gin

Okay, we take back *some* of what we said about celebrities. While it’s true that actor Ryan Reynolds has purchased a stake in Aviation Gin, becoming the brand’s new owner and director, distiller Christian Krogstad initially collaborated with acclaimed bartender Ryan Magarian back in 2006 to create the cocktail-centric spirit. The flagship release of Portland’s House Spirits Distillery, Aviation helped pioneer the American dry style of gin—eschewing the heady juniper-forward style and amping up both traditional and new botanicals like lavender, cardamom, and Indian sarsaparilla. Use the stuff in a wholly American martini, or shake it up in a floral gimlet.

Banks Rum

Jim Meehan rose to global bar fame in 2007 when he opened PDT, the behind-

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Jim Meehan rose to global bar fame in 2007 when he opened PDT, the behind-the-phone-booth speakeasy located in New York's East Village. In 2012, Meehan joined Banks Rum—named after 18th-century British botanist Sir Joseph Banks—as a consultant and brand face. Sold to Bacardi in 2015, the flagship Banks 5 rum combines juice sourced from five different rum-producing island nations: Trinidad, Jamaica, Barbados, Guyana, and Indonesia (Java). This quintet of cane-distilling traditions—and its resulting balance of funk, spice, and sweetness—has earned Banks primo placement at countless cocktail bars. Splash it into your shaker for a classic daiquiri or build it up in a Collins glass for an Eastside Rickey.

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You know you're at home when the decorations in the bar match the cocktails. Thanks to our friends at @grandpubar for this electric addition to our Five Island Flamingo serve.

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Bertoux Brandy

Hold the snifter glass. Launched earlier this year, this made-for-cocktails California brandy was conceived by wine and spirits entrepreneur Jeff Menashe, who tapped PDT bartender Jeff Bell and The NoMad sommelier Thomas Pastuszak to serve as consulting blenders. Fusing pot-stilled brandies aged three to seven years in French and American oak, the versatile spirit capitalizes on the resurgence in popularity of brandy-based classics—think the Sidecar, Vieux Carre, Corpse Reviver—offering aromas and notes of candied apricot, orange blossom, and warm baking spices. The name nods to the French inventor Jean Bertoux, whose 19th-century bicycle modification would later become the motorcycle sidecar.



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Courtesy Bertoux Brandy

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Cocktail & Sons

Cocktail syrups are the key to mellowing the bite of the spirit and soothing the acidity of fresh ingredients, like lemon or lime juice. In the classic canon, bars typically stock at least a simple syrup, fresh ginger syrup and a honey syrup among others. But these days, syrups are becoming as experimental and specialized as the rest of the ingredients in the glass. Enter Cocktail & Sons, a line of creative, all-natural, and handcrafted cocktail syrups conceived by the husband-wife duo of award-winning New Orleans-based bartender Max Messier and bar consultant Lauren Myerscough. Options include mint and lemon verbena, honeysuckle and peppercorn, oleo saccharum, and a spiced demerara syrup.

Dirty Sue

If your dirty martini uses primo vodka and vermouth but low-grade olive brine that's been sitting out all night, what's the point? While tending bar at Jones Hollywood, Eric "ET" Tecosky have an epiphany moment: a need for high-quality, bottled olive juice meant for cocktails. Making the jump to brand founder in 2005 with the launch of Dirty Sue, Tecosky ran the business out of his apartment for four years until the company was big enough to fulfill online orders. "It wasn't always sunshine and rainbows," Tecosky recalls. "Very few olive farms have that much juice. It took several tries to find the right supplier." Now a bona fide bar staple, Dirty Sue offers a range of twice-filtered brines sourced from Spain's olive-producing Sevilla region along with olive garnishes hand-stuffed with fillings like garlic, blue cheese, and jalapeño.

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Eric Tecosky (photo courtesy Dirty Sue)

Italicus Rosolio di Bergamotto

Sometimes, bartenders don't just put out their own riff on an existing category of spirit or liqueur—they create new ones. Amalfi Coast-born bartender Giuseppe Gallo, who also served as a brand ambassador for [Martini & Rosso](#) vermouth, set out to revive a long-lost style of Italian rose petal liqueur known as *rosolio*. Drawing from memories of his coastal Italian childhood, he's amped up the traditional recipe with the addition of bergamot oranges sourced from the UNESCO-protected region of Calabria. Watch out, Aperol: the Italicus has all the potential to make a dent in [the aperitivo category](#)—it plays excellently in spritzes, high-balls, and other effervescent simple-serves,



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Courtesy Italicus

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Kleos Mastiha Spirits

There are not many female entrepreneurs on this list, which is unfortunate considering the fact that many of the industry's most influential bar owners, brand ambassadors, and bartenders are women. One-time bartender and brand specialist Effie Panagopoulos became the first Greek woman to launch a liquor brand with Kleos—a super-premium version of the age-old spirit made from the sap of Mastic trees indigenous to the island of Chios—produced in collaboration with Greece's first known female distiller, Maroussa Tsachaki. Panagopoulos says she believes the sweet liqueur, which balances warm spices with fresh vegetal notes, has the potential to become “the bartenders' olive oil” and spotlight [Greek cocktails](#). We love it in a highball, or in place of recipes that call for sweet liqueurs like St Germain.

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Old Duff Genever

Philip Duff is a world-renowned bar consultant educator, founder of the beloved [Door 74](#) bar in Amsterdam, and erstwhile “chief genever officer” at Bols Genever. Finding his passion in genever—the malty, multi-grain Dutch predecessor to modern-day gin that reigned supreme in the 19th century Golden Age of cocktails—Duff took the plunge to kickstart his own brand of the stuff. Released in the US in 2017, his titular Old Duff is headquartered in the historic genever-making city of Schiedam, Holland. The flagship genever employs a base of two-thirds rye grain and one-third malted barley, which is fermented for five days, triple pot-stilled, and blended with a neutral wheat distillate plus juniper, lemon and orange peel, star anise, licorice, and coriander. Another expression, the Single Malt 100% Maltwine, distills the same grain base but with only juniper and Bramling hops. [Try your hand at a genever cocktail](#).



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By [Jake Emen](#)

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Photography Aaron Polsky

It's not just about Japanese plum wine anymore



With the history and prevalence of Japanese culture in California, it's no surprise that everything from ramen to sushi to sake found its early American roots on the West Coast. Now, another staple of the Japanese culinary world is finding its home in California: ume, or Japanese sour plum. Ume is actually from Prunus mume, the Japanese apricot tree, but, flavorwise, the sour fruits are very different from plums and apricots and are not eaten fresh. Ume is either preserved, turned into



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apricots and are not eaten fresh. Ume is either preserved, turned into salt-cured plum pickles known as umeboshi, or made into plum wine with shochu, known as umeshu.

“Ume can’t be eaten raw,” says Gen Yamamoto, the owner and bartender of his globally renowned, eponymous cocktail den in Tokyo. “It is too tart and sour and has a hard texture.”

The first time I came across ume in a cocktail was a revelatory experience at Gen Yamamoto, where he serves cocktail tasting flights in a minimalist environment designed to ensure that your full focus remains on the taste of precise libations made with seasonal fruits and Japanese spirits. The finale of a five-course cocktail tasting from Yamamoto was a hot drink with Yamazaki and ume, which together provided a peaceful, soul-soothing final note to the evening.

“Ume has its own strong tartness, acidity and flavors — there’s nothing to compare it to,” says Yamamoto. He uses the fruit in various ways to correspond with the seasons, including a preserved ume syrup that offers a refreshing note in summer or is served with its flowers in the springtime.

In fact, those flowers are actually the reason why at least one California farmer now has ume fruit available for harvesting. “I originally planted Prunus mume for cut flowers,” says Mike Madison of Yolo Press in the Sacramento Valley. “I eventually dropped that project, but the trees are still here. Now, my Korean and Japanese friends have discovered that I have them, and they come and harvest the fruit. They make umeboshi, as well as a variety of fermented drinks.”

Brian Murakami of Murakami Farms in Watsonville, California, is a third-generation strawberry farmer who also has a smattering of other plantings, including kiwifruit and ume. Just as Madison ended up with ume as a by-product of flowers, Murakami’s ume crop also began inadvertently. “My dad said that he planted the trees along the western edge of the strawberry fields to protect them from the wind,” says Murakami. “Growing ume has been more like a hobby to me.”

Now, beyond a growing customer base, he has found a passion for putting his ume to use. “I have been experimenting with how to make Japanese plum wine using different recipes for about five years, as a lot of the old traditions of making your own umeboshi and umeshu have

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of the old traditions of making your own umeboshi and umeshu have been forgotten,” he says. “For consumers, the products are readily available at local oriental markets, but I don’t feel that they’re the same quality.”



Fresh Ume. It can't be eaten raw.

Ume may still be a niche product, particularly among the abundance of California, but there are certainly other farmers to be found. Madison says that there’s a 60-acre Prunus mume orchard a few miles from his own, and Murakami knows of a 40-acre site in southern California that supplies the Los Angeles region.

Increasingly, today’s ume appeal is found in the drink world, with Murakami noting that a local distillery and brewery have expressed interest. At St. George Spirits in Alameda, California, the distillery uses barrels that hold self-made umeshu to impart a distinct flavor to Baller, a Japanese-style whiskey that it designed directly with highballs in mind. The team at St. George Spirits was introduced to an ume farmer in California from their friends at Rintaro, a San Francisco izakaya.

For master distiller Lance Winters, umeshu barrels affect whiskey in a similar way to sherry barrels, one of the workhorses of the Scotch world. “Sherry barrels provide some really lovely notes for single malt whiskey, with a touch of sweetness, some acidity and a nutty complexity,” he says. “We made small batches of umeshu in our lab and saw that it provided the same characteristics as sherry but from a different angle. The umeshu sweetness comes from the fruit itself, as well as the rock sugar used in the umeshu process, the acidity from the ume and the

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DOMAIN AUTHORITY: **70**



43



14



2



sugar used in the umeshu process, the acidity from the ume and the nuttiness from the shochu penetrating the stone of the fruit.”

Behind the bar, Aaron Polsky of Harvard & Stone in Hollywood, California, deploys umeshu in both stirred and carbonated drinks. “I find that the most prominent flavor of ume is that of the pit – it’s almondy, but it usually matures and blends with the base it’s been sitting in, as well as the flesh of the fruit,” he says. “Given the preparation, it’s really like a super-punch of salty, sweet, savory and bright.”

One drink on his current menu is the Heatseeker, which pairs umeshu with the punch of habanero, ginger and five-spice, as well as Bertoux Brandy, soda, apricot and lime. Elsewhere, he deploys umeshu with gin, Q Tonic Water and pickled ginger. “It’s a Japanese version of a Spanish gin tonic,” says Polsky. “Umeshu is packed with dense flavors, so a highly carbonated ginger beer or tonic like Q Indian Tonic Water helps bring the flavors to the forefront.”

California farm market devotees can keep their eyes peeled for ume from late May to early June, though you’ll be well advised to heed expert advice and avoid trying a fresh bite.

Modern Farmer

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(IMAGE 4 OF 6)

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14



2





BERTOUX BRANDY

AMERICAN BRANDY
BERTOUX // CALIFORNIA, USA

DETAILS

0 TASTES

COST
\$\$\$\$\$

DISTILLER SCORE
90

AVG. RATING
★★★★★ (0)

This California brandy is made from a blend of 3-7 year old pot-distilled brandies aged in American and French oak barrels. It was blended by renown bartender Jeff Bell (PDT NYC & PDT Hong Kong) and acclaimed sommelier Thomas Pastuszak (The NoMad NYC/LA/Las Vegas) and designed to be featured in cocktails. The name BERTOUX is inspired by French inventor Jean Bertoux, who patented a way for a bicycle to accommodate a passenger. Perhaps a Sidecar cocktail is what you should create first. This brandy is set to launch in NYC, LA and San Francisco beginning Fall 2018.

AGE
NAS

ABV
40.0

AMERICAN BRANDY

PRODUCED IN THE US, THIS IS USUALLY REFERRING TO BRANDY DISTILLED FROM GRAPE-BASED WINE. IF THE PRODUCER USES OTHER FRUIT, IT MUST BE STATED ON THE LABEL. IF AGED UNDER TWO YEARS IN OAK, IT MUST STATE THE WORD "IMMATURE" ON THE LABEL. BEYOND THAT, LABELS SUCH AS VS, VSOP, AND XO MEAN LITTLE AS THE BRANDS THEMSELVES DICTATE WHAT THAT MEANS TO THEM.

CASK TYPE

AMERICAN AND FRENCH OAK BARRELS

CREATE A DISTILLER ACCOUNT

BUILD YOUR COLLECTION, RATE SPIRITS, AD FREE!

SIGN UP

✓ I'M TASTING THIS

🏆 ADD TO TOP SHELF

❤️ ADD TO COLLECTION

📺 ADD TO WISHLIST

☰+ ADD TO NEW LIST

🖨️ PRINT SHELF TALKER

Distiller - The Liquor Expert

(EST.) MONTHLY VISITS: **459K**

(EST.) COVERAGE VIEWS: **54.7K**

DOMAIN AUTHORITY: **36**

f
2.6K

t
7



TASTING NOTES

"This elegant California brandy pours a darkened amber into the snifter. As it warms it reveals dried apricot aromas succumbing to a sustained element of toasted stave. Mid-palate confirms more of the same, with buckwheat honey and a slight Christmas spice dropping in to round out any overpowering sweetness. Rich, yet medium-bodied, it finishes with a final wisp of oak."

REVIEWED BY BRAD JAPHE

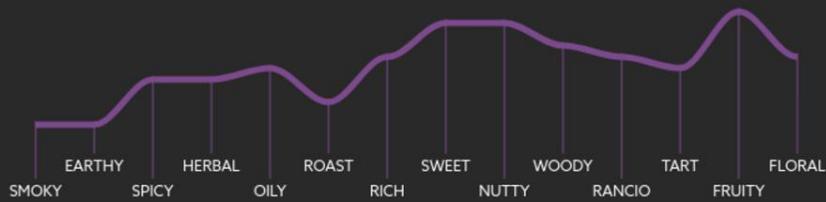


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Distiller - The Liquor Expert

(IMAGE 2 OF 2)

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DEC 18 2018

(IMAGE 1 OF 7)

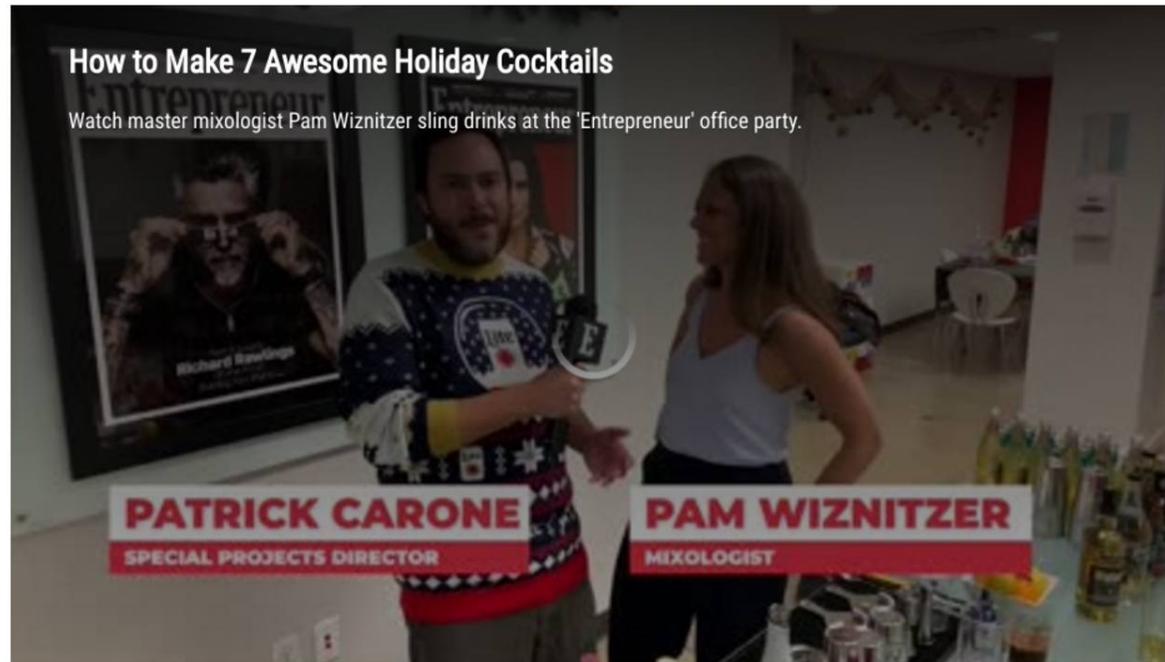
COCKTAILS

How to Make 7 Awesome Holiday Cocktails (Video)

Watch master mixologist Pam Wiznitzer sling drinks at the 'Entrepreneur' office party.

54 shares

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Patrick Carone
ENTREPRENEUR STAFF
Special Projects Director



December 18, 2018 1 min read

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DOMAIN AUTHORITY: **91**

54	120	4



We've already shown you the [tastiest cocktails](#) to serve at your office holiday party, but if you'd *really* like to achieve expert-level status, may we suggest watching the best in the business in action.

[Pam Wiznitzer](#), master mixologist at [Henry at Life Hotel](#) in New York, recently bartended at the *Entrepreneur* holiday party, and -- as all of our staffers (and one sparkly unicorn) will attest -- it was by far the most fun yet. Wiznitzer's drinks are complex-yet-approachable, and you don't need the skills of Tom Cruise in *Cocktail* to make them.

In fact, all you really need are the right materials and a great teacher.



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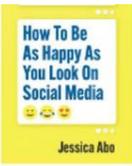


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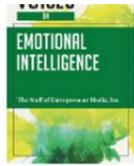
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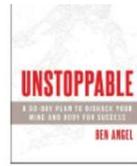
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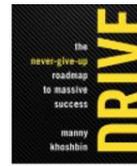
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4

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BOARD OF DIRECTORS

How a Board of Directors Can Springboard Startup Success for Women Entrepreneurs

Women entrepreneurs face extraordinary challenges compared to their male counterparts -- and a board can help.

Peggy Wallace | 6 min read

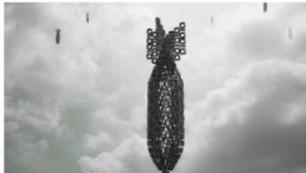


OPEN EVERY DOOR

She Wouldn't Let a Year of No's From Investors Slow Her Down. Today Her Company Has Raised \$95 Million and Serves 4 Million Customers Across the Country.

Dia & Co co-founder and CEO Nadia Boujarwah says the conviction she had to create a fashion experience that would be worth the money and time of plus size women like her, got her through the toughest moments.

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CYBERATTACKS

Automated Cyber Attacks Are the Next Big Threat. Ever Hear of 'Review Bombing'?

Nonhuman, automated attacks on their own will be able to find and breach even well-protected companies. Nervous? You should be.

Larry Johnson | 8 min read



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120



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PREDICTIONS

'Innovation' is Hot, Hot, Hot! Expect More of It in the Small Business Sector in 2019.

Innovation, evolution and regulation, this contributor predicts, will be the three major themes to carry small businesses and startups forward into 2019.

Ed Cowle | 6 min read

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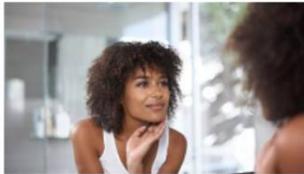
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120



4



GROWTH

How to Disrupt the Way You Talk to the Person in the Mirror

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Patti Fletcher | 6 min read



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Banks may never go completely obsolete, but they will take a massive economic hit if they don't start to transform soon.

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Matthew Humphries | 2 min read





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Phil Town | 2 min read



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Chidike Samuelson | 5 min read



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Entrepreneur Store | 2 min read



GROWTH MATTERS

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It's just the latest state to far exceed sales expectations.

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Why We Should Teach Kids About Failure

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Failure is a gateway to curious and creative thinking that will lead to the most determined entrepreneurs.

Cristal Glangchai | 4 min read

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NEWS AND TRENDS

Right Hand Robotics Raises \$23 Million in Funding

Plus, The Mom Project Raises \$8 million and Deliveroo opens its first brick-and-mortar location.

Venturer | 1 min read

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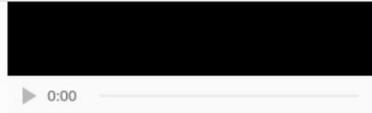
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For A Crowd



Katie Chang Contributor



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Toasted Almond cocktail featuring Mount Gay Rum MOUNT GAY RUM

From decorating your home to whipping up a feast, you've got enough on your hands as a holiday party host. And because fiddling around with individual cocktails isn't a smart use of your precious time, why not pre-batch them



Toasted Almond cocktail featuring Mount Gay Rum MOUNT GAY RUM

From decorating your home to whipping up a feast, you've got enough on your

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35



from decorating your home to whipping up a feast, you've got enough on your hands as a holiday party host. And because fiddling around with individual cocktails isn't a smart use of your precious time, why not pre-batch them instead? Whether you've got ten or 100 guests, here are four spirited cocktails that are surefire crowd-pleasers, and easy to whip up ahead of party time.

Toasted Almond Mount Gay Cocktail

"I wanted to make a riff on the holiday classic eggnog drink. Instead of using eggs – as some people tend to shy away from raw eggs in their cocktail – I decided to make a healthier alternative using almond milk. Adding a touch of clove syrup at the end rounds out the cocktail, also giving it a nice holiday feel."

- Dominic Alling, bartender and [Mount Gay Rum](#) brand ambassador

Ingredients

2 oz Mount Gay XO

3 oz vanilla almond milk

1/2 oz clove syrup

Directions

1. Add all ingredients to shaker.

YOU MAY ALSO LIKE

2. Add ice and shake.



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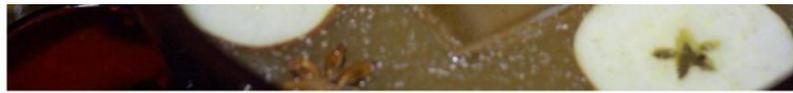


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35





Winter Apple Wassail featuring Laird's Applejack LAIRD'S APPLEJACK

Winter Apple Wassail

"A great holiday drink is a punch, because it can be made for a group and allows everyone to individually serve themselves. The holidays can be hectic, especially if you're the host. By having a pre-prepped punch that guests can serve themselves is one less stress to deal with. It's also very convivial!" - Christy Pope, co-owner of Midnight Rambler

Ingredients

1 1/2 oz [Laird's Applejack](#)

1/2 oz El Dorado 12-Year Rum

4 oz *Wassail batch (recipe follows)

Freshly grated nutmeg

*Wassail batch

1 quart organic apple cider

1 pint pomegranate juice (unsweetened, not from concentrate)

3/4 cup freshly squeezed lemon juice

3 cinnamon sticks

1 tsp whole cloves

1 tsp whole allspice

*To prepare Wassail batch: Combine all ingredients into a pot, and bring to a boil. Reduce heat and simmer for at least one hour, or until all ingredients are well incorporated.

Directions

1. Add the Laird's Applejack, rum, and Wassail batch to a cocktail glass.

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35



1. Add the Laird's Applejack, rum, and Wassail batch to a cocktail glass.

2. Stir quickly.

3. Add ice and garnish with freshly grated nutmeg.



Gin & Tidings featuring The Botanist Gin THE BOTANIST GIN

Gin & Tidings

"This is a great cocktail to pre-batch for holiday gatherings. Typically, you have to sacrifice the quality of ingredients and the taste when making cocktails in large quantities. However, Gin & Tidings mixes fresh, seasonal ingredients for a unique, festive cocktail." - Dominic Alling, brand ambassador for [The Botanist Gin](#)

Ingredients

2 oz. The Botanist Gin

5 oz. fresh lime juice

5 oz. pomegranate syrup

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DOMAIN AUTHORITY: **94**

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3 oz. LaCroix Cran-Raspberry Sparkling Water

1 to 2 raspberries

Directions

1. Add The Botanist Gin, fresh lime juice and pomegranate syrup to a cocktail glass.
2. Stir quickly.
3. Add ice and top with Cran-Raspberry Sparkling Water.



Golden Rule cocktail featuring Ramona RAMONA

Ramona Golden Rule

“This combination of [Ramona Lemon](#) and [Bertoux Brandy](#) takes some cues from the hot toddy, but is served ice-cold for a bubbly, refreshing punch for the cooler months.” - Jeff Bell, bar director of Legacy Records

Ingredients

2 oz Ramona Lemon

1 oz Bertoux Brandy

1/2 oz lemon juice

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1/2 oz lemon juice

1/2 oz honey syrup

1/4 oz ginger syrup

Directions

I cover travel, food, beauty, and style. I received my master's degree from Georgetown University, and wrote my thesis on the emergent male grooming trend in America. After owning Mionia, a unisex apothecary in Williamsburg, Brooklyn, for ten years, I decided to become a ful... MORE

I cover travel, food, beauty, and style. I seek the highs, the lows – and everything in between. Why? Because true luxury isn't about money. Follow me on [Twitter](#), [Instagram](#), and [Forbes](#).

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Best Gifts For The Home, According To An Interior Designer



Garrett Carter Contributor
Forbes Finds Contributor Group
Style & Design

I write about design and furniture for Forbes Finds.

I'm an interior designer based in New York City. Through my studies and work experience, I've developed an aesthetic through a perspective that I continue to develop and refine. My intention to design is to create well curated settings and interiors that are stylish, comfort... MORE

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35





17 Best Holiday Cocktails to Take Your Office Party to the Next Level

Ole BERTOUX



(EST.) MONTHLY VISITS: **14.8M**

(EST.) COVERAGE VIEWS: **19.1K**

DOMAIN AUTHORITY: **91**

68	130	5





Irving Alexander

Irving Alexander by Meaghan Dorman of [Dear Irving, NYC](#)

- 2 oz. BERTOUX Brandy
- ¾ oz. Tempus Fugit Creme de Cacao
- ¼ oz. Byrrh
- ¼ oz. coconut milk
- ¼ oz. heavy cream

Shake with ice and strain into a coup glass. Garnish with freshly grated cinnamon.

Riff Raff Spritz by Henry's Pamela Wiznitzer

- 1 oz. New Riff Bourbon
- ¾ oz. ITALICUS
- ¾ oz. lemon juice
- 1/2 oz. Earl Grey simple syrup
- pinch of salt
- soda water
- lemon wheel for garnish

Combine all ingredients (except soda water) and shake lightly.

Pour into a wine glass and top with soda water! Garnish with a lemon wheel.

(EST.) MONTHLY VISITS: **123K**

(EST.) COVERAGE VIEWS: **1.85K**

DOMAIN AUTHORITY: **49**



28



Smart bartenders depend on a 40cm Hoffman barspoon to create perfect cocktails, says Andrew Nichols, bar manager at the new Elk Room in Baltimore. The length handles even the tallest of highball glasses, and the low-profile head nimbly swivels around solid ingredients. You scoff, but the better you stir your drinks, the better they taste. The spoon can also double as a strainer, stopping loose ice from plopping into your serving glass when you pour.

The Old-Reliable Jigger



AMAZON

Japanese-Style Double Cocktail Jigger

HIC Harold Import Co.

amazon.com

\$8.66

[SHOP NOW](#)

Pouring spirits from a stubby jigger—or, worse yet, a shot glass—can create a mess. Instead, leverage a Japanese-style jigger to measure and transfer drinks with precision, says Jeff Bell, bartender at N. Y. C.'s Please Don't Tell and Consulting

(EST.) MONTHLY VISITS: **12.1M**

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8



3



Presented by



The 6 Best Products for Making a Perfect Cocktail, According to Bartenders

Plus, three bar snacks that pair perfectly with your drink.

MH BY EDITORS OF MEN'S HEALTH NOV 20, 2018



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DOMAIN AUTHORITY: 84

8

3





If you've been following our advice, you have the right bottles. Now you need the right gear.

We asked six bartenders and mixology experts to weigh in and give their best recommendations. From the best citrus squeezer to a strong, sturdy peeler, these tools also make reliable holiday gifts — perfect for someone who wants to craft the best cocktail around.

The Quick Juicer



TARGET

Citrus Squeezer

OXO

target.com

Men's Health

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(IMAGE 3 OF 9)

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3



target.com

\$15.99

SHOP NOW

First, always mix with fresh juice, not carton OJ. But hand-squeezing and picking out seeds is frustrating. Jillian Vose, coauthor of *The Dead Rabbit Mixology & Mayhem* (out now), recommends the Oxo Good Grips citrus squeezer for superfast pulverizing.

The Barspoon



AMAZON

Stainless Steel / 33.5cm

Cocktail Kingdom

amazon.com

\$21.99

SHOP NOW

Smart bartenders depend on a 40cm Hoffman barspoon to create perfect cocktails,

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8



3



Master Blender for Bertoux Brandy. This tapered option, much like a Champagne flute, makes carrying whatever's inside easier.

The Power Peeler



AMAZON

Good Grips Pro Y-Peeler

OXO
amazon.com
\$12.99

[SHOP NOW](#)

A great drink smells as amazing as it tastes. Elevate aromas with one easy trick: twisting a citrus peel over a glass—not dropping it into one, says Alex Holder, assistant beverage director for McGuire Moorman. The oils settle on the rim and the surface of the drink, which results in a perfume of tropical notes. The Oxo Good Grips Pro Y peeler cuts a nice, wide swath. The larger the peel, the more oil you can express from it.

Men's Health

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The Sturdy Strainer

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AMAZON

Buswell 4-Prong Hawthorne Strainer

Cocktail Kingdom

amazon.com

\$14.99

SHOP NOW

The stainless-steel Buswell four-prong Hawthorne strainer nestles atop any mixing vessel, and the spring coil combs particles efficiently, says Aaron Paul, beverage director for the Alta Group. Because no one likes chewing their gin fizz.

The Prestige Mixing Glass



Men's Health

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For any stirred drink, you want to gently combine the ingredients. Larger vessels, like a Yarai mixing glass, work best, says John McCarthy, coauthor of *Be Your Own Bartender* (out now). The sturdy-as-heck glass has a squat profile and heavy base that anchor it to your surface.

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Sweeter than a bell pepper, these take well to a quick blistering in a hot cast-iron pan. Drizzle with good olive oil. Squeeze on lemon juice. Scatter with sea salt. Eat. Sip. Repeat.



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You know how you always down the entire bowl of cashews? Well, pistachios come with a little flak jacket that you have to unlatch, which helps with pacing. Plus, healthy fats!

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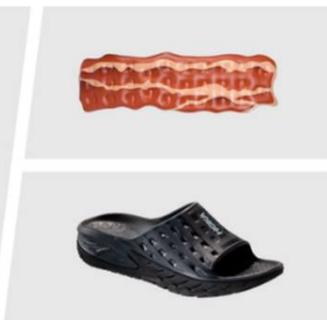
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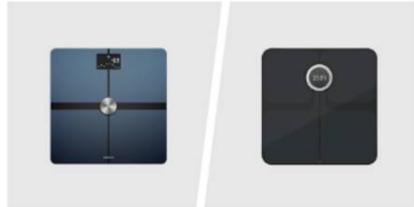
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...and, let me be sure to say, the... with makers joining apple cider and applejack seem like a natural combo.

"American Whiskey is the front end of the spear in terms of encouraging brown spirits consumption," says Heron, which translates into interest in American brandy and American-made spirits in general.

Hurst at Heaven Hill agrees. "The rise of American Whiskey contributes greatly, as there is a symbiotic relationship between the two categories. Consumers are more interested in education and the authentic heritage of a bourbon or American whiskey, of which brandy has a similar story to tell."

Sip or Stir?

What is the best way to introduce newbies to brandy—in a snifter or a cocktail?

"Cocktails are the category door opener—as it is for most brown spirits," says Heron. At-home consumption is likely to be brandy on the rocks, or to a lesser degree, the home cocktail enthusiast.

"Brandy is versatile," says Laird Dunn. It can be enjoyed both neat in a snifter, on the rocks or in a cocktail like the Jack Rose (apple brandy, lemon or lime juice, grenadine). Most consumer trial, she notes, begins on-premise.

Mixologist Bell designed the recently launched Bertoux brandy with mixology in mind.



Mixologist Bell designed the recently launched Jeff Bertoux brandy with mixology in mind.

An American Style?

Is there truly an American style? Or does the lack of regulations and parameters liberate American producers to carve out their own?

"Our opportunity as a brandy-producing nation is that we are not poisoned with provincial dogma, and the rigidity of neutral grapes and prescriptions," says Heron. "Our opportunity is continental diversity, and the use of highly nuanced aromatic grapes (or other fruits) and continual invention and innovation relative to barrel finishes."

"American, and specifically Californian, brandy offers bright notes from grapes used to craft each distinct style," says Roberts at Gallo. "In contrast to most imported brandy, we utilize a wide range of grape varieties that allows for complex characteristics and unique taste profiles."

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November 6, 2018 By Thomas Henry Strenk

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American Brandy Emerges With Unique Style

For years now, American brandy has been dominated by a few big brands at the value end, and by French (and French-inspired craft) brandies at the high end. Lately, however, a fresh breeze of innovation has roused the category.

New directions come from experimentation by both established names and new players. An American style has emerged, with a nod to terroir.

Intrigued by whiskey, consumers are exploring other brown spirits, which should give a boost to American brandy. And these new directions offer much to discover.

New Directions

"The next chapter in American brandy is now being

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"The next chapter in American brandy is now being written, as we explore what American brandy can be," says Chip Tate, president and head distiller of **Tate & Co. Distillery** in Waco, Texas.

Recent history has been dominated by big brands making conventional brandies with table grape varieties, or by the French school of craft traditions. Not that this is necessarily bad, but it does tend to be restrictive. Tate himself has taken a new direction: the former founder of **Balcones Distilling** traded whiskey for brandy. At the recently established Tate & Co., he experiments with grapes indigenous to Texas. Currently, he has laid down stocks of zinfandel-based brandy.

"American Brandy is definitely rising. But the new wave is actually quite old school in some ways—the original craft distillers in the 1980's were all brandy distillers," says Joe Heron, co-owner of **Copper & Kings American Brandy Co.** in Louisville, Kentucky.

When Heron founded the company in 2014, he introduced an adventurous new dynamic, with a proliferation of as many as four new product launches a year. These include everything from brandies aged in **craft beer barrels**, **rye whiskey casks** and **tequila barrels** to **Geogr&phy Bi-Continental Brandewijn**, a blending of South African and American brandies.

Copper & Kings produces "American brandy that is definitive, not derivative of a European tradition, and built on a modern energetic platform vs. a traditional brand persona," says Heron.

He's far from alone in this focus.

"American brandy seems to be gaining vibrancy right now, after years of stagnant sales (for the category overall)," says Kim Roberts, director of marketing, spirits business unit for **E. & J. Gallo Winery**. "Many American brandy offerings are focusing on their fruit expression and smooth taste, which is appealing for newcomers to the category."

Gallo recently launched the Argonaut label, which sources from the company's extensive vineyards, and uses both Coffey and alembic pot stills. Current Argonaut expressions include Speculator, Fat Thumb, Saloon Strength (on-premise only) and the limited release, The Claim.

"All spirits have come in and out of favor with generations, I think the pendulum swung for a long period of time out of favor for American brandy, but it is coming back in full force and looks like it will be here to stay," says Jeff Bell at **Bertoux Brandy**. The PDT mixologist teamed with NoMad somm Thomas Pastuszak to create a Solera-style blend of pot-distilled California brandies aged three to seven years in French and American oak.

Factors for Change

What's driving this change in direction for the category?

"The emergence of craft distilling has allowed many producers to focus on a host of products, and with such explosive growth it's natural that someone was going to focus on brandy," says Scott Harris, founder and general manager of **Catoctin Creek Distillery**. Early next year, the **Virginia-based producer** will introduce 1757 Virginia Brandy, 8-year-old Bottled in Bond, made from a blend of Seyval blanc and Chambourcin grapes



Copper & Kings produces "American brandy that is definitive, not derivative of a European tradition, and built on a modern energetic platform vs. a traditional brand persona," says Joe Heron, co-owner.

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Virginia Brandy, 8-year-old Bottled In Bond, made from a blend of Seyval blanc and Chambourcin grapes grown within 10 miles of the distillery.

"The rise of cocktail culture has had a major influence on the category, as brandy cocktails have a long and rich history in America," says Elizabeth Hurst, brand manager at Heaven Hill for [Christian Brothers Brandy](#). The company recently introduced Sacred Bond Bottled-In-Bond, with bartenders' needs in mind. Sacred Bond is the only grape bottled-in-bond brandy on the market. It's produced in copper pot stills with California grapes and aged four years in Heaven Hill Bourbon barrels.

"The farm-to-table movement," has moved beyond food menus to beverages, including fruit-based brandies, says Jeanine Racht, development and marketing manager for [Clear Creek Distillery](#) in Portland, Oregon. Owned by Hood River Distillers, Clear Creek specializes in brandies made from Northwestern products, notably pears, cherries, plums, raspberries and even Douglas fir buds.

"Before Prohibition, apple brandy and rum were the most produced and consumed spirits in the U.S.," notes Racht. "We are just seeing history repeat itself."

"We see growth due to the increasing interest in brown spirits that is driving all categories falling under it—including bourbon, Scotch and Cognac. Brandy is no exception," says Roberts at Gallo. "Consumers are looking to go deeper into well-established brown-spirit categories, and to explore other brown spirits like brandy."



"The emergence of craft distilling has allowed many producers to focus on a host of products, and with such explosive growth it's natural that someone was going to focus on brandy," says Scott Harris, founder and general manager of Catocin Creek Distillery.

The Whiskey Connection

"Undoubtedly the interest in American whiskey has helped boost the American brandy and apple brandy category," says Lisa Laird Dunn, vice president of [Laird & Company](#).

The Scobeyville, New Jersey-based company is America's oldest family-owned licensed distillery. It produces Laird's Blended Applejack, Laird's Apple Brandies and Laird's Jersey Lightning, as well as Laird's Straight Applejack 86, which revives the company's pre-Prohibition style.

Recently Laird re-released its Bottled in Bond Straight Apple Brandy. "Brandy has a longer history in America than whiskey," notes Laird Dunn. "Applejack has been distilled here since the 1600s and was more commonly drunk than whiskey."

Laird Dunn also sees crossover of interest from the burgeoning cider category. "They are enjoying cider and think, let me try some Applejack." Boilermakers joining apple cider and applejack seem like a natural combo.

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American style is still emerging, believes Harris at Catoctin Creek. "The dominant style is certainly defined by California brands that have been around for ages."

"California has a particularly close association with brandy dating back to the times of the Spanish Missions, and is the epicenter of the country's brandy-making," agrees Bell at Bertoux. But he notes: "American Brandy has more leeway than categories like Cognac or Armagnac; more styles of brandy can be made from a wider range of varietals and the region of 'America' is vast and one of the most climatically diverse countries in the world."

"American Brandy, compared to Cognac, has more room for innovation and freedom to craft products that fill the niche consumers or bartenders want," says Hurst. She cites the Christian Brothers line as an example, producing traditional grape brandy as well as flavored expressions, such as peach, honey and apple.

Consumer Education Required

Most consumers remain unclear about what brandy is and how it is similar to—and differs from—other brown spirits.

Education is needed in this area, believes Laird Dunn. "Brandy is a flavorful and complex brown spirit. It's not the sweet, artificially flavored product made from neutral grain spirits that some consumers think it is."

"Part of the work we have to do is not only explore brandy-making, but also make it more approachable," says Tate. "And help people understand that on a basic level, brandy is as simple as it gets: you grow fruit, ferment it and distill it."

In Search of Terroir

French brandies are all about the appellations, the place and the terroir. Will that sort of concept take hold in the U.S.? Is terroir truly important? And how will that term translate in America?

"Terroir is important with all crops, whether they are eaten, fermented or distilled," says Bell. "They provide the fingerprint of the region."

"I have mixed feelings about the word 'terroir,'" says Tate. He notes that the French term encompasses a wider meaning than its literal translation. As a brandy producer, his focus is grapes indigenous to Texas, partnering with local farmers and working in the soil of his own small vineyard.

"Our Virginia brandy has a minerality present in the grape-wines we source from Virginia vineyards," says Harris at Catoctin Creek. "Experienced vintners in Virginia can definitely pick out the 'Virginia' element in our brandy when they taste it."

What's in the glass is more important than any concept of terroir, believes Heron.

"Just as it does with vineyards, terroir plays a part with fruit orchards, and the brandies produced from them," says Laird Dunn. "It's a subtle difference, and I don't think there will be designated regions like the French regions for Cognac, Armagnac and Calvados."

"Terroir is an important factor of any brand's story, says Heaven Hill brand manager Hurst. "Whether that is sourcing grapes from California, or where and how the product is distilled. These elements all play an important part in the taste profile, and often legitimacy, of a brand."

Next Steps

Will American brandy supplant whiskey and tequila to become the next "it" spirits trend?

"Not only do I think it is poised to be the next 'it' category, but I also think it is becoming so," says Laird Dunn. "But we still have a lot of work to do."

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but we still have a lot of work to do.

Others agree.

"It's about time the U.S. became world-renowned for a spirit other than Bourbon," comments Bell at Bertoux.

"The outlook for American brandies is promising," says Roberts. "We believe the category will continue to grow."

Although it would be great if brandy became the next "it" spirit, Racht says that "instead of trying to push it into the market, at Clear Creek we just want to continue focusing on great spirits in the hopes that the consumer recognizes the quality above any trend."

And besides, Americans already drink large amounts of brandy. "Where it moves next is to a state where it stands at parity with Bourbon and Cognac as a perceived peer in terms of quality and compelling personality," notes Heron.

"American Brandy has all the makings of the next big category, from the cocktail culture, to the rich heritage, to the offering of quality products," says Hurst. "If consumers latch onto these ideals, then the category could see an American brandy renaissance."

At Laird & Company, Laird Dunn's son Gerard is joining the team as the 10th generation for the family-owned and -operated business. "We are looking ahead to the future," she says, "it will be an exciting time for American and apple brandy."

Says Racht at Clear Creek, "2019 is shaping up to be one hell of a year."

At Cooper & Kings, Heron has only one word about the coming year: "Boom!"

Thomas Henry Strenk is a Brooklyn-based freelance writer with over 20 years experience covering the beverage and restaurant industries. In his small apartment-turned-chemist-den, he homebrews beer kombucha, and concocts his own bitters and infusions. Read his recent piece [U.S. Vodka Trends in 2018](#).

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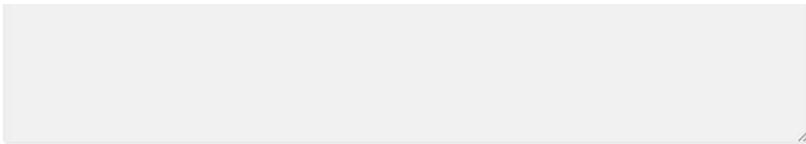
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BRANDY

Bertoux Brandy



Made in California, this brandy is the product of three spirits industry veterans and their wish for a mixable, approachable brandy. A Solera-style blend of brandies, Bertoux is soft yet commanding, with a sweetness that belies the energetic character of the spirit. You can find more on Bertoux [here](#).

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Sam Slaughter
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FOOD & DRINK

What'll It Be, Cowboy? The Perfect Booze for Your 'Red Dead Redemption 2' Binge

Rockstar Games' newest title, *Red Dead Redemption 2* — the next installment in the series and the first since 2010's *Red Dead Redemption* — is a masterpiece of a game. From the 60 hours of storyline gameplay to the open world that reacts to you as much as you react to it to the fact that you can spend as much time as you want doing nothing more than petting street dogs, there is something for everyone who has ever picked up a video game controller at least once in their life.

Over the course of the story, the protagonist, Arthur Morgan, travels through disease-ridden swamps, snowy mountain passes, and dusty Western towns, all in the name of justice — or, depending on how you play the game, a lawless pursuit of animal pelts and headshots.



Morgan also (as we can only assume all cowboys did) downs *a lot* of alcohol. Why wouldn't he? If he's not on the run from the Pinkertons, then he's more than likely camped out in a place where at any moment he could be eaten by a bear (while Morgan probably doesn't need [this guide](#), you do). If we had to deal with that, we'd drink too.

The availability of alcohol in the game is impressive, considering how far some of the types of spirits would have to travel to make it to the Wild West. Morgan has no shortage of options for boozing. He can drink

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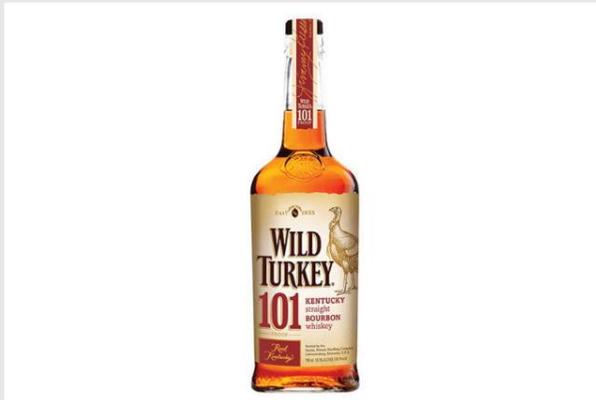


Kentucky bourbon, fine brandy, gin, Guarma rum, or aged pirate rum. He can also concoct potent bitters, which basically gives him everything he needs to make a whole slew of drinks, should he ever decide to quit the gang life and head down the straight and narrow.

We all know that would never happen, though. Instead, we've opted for simply drinking along with Morgan as he rides, shoots, and punches his way through the West. Below, you'll find our picks for the best drinks to enjoy while playing *Red Dead Redemption 2*. After all, 60 hours of story is entirely too long to not be drinking. We've included the categories that Morgan has access to, in addition to a few other options for those looking to branch out a bit.

WHISKEY

Wild Turkey 101



If Arthur Morgan wants Kentucky bourbon, then Arthur Morgan will get Kentucky bourbon (and so will you). A classic, [Wild Turkey 101](#) is a heavy-hitter that is perfect for knocking back as a shot with a beer, mixing into a cocktail, or just taking a slug from the bottle before sitting down to a game of poker.

Fistful of Bourbon



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When your bourbon is an homage to Clint Eastwood and his career as the coolest, baddest-ass on the cowboy block, then it's a shoo-in when it comes to drinks for this particular game. A blend of five straight bourbons, **Fistsful of Bourbon** is William Grant & Sons' newest American whiskey release and perfect for right after a knock-down, drag-out fistfight in the middle of Blackwater.

Balcones Texas Single Malt Whiskey



Made in Waco, Texas, **Balcones** is one of Texas' oldest craft distilleries. Balcones makes a wide of expressions, but you can't go wrong with the single-malt flagship whiskey. Dutch and the game might not care about the banana, honey, and citrus on the nose, or buttered bread flavors on the palate, but you should.

Garrison Brothers Cowboy Bourbon



Another Texas product, **Garrison Brothers Cowboy Bourbon** is uncut, unfiltered, and comes in at 127 proof. Sourced from the owner's favorite barrels, this bourbon is

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comes in at 137 proof. Sourced from the owner's favorite barrels, this bourbon is aged longer than their small batch expression, giving it a fuller, richer flavor. Need something to warm you up when you're huddled next to a fire in the middle of nowhere? Cowboy Bourbon.

Redemption Rye Whiskey



Well, duh. Why wouldn't **Redemption** make the list? It is literally part of the game's title. Made using 95 percent rye grains, this spirit is spicy, citrusy, and just a little minty. The bottle, too, makes it look like it belongs in the game. Basically, this booze was born to be an accompaniment to cowboys.

RUM

Montanya Platino



A barrel-aged rum made in Colorado, **Montanya Platino** speaks to the spirit of the west as well as any other on this list. Filtered through a coconut husk charcoal filter for a crystalline appearance, this rum goes does smooth, thanks to both the time spent in the barrel and a touch of Colorado honey. Why wouldn't you want a bottle of this in your saddlebag for the long journey ahead? (Note: Montanya One was a

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this in your saddlebag for the long journey ahead? (Note: Montanya Oro was a runner-up in [The Best American Aged Rum](#) category in [The Manual Spirit Awards 2018](#).)

usser's Rum Original Admiralty Blend



For a long time, the British Admiralty was given a ration of rum every day. Pusser's is based on the blend that was given to sailors until the practice was canceled in the 1970s. Spicy with dark sugar, caramel, and dried fruit flavors, it may not have been consumed by pirates, but it was sure put down by the people trying to stop the pirates.

BRANDY

Bertoux Brandy



Made in California, this brandy is the product of three spirits industry veterans and their wish for a mixable, approachable brandy. A Solera-style blend of brandies, Bertoux is soft yet commanding, with a sweetness that belies the energetic character of the spirit. You can find more on Bertoux [here](#).

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Copper & Kings Butchertown Brandy



Made in Louisville, [Copper & Kings Butchertown Brandy](#) is made of copper pot-distiller small batch brandy that has been aged in a mix of Kentucky bourbon barrels (75 percent) and new American oak (25 percent). The result is a 62 percent alcohol by volume bomb of apple flavor. This is an outlaw's brandy if there ever was one.

GIN

Sipsmith London Dry Gin



It's easy to guess that most of the gin consumed in the game was probably being shipped over from England at the time, so we went with a modern London dry gin. [Sipsmith](#) is a juniper-forward gin that gives off bold, complex flavors that speak to ten botanicals used in its creation. Need to soften up the town doctor or academic? Ply him with a little Sipsmith.

[Sipsmith Honey Strength Gin](#)

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Plymouth Navy Strength Gin



If you need something to fortify your weary bones, look no further than navy strength gin. Named for its popularity on British Royal Navy ships, navy-strength gin takes everything you know about the spirit and kicks it up to 11. [Plymouth](#) will get you drunk and cure what ails you (or, you'll at the very least forget about your ailments for a while).

AGAVE

Bozal Espadín-Barril-Mexicano Mezcal



Made using three varieties of agave harvested from the hillsides of Oaxaca and Guerrero, [Bozal's Espadín-Barril-Mexicano mezcal](#) takes the best elements of each agave to produce a smoky, herbaceous spirit that has citrus notes and a light, lingering finish. Sip this for a little liquid courage before going into a gunfight.

Suerte Blanco Tequila



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Suerte's unaged expression, this tequila is light and citrusy, with a nice amount of herbal notes through the nose and palate. A subtle sweetness will remind you that losing hand after hand of poker isn't all that bad. Unless you end up going broke and trying to shoot the other people. Then it is pretty bad.

BEER

Shiner Bock



Is there anything more cowboy than [Shiner Bock](#)? Okay, maybe Lonestar beer wins on that front, but Shiner's light and refreshing bock beer wins on taste every time. You can pound multiple of these without worrying about falling off your horse.

Anchor Steam



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A trailblazer deserves a trailblazer. [Anchor Steam](#) has been around since 1896 and has helped pave the way for the countless craft breweries we have today. After a long day on the hunt, an Anchor Steam will parch your dry, dry throat.

Editors' Recommendations

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THE MANUAL

The Manual is simple — we show men how to live a life that is more engaged. As our name implies, we offer a suite of expert guides on a wide range of topics, including fashion, food, drink, travel, and grooming. We don't boss you around; we're simply here to bring authenticity and understanding to all that enriches our lives as men on a daily basis.

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EATS: FOOD, DRINK, CULTURE, SPORTS.

TOAST OF THE TOWN

TO CELEBRATE THE START OF BASKETBALL SEASON, WE ASKED SOME ACCLAIMED NEW YORK CITY BARTENDERS TO CREATE COCKTAILS INSPIRED BY NBA TEAMS. HERE'S WHAT THEY CAME UP WITH.



LEGENDS OF THE FALL
SHAWN CHEN, REDFARM

INGREDIENTS: Chamomile tea infused with New Riff Bourbon, dry apple cider, maple syrup

INSPIRATION: It's understated and smooth—somewhat like Toronto's star duo of Kyle Lowry and offseason acquisition Kawhi Leonard. Naturally, it also features a touch of maple syrup, because... Canada!



GREEN CHI
SHAWN CHEN, REDFARM

INGREDIENTS: Slane Irish whiskey, Crème Yvette, Berry 5-Hour Energy, cold green tea, Coca-Cola

INSPIRATION: This cocktail is built in a shaking tin, where all the elements mix—a testament to cohesion over individuality, just like the Celtics. Beware: Danny Ainge might trade a key ingredient for future ingredients that may turn out to be tasty one day.



ROYAL COURT
JEFF BELL, PDT

INGREDIENTS: Bertoux Brandy, lemon juice, Italicus Rosolio di Bergamotto, simple syrup, Miracle Mile Yuzu Bitters, Moët Impérial champagne

INSPIRATION: In honor of LeBron, this *royale* [a champagne-topped cocktail] is made with L.A.'s own Miracle Mile bitters and Italicus liqueur, which was once the spirit of choice for Italian kings.



A BITTER KNICK
JOSEPH BOROSKI, THE 18TH ROOM

INGREDIENTS: Sombra Mezcal, freshly squeezed strained pink grapefruit juice, Campari

INSPIRATION: Served in a chilled old-fashioned glass and garnished with a grapefruit peel, this cocktail is slightly smoky and bitter, like every Knicks fan you know. Try pairing it with something sweeter, like—anything.



GOLDEN STATE OF MIND
JEFF BELL, PDT

INGREDIENTS: Bertoux Brandy, lemon juice, St. George Spiced Pear liqueur, honey syrup, Fever-Tree ginger beer

INSPIRATION: This drink—anchored by Fresno County's Bertoux—is shaken with ice, strained into a chilled Collins glass and served colder than the relationship between Kevin Durant and Draymond Green.



PROCESS PUNCH
NICK BENNETT, PORCHLIGHT

INGREDIENTS: Plantation Double Aged Rum, Laird's Bonded Apple Brandy, St. George Raspberry Brandy, lemon sherbet, iced tea, lemon oleo saccharum

INSPIRATION: Have patience and trust the process. The lemon oleo saccharum sits overnight in a jar. Shake everything in a Nitro Whip and allow it to rest for 10 minutes.

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The Distiller Blog

Nov 29 2018

(IMAGE 1 OF 3)

IT'S PAST TIME TO DIVE INTO
AMERICAN BRANDYby Jake Emen
November 29, 2018

American brandy has finally arrived—no, that's not right at all. Brandy was being produced by our forefathers long before bourbon was even a possibility. In fact, the country's oldest family-owned distillery is Laird's, makers of—you guessed it—brandy. And when the first modern craft distilleries emerged in the early 1980s and 90s, what were they churning out? Say it all together now: brandy!

They were doing it quite exceptionally, too, at places such as Clear Creek Distillery, St. George Spirits, Charbay Distillery, Germain-Robin and Osocalis. These were followed by the likes of Starlight Distillery and Jaxon Keys, amongst others.

So no, brandy hasn't arrived. It's been here the whole time. But American brandy is finally getting a bit more long overdue attention these days. A big part of that is thanks to the cocktail world's appreciation for brandy, particularly the wood-driven flavor profiles of the brandy being made at Copper & Kings. Consider that the gateway drug to the brandies being made across the rest of the country, from coast to coast.

CALIFORNIA STRONG

Staying in the cocktail world, Bertoux Brandy just launched at the end of summer. It's a blended, sourced brand, incorporating a mix of pot-distilled California brandies aged from three to seven years. Founded by Jeff Menashe, the brandy was purposely built for the back bar, with input from the likes of Jeff Bell and Thomas Pastuszak.

(EST.) MONTHLY VISITS: **80.8K**(EST.) COVERAGE VIEWS: **9.63K**DOMAIN AUTHORITY: **36**



Bertoux Brandy / Photo Credit: Bertoux Brandy

Keeping it Cali, an American brandy in an entirely different direction is Frisco. This pisco-style brandy produced at Seven Stills Distillery pays homage to San Francisco's heritage as the historical home of the pisco punch in the early-to-mid 19th-century.

Meanwhile, the Coppola family—which has long been prominent in the wine world—has turned to spirits. Maria Gaetana Agnesi 1799 is a five-year-old brandy sourced from prominent American distilleries. It's even proofed down with Napa Valley water to keep things local.

FUTURE LOOKS BRIGHT

Dan Farber's Osocalis, mentioned at the top, deserves special attention as well. Not only are his American brandies exceptional, but Farber is expanding his operations too, with a separate New York distillery on the way. Even more exciting is that Farber is helping to spearhead a distillery-driven California brandy categorization. This is similar to what the craft whiskey scene has seen in the form of Empire Rye.



Agnesi 1799 / Photo Credit: Agnesi 1799

Unfortunately, as American brandy toiled behind the scenes for many decades, it actually became defined by its lack of definition. The movement therefore aims to set international-level quality standards on California brandy. As the catchy name of said category hasn't been unveiled yet, you should stay tuned for more news on that front.

BRANDIES FROM COAST TO COAST

Of course, all of the brandies mentioned above barely scratch the surface. Portland's New Deal Distillery has an acclaimed Pear Brandy, a best in class winner from the 2018 American Distilling Institute awards. Virginia's Catocin Creek produces a spectrum of fruit brandies with locally-sourced ingredients. Its 1757 Virginia Brandy is at the forefront of its spirits portfolio. Close by in D.C., Republic Restoratives, has received high marks for its Chapmans Apple Brandy. It's made by fermenting local apple juice and distilling the resulting cider on its lees, before aging in a combination of French and American oak.



The Distiller Blog

NOV 29 2018

(IMAGE 2 OF 3)

(EST.) MONTHLY VISITS: **80.8K**

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Chapman's Apple Brandy / Photo Credit: Republic Restoratives

Don't stop there. Head to New York for Finger Lakes Distilling's Grape Brandy and Riesling Grappa. Then travel west to Pennsylvania to find the "Periodic Table" selection of fruit eaux-de-vie from Boardroom Spirits. Idaho represents with Up North's Apple Brandy while Minnesota's Dampfwerk Distillery flaunts German-style fruit brandies. Meanwhile, Central Texas is home to AFT Distillery, which makes Alpengold Edelbrand Austrian-style fruit brandies along with a matching, matured line of Texas Oak Reserve brandies.

While American brandy may not be "just arriving," there's perhaps never been a better time in the modern era to explore the category and its diversity.

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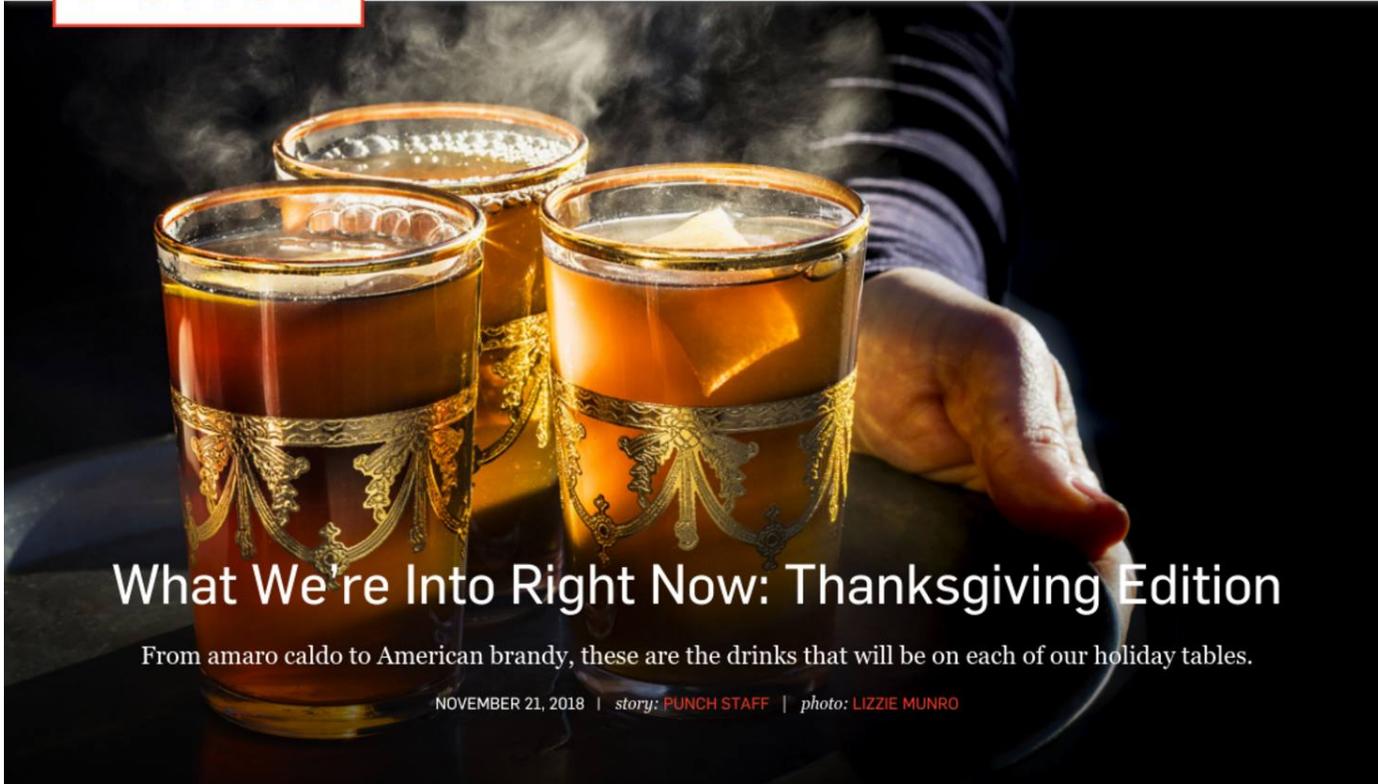
by **Brad Japhe**
September 5, 2018

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What We're Into Right Now: Thanksgiving Edition

From amaro caldo to American brandy, these are the drinks that will be on each of our holiday tables.

NOVEMBER 21, 2018 | story: PUNCH STAFF | photo: LIZZIE MUNRO



Each month, we pull together a selection of drinking-related items that have, for one reason or another, grabbed the attention of PUNCH's editors, who spend pretty much all day, every day surrounded by booze. Here's what we're into *right now*.

Sage- and Rosemary-Infused Campari-Soda, Bernard Baudry Chinon "Les Grézeaux" 2016 | Talia Baiocchi, Editor in Chief
 Pardon the double-up here, but thanks to an over-abundance of winter herbs purchased at the market, I had a last-minute aperitivo write-in: Campari infused for 24 hours with herbs and then topped with soda and tufts of sage. Low-lift and low-ABV. But to the main event: Chinon. I love a Thanksgiving Beaujolais as much as the next guy, but it's

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love a Thanksgiving Beaujolais as much as the next guy, but it's cabernet franc that finds its way to my table more frequently. This year I'm going with an old standby, Baudry's Les Grézeaux, which is sourced from 65-year-old vines planted in gravel. It's a steal at around \$25 (\$55 for a magnum) and has all of the savory, herbal aspects I love from the grape, plus a ton of mineral, floral intrigue around the edges.

Walcher Rondó Spritz | Chloe Frechette, Associate Editor

One of the consequences of working for a drinks publication is that I'm almost always tasked with supplying the booze for family gatherings. This year, my Thanksgiving bar will undoubtedly include a few bottles of Walcher Rondó Spritz—an Italian aperitivo liqueur from ninth-generation family distillers located in the Italian alps. Perfectly bittersweet with a dry finish, it stands well on its own, but as its name suggests, it shines best in a spritz.

Amaro Caldo | Lizzie Munro, Art Director

My family usually has a small Thanksgiving (we're a hungry group of four this year), so our drinking decisions tend to be both informal and loosely planned. But I can make a couple predictions. For starters, I'm pretty sure we'll make a round of Suze and Tonics (a dead-simple aperitif and my mother's newfound obsession). And, after I have saturated my insides with every kind of starch on the table, I'll be making myself an amaro caldo, or hot amaro, which makes an appearance in PUNCH's latest book, Winter Drinks. More or less the equivalent of a liquid sleeping pill—trust me, and be warned—this might be the ultimate nightcap: an amaro of your choosing (or a DIY blend!) plus hot water and maybe a citrus peel, expressed, for good measure. It's an easy, versatile recipe that doubles as a digestif. And on Thanksgiving, what more could you ask for?

Separatist Beer Project, Cuvée Fay | Allison Hamlin, Partnerships Manager

Thanksgiving seems like a good time to explore the crossovers of all things, particularly where drinks are concerned. Wine barrel-aged saisons tick all the right boxes for the holiday: They're largely high-acid and perfect for a wine lover's palate, but they're low-octane enough to keep drinking right on through your second helping of stuffing. Right

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GO

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now, I'm really into Separatist Beer Project's Cuvée Fay, a rustic, wine barrel-fermented saison with rose petals, chrysanthemum and chamomile aged in French barriques. Though the description may sound reminiscent of nana's potpourri vase, the finished beer is light on its feet with a softly frothy head—perfect for all-day drinking.

The Pine at Olmsted | Jason Diamond, Deputy Editor

I'm honestly super lazy when it comes to serving drinks during Thanksgiving. I'm tasked with some of the cooking and nearly all of the dishes, so I'm not above just buying a bunch of bottles of wine and a 24-pack of beer and telling my guests to have at it. But this year I've been inspired by my neighborhood standby, Olmsted, to think otherwise. I'll be serving a version of their Pine, a Negroni variation that calls on gin, Campari, [Zirbenz Stone Pine Liqueur](#), vermouth and a touch of Amaro Braulio; it's got all of the cooling herbal notes that I crave at Thanksgiving.

All The Wine | Jon Bonné, Senior Contributing Editor

I'm celebrating [Thanksgiving in Paris](#) once again, so we'll start with Champagne, of course—including a bottle of Philipponnat Clos des Goisses 2009, which was essential single-vineyard Champagne before anyone knew what that was. Then white wine, in my case a Domaine Santamaria Blanc from [Corsica](#), with its herbal, wild side. There will be Chablis. Reds will probably be [Burgundy](#), although I might sneak in a bottle of Bordeaux, because Bordeaux is back, y'all. For cheese, I've got a bottle of Peyre Rose Oro from 2001, one of the important white wines of southern France; its years-long aging and deep texture gives it an impression more like aged fino sherry or Jura wine. And, now that I'm thinking about it, I need to grab a bottle of vintage Chartreuse, because you need to burn a hole through all that Thanksgiving richness... and because, tradition.

Bertoux Brandy | Robert Simonson, Contributing Editor

I've been semi-obsessed with domestic brandy upgrades for a few years now. (It's probably a genetic thing shared by [all Wisconsinites](#).) But until now, it's been a fairly easy thing to be obsessed about, because there hasn't been too much of it going on. Heaven Hill goosed the fusty old Christian Brothers brand when it came out with the excellent. and

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(IMAGE 3 OF 6)

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old Christian Brothers brand when it came out with the excellent, and affordable, Sacred Bond bottled-in-bond brandy in 2016. And Louisville's Copper & Kings has put out a whole raft of quality craft brandies. But, with Bertoux Brandy, released this year, the movement seems to be finally picking up some momentum. Bertoux, the work of bartender Jeff Bell and sommelier Thomas Pastuszak, is a blend of pot-stilled California brandies aged from three to seven years. It has enough depth and character to stand up to straight sipping, but for my money it performs best in cocktails like the [Sidecar](#), Metropolitan and Brandy Old-Fashioned. And, like the other brands I mentioned, it's priced well, which is key to domestic brandy making headway with American drinkers.

Tuyo Mezcal Copitas | Megan Krigbaum, Contributing Editor

A few years back, Gabriel Velazquez Zazueta and Sabrina Lessard visited Oaxaca and fell hard for mezcal. "I realized that this distillate carries all the meaning and intention of my culture," says Zazueta, who grew up in Mexico City in the 1980s and '90s. "It captures the land, the people and their rituals." Of this was born Tuyo, their burgeoning copita company in collaboration with ceramicist Michiko Shimada in Brooklyn's Greenpoint. The [De La Tierra](#) line is slip-cast in vibrant tinted porcelain—cherry red, sky blue and lemony yellow—and left unglazed so that you can feel the soft, matte clay in your fingers as you sip, giving tactility to a drink that deserves it and adding color to any Thanksgiving table.

L'Encantada Armagnacs | Aaron Goldfarb, Contributor

Like every other bourbon dude who has grown out of his chasing-the-dragon phase—tired of over-hyped bottles and the resulting explosion in secondary costs—I've started gravitating toward Armagnac. You can still get some pretty insane bottles—both in taste and age—for less than the cost of a Weller 12 at your local price-gouging liquor store. That's especially true if you live in New York or Los Angeles, where Astor Wines and K&L get single casks from L'Encantada, a bottler of six small domaines. My favorites have tended to be from the Lous Pibous Estate, whose selections are aged in new charred oak and often, yes, quite bourbon-like. Unfortunately, these have also found their way to the whiskey secondary market and prices have gone up. So, I guess by next

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(IMAGE 4 OF 6)

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whiskey secondary market and prices have gone up. So, I guess by next Thanksgiving I'll have moved onto... grappa? — P

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5 o'clock?



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Home > Food and Drinks > The Best After Dinner Cocktails for Thanksgiving Day

Food and Drinks

The Best After Dinner Cocktails for Thanksgiving Day

By **Natalie B. Compton** - November 21, 2018

987



Smooth Operator at W Scottsdale.



Somewhere in between carving the turkey and going into a coma on the couch to watch football, drinking a cocktail may be in order on Thanksgiving Day. Don't entertain your uncle's idea of a Jose Cuervo Margarita. Head to the bar cart and make yourself something festive. Not pumpkin spice egg nog festive, but an after dinner drink that feels of the season. Here are 13 cocktails for the occasion.

Hot Apple Toddy

If you're like one of the millions of Americans who have a heaping meal on

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As you're like one of the millions of Americans who have a heaping meal on Thanksgiving, you may be feeling it in your stomach after dinner. [Midnight Rambler's](#) Christy Pope has a drink to soothe your ailing body, something she calls "an apple dessert drink is perfect for settling the stomach and initiating a nap."

2 oz Laird's Applejack

0.5 oz Demerara Syrup

3 oz Boiling Water

1/2 baked apple with fresh nutmeg



The Wild Dude Cocktail at Copper Lounge.

The Wild Dude

Inspired by The Big Lebowski, The Wild Dude is from Scott Allen, bar manager of Copper Lounge at [InterContinental Los Angeles Century City](#). "It's a bourbon-based coffee drink, made with a delicious combination of Frangelico (a hazelnut liqueur) and Kahlua – giving this digestif cocktail its great coffee flavor," he says of the take on a White Russian. "This version uses Wild Turkey as the base spirit, thus 'The Wild Dude' dude is born."

1.25 oz Wild Turkey Bourbon

.75 oz Kahlua

.75 oz Frangelico

1.0 oz Cream



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(IMAGE 2 OF 9)

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1.0 oz Cream

Garnish with coffee beans

Tokyo Tea Time

When fall and winter roll around, Joseph Lapi of RPM Steak in Chicago turns his mind from vodka and gin to whiskey. "A great whiskey cocktail gives a certain comfort that only a full belly of stuffing can provide," says Lapi. "This recipe has a easy black tea infusion (about 2 tsp per 750ml of whiskey, steep for 1 hour) which adds a very soothing and comforting aromatic (I use Litchi Noir which is black tea scented with fresh crushed litchi fruit). Tag team that in with demerara syrup for a touch of sweetness and cardamom bitters for some spice and it will have you sitting, listening to your uncle's jokes all night long."

2 oz Black tea infused Nikka Coffey Malt whiskey (Litchi Noir)

.25 oz Demerara Syrup

.25 oz Luxardo Maraschino Liqueur

1 dash Cardamom bitters

Stir over ice. Strain over a large rock with a star anise.



Smooth Operator at W Scottsdale.

Smooth Operator

"After a big Thanksgiving meal, you need something to cut through that Tryptophan

The Bourbon Review

NOV 21 2018

(IMAGE 3 OF 9)

(EST.) MONTHLY VISITS: **53.8K**

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After a big Thanksgiving meal, you need something to cut through that hypnotic turkey haze," says David Cronin, General Manager of W Scottsdale in Arizona. "Our Smooth Operator cocktail includes figs, honey and lemon, which are all natural indigestion remedies. The Creole Bitters in this recipe gives strong notes of anise and pine to settle the stomach and give a zing of aromatic energy."

Smooth Operator

2 figs

1 tbsp Honey

Juice of ½ Lemon

1.5 oz Bourbon (we use Maker's Mark)

Egg white

Dash of Creole Bitters

Muddle figs, honey and lemon in a mixing glass. Add bourbon and shake with ice. Strain, remove ice, add back into mixing tin and top with egg white. Shake again (without ice) and pour over ice. Garnish with a dash of Creole Bitters, a Luxardo cherry and orange zest.

Adieu

"Here in the north, Thanksgiving may as well already be winter," says Ambrose Burke of Eastside in Minneapolis. "So after turkey, cranberry sauce, and stuffing, this cocktail will settle the stomach and warm the soul with flavors of golden raisin, honey, apple, and a touch of smoke and licorice from a singed star anise pod."

1 star anise pod

1 dash bittercube trinity bitters

.5 oz Drambuie

.5 oz Lustau Amontillado Sherry

1.5 oz Daron Calvados

Stir and strain into neat pour glass. Garnish with a star anise pod that's been singed by flame.



The Bourbon Review

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(IMAGE 4 OF 9)

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After the Fall at Severance.

After the Fall

Evan Charest of [Severance](#) in Los Angeles, described by some as the Willy Wonka of the wine and low ABV cocktail experience, has a Pommeau-based digestif that you'll want to drink straight through to the new year. "It has a very light and bright quality that is perfect after a big meal," says Charest. "Pommeau is made by mixing Calvados and freshly made apple juice which gives the cocktail a nice balance without the palate fatigue of many post dinner cocktails."

2 oz Pommeau

.5 oz Tawny Port

.5 oz Chinato

1 Dash Orange Bitters

Add all ingredients to a mixing glass. Stir and strain over large ice. Garnish with a sprig of rosemary.



The Bourbon Review

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(IMAGE 5 OF 9)

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Old Fashioned at the Spaniard.

The Bourbon Review

NOV 21 2018

(IMAGE 6 OF 9)

New York Old Fashioned

Mikey McFerran, bar director of The Spaniard in New York is responsible for this cross between a bourbon Old Fashioned and a brandy Wisconsin Old Fashioned. "It's the best of both worlds," says McFerran. "Brandy is a very wintry drink—I always imagine drinking it by a fire —so this cocktail is perfect for sipping by a fireplace, whether real or fantasy. It gives you that warmth, even if you're just sitting in the glow of the old yule log video looping on your TV in the background."

1 oz Bertoux California Brandy

1 oz Bourbon

sugar cube

3 dashes bitters

2 cherries

Orange wheel

In an Old Fashioned glass, muddle sugar cube, one cherry and orange wheel. Add brandy, bourbon and bitters, and stir to combine. Add crushed ice and garnish with a cherry.

Coffee-infused Boulevardier

This cocktail is straightforward and caffeinated. "Coffee is obviously a crowd-pleaser after a big meal and dessert, but after a Thanksgiving meal, folks might like a little something more," says Andrew Hannigan of Bastion in Nashville. "Campari and vermouth have digestive qualities that are delicious and perfect to settle the stomach."

1oz Coffee-Infused Wild Turkey 101 Rye (Freshly Ground Crema Coffee)

1oz Campari

1oz Carpano Antica Vermouth

Stir, strain, serve

(EST.) MONTHLY VISITS: **53.8K**

(EST.) COVERAGE VIEWS: **4.26K**

DOMAIN AUTHORITY: **41**



4



2





A Take on the Boulevardier from 71Above.

A Take on the Boulevardier

In Downtown LA, Kate Victoria at 71Above knows the pain in the pleasure of Thanksgiving. "What happens when the pumpkin pie comes out and you reach the point of no return? You need the perfect cocktail to settle your stomach and your anxiety caused by spending countless hours with your family. The Boulevardier," she says. "Classically made with equal parts bourbon, Campari, and sweet vermouth, I like to add Amaro Montenegro digestif as well as a dash of All Spice bitters, stirred, to make you feel all warm and cozy for the rest of the night."

2 dashes All Spice bitters

1.5oz Blantons

0.75oz Carpano Antica Sweet Vermouth

0.5oz Campari

0.5oz Montenegro Amaro

Stirred and strained, served in a coupe glass. Garnish with a dehydrated orange slice.



The Bourbon Review

NOV 21 2018

(IMAGE 7 OF 9)

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2





Angeleno Nightcap at Genever.

Angeleno Nightcap

"The Rutte Genever gives a great foundation and body to the cocktail," Darwin Manahan at Genever says of the Angeleno Nightcap. "The Carpano Bianco adds body while the Amaro Angeleno brings a nice bitter finish. This is not only a great palate cleanser but it is also a great cocktail to help settle the turkey aftermath."

1.5 oz Rutte Genever

.75 oz Amaro Angeleno

.5 oz Carpano Bianco

Stir and serve in a Nick and Norah glass.



The Bourbon Review

NOV 21 2018

(IMAGE 8 OF 9)

(EST.) MONTHLY VISITS: **53.8K**

(EST.) COVERAGE VIEWS: **4.26K**

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2





Brown Eyed Earl.

The Bourbon Review

NOV 21 2018

(IMAGE 9 OF 9)

Brown Eyed Earl

The Brown Eyed Earl from Lindsay Barker at Momed is the pick me up you need when you're about to start snoring in a Lazy Boy. "The Earl Grey in the Scotch provides just enough caffeine to battle the tryptophan of a big Turkey meal to keep you awake long enough to enjoy some dessert," Barker says.

2 oz earl grey infused scotch

.5 oz smith and cross rum

.5 maple syrup

2 dash green bar orange bitters

2 dash chocolate walnut bitters

Stir and serve in a glass with an Arrack rinse.

Modus Operandi.

An amaro daiquiri of sorts, the Modus Operandi is a cocktail by Matt Tocco of The Patterson House in Nashville that's tart, sweet, bitter, and spiced—exactly what you need after the decadence of a Thanksgiving feast. "I make it for anyone asks for dealers choice," says Tocco.

1.5 carpano antica

.5 amaro di angostura

.75 lime

.375 Demerara

Stir and serve.

The Benevolent

The Benevolet is another good bet for a stomach-soothing amaro cocktail. "Averna is an amaro which would aid in the digestion and also features coffee to counteract all that tryptophan. Gobble gobble," says The h.wood Group's Bar Director, Justin

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2018 Holiday Gift Guide

Practical or luxe, quirky or classic, these gifts will send just the right message to the people you are oh-so grateful for this year. Sort by interest or price, or browse until you've checked everyone off your list (and maybe discovered a few gifts for you, too!).

The New York Times & wirecutter

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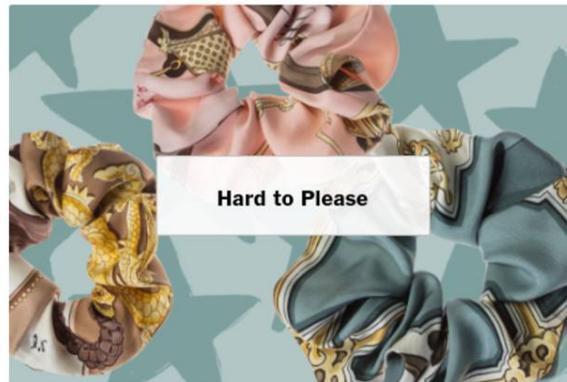
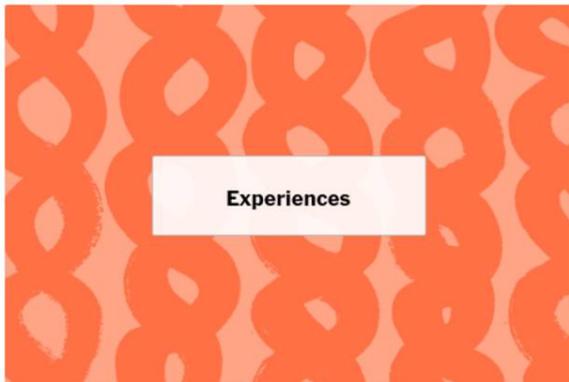
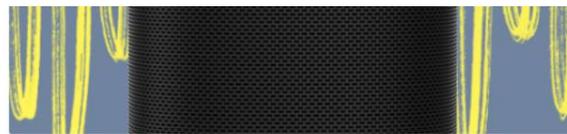
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New York Times

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Your New Favorite Brown Liquor

Long overshadowed by bourbon, American brandy is claiming its place at the cocktail bar



By Kara Newman

Oct. 4, 2018 11:45 a.m. ET



AFTER YEARS of watching bourbon sales soar, American brandy distillers are ready to get in on the action. The first step: education.



Brandy encompasses a whole range of spirits: Cognacs and Armagnacs, distilled from (grape) wine; Calvados and other apple brandies, made from cider; and fruit brandies derived from berries and tree fruits. The most sought-after brandies are barrel-aged, yielding a liquor as brown and aromatic as any bourbon.



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The definitive guide to California brandy old and new

By Lou Bustamante Updated 2:01 pm PDT, Monday, October 22, 2018

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Photo: Russell Yip / The Chronicle

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Osocalis XO (left), XO Select Barrel, Chauvet True California VS, Osocalis Rare Alambic, Bertoulet California Fine, Agnesi 1799, Korvel California, E&J XO Extra Smooth, Argonaut Fat Thumb, Pendray's ... more

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The Old School

E&J XO (\$15, 40%; E&J Distillery, Modesto): A brandy produced in the classic California way: column-distilled from Central Valley grapes, in this case Colombard and Zinfandel. In a fruit-forward style, it features caramel and sweet berries, dark with hints of oak, tons of vanilla and a little bit of herb. This value-priced brandy isn't meant to be complex, but it captures perfectly the historical paradigm of California brandy.

Korbel 12 (\$45, 40%; Heck Cellars, Bakersfield): A hint that the old dogs are paying attention to the market and learning new tricks. Korbel's

column-distilled spirit is made primarily from Colombard and Chenin Blanc grapes, then aged for 12 years in used, charred American oak barrels. The age and oak seem designed to appeal to the bourbon drinker, but interestingly, the spirit emerges from its slumber more like a light aged rum. When mixed into a sour, floral vanilla, pineapple and coconut characteristics develop. Sipped neat, it has a lightness in flavor with touches of oak, apple, cinnamon, tropical fruit and some sweetness.

New School Trailblazers

Germain-Robin XO (\$120, 40%; Germain-Robin, Sanger): The standard for high-quality California brandy for the past 36 years, Germain-Robin's XO validates the potential when careful selection of grapes (here, mostly coastal Pinot Noir),

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past 36 years, Germain-Robin's XO validates the potential when careful selection of grapes (here, mostly coastal Pinot Noir), French oak aging and alembic pot-distillation are accomplished. Gallo purchased the brand in 2017, but co-founder Hubert Germain-Robin is continuing to consult on the production as the Gallo team learns. The co-founder's impact will last for many years, since Gallo acquired the entire stock of Germain-Robin brandies in barrel. The current-release lot has complexity and layers that unfold with dusty minerality, dried fruit, spices and a memorable sweetness that ends dry with the impression of honeycomb.

Osocalis Rare (\$45, 40%; Osocalis, Soquel): Distiller Dan Farber doesn't use additives like caramel color, so the pale straw hue of the Rare might surprise those who equate darkness with age (and mistakenly correlate long age with quality). This blend is built around alembic pot-distilled coastal Pinot Noir, Semillon and Colombard at around six years old with some older stocks for structure. It's a lively mix of violets, lemon and sweet orange zest, and just enough oak to frame the juicy and exuberant spirit.

Osocalis XO (\$125, 40%; Osocalis, Soquel): Assembled around alembic pot-distilled Colombard, which distiller Dan Farber feels needs a few decades in barrel to show its true potential, this brandy is accented by alembic pot-distilled Pinot Noir, Chenin Blanc and Semillon. It shows earthy qualities, like baking spices, molasses and honey, but also a vitality of fresh lemon zest, apple and plum that keeps it dynamic.

Osocalis Heritage (\$225, 40%; Osocalis, Soquel): Blended from the oldest stocks of alembic pot-distilled coastal Colombard and Pinot Noir, this brandy is rich and velvety. Caramelized honey, cinnamon, raisins, stewed plums and a slightly bitter nuttiness demands a longer consideration as you linger with good company after a nice meal.

Charbay No. 89 (\$240, 46%; Charbay, Ukiah): This brandy was alembic pot-distilled in January 1989 from 74 percent Pinot Noir and 26 percent Sauvignon Blanc, then aged in French Limousin oak barrels for 24 years. Bottled at barrel strength, it showcases what is possible to achieve with a lot of patience: floral vanilla and tannic oak flavors bookend cinnamon, apple skin and a fresh-apple sweetness that stays with you long after the last sip.

The Next Generation

Agnesi 1799 (\$59, 40%; Great Women Spirits, Sonoma): This brandy from the Great Women Spirits portfolio of the Family Coppola is named after Maria Gaetana Agnesi, an 18th century mathematician. While the brandy will eventually feature estate fruit, it is currently sourced and blended with the help of Hubert Germain-Robin, combining both column- and pot-still brandies from Russian River Valley Dolcetto and Central Valley Colombard. At five years old, it blends richness of age — savory mushroom, dark fruit and vanilla — accented with light floral notes.

Argonaut Speculator (\$38, 43%; Argonaut Distilling, Sanger): One of the few spirits that explicitly lists on the label the precise formulation of the blend inside the bottle, breaking down each component by percentage used, type of still (always a mix of column and alembic pot), and the grape variety. Speculator is 75 percent column- and 25 percent pot-distilled, most of it aged three years from grapes including Chardonnay, Colombard and Grenache. It's light and fruit-forward with sweetness of candied fruit, pineapple, cherry, lemon and a touch of vanilla. When mixed into a sour, it becomes buttery and rich with spiced, dark fruit.

Argonaut Saloon Strength (\$40/1 liter, 45.5%; Argonaut Distilling, Sanger): Designed to appeal to bartenders (it's not yet available at retail) and specifically to be mixed in cocktails, this brandy is made entirely with a column still, most of it an unspecified mix of grapes that includes Sultana (otherwise known as Thompson seedless), Chardonnay and Colombard. It is an interesting mix of two-year-old (45 percent) and older stocks ranging from 10 to 19 years old. The spirit flaunts pineapple, lemon, vanilla and dusty oak, but when mixed in a cocktail as a simple sour it is wonderfully fruity and almost sherbet-like, with apple, vanilla and chocolate undertones.

Argonaut Fat Thumb (\$50, 43%; Argonaut Distilling, Sanger): This nearly half-and-half mix of alembic pot mixed-grape brandies and column-still brandies is mostly aged at least seven years, with 33 percent of the blend two or three years old. Like Argonaut's Saloon Strength and Speculator bottlings, this carries pineapple and lemon along with coconut, smoke and apple.

Bertoux (\$45, 40%; Bertoux Distillers, Parlier): Although it's intended for cocktails, this brandy is not bad on its own, blended from pot-distilled brandies aged between three and seven years in French and American oak barrels. Caramel apple, pear, pineapple and vanilla lead the palate. Slightly smoky, it shows sweetness from dark fruits and a heavy richness. In a sour cocktail, it turns more elegant: fuller-bodied but not heavy, loaded with bruleed sugar and meringue yet not sweet. It's the shy wallflower that blows everyone away with its dance moves when the music comes on.

Chauvet VS Chardonnay (\$60, 40%; Prohibition Spirits, Sonoma): Pot-distilled from 500 cases of Chardonnay from the highly regarded Durell Vineyard (yes, they uncorked each bottle by hand), this brandy was then aged for three years in a freshly drained, charred American oak barrel that had previously aged Prohibition Spirits' rye whiskey. The result is

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freshly drained, charred American oak barrel that had previously aged Prohibition Spirits' rye whiskey. The result is delightfully peculiar. Although it shows some rye-like grassiness, it's much more floral, with flavors of cereal, plums and apples, and a juicy sweetness.

Pendray's (\$40/375ml, 40%; Pendray's Distillery, Templeton): While Viognier grapes are sometimes a component in California pot-still brandies, this bottling makes it the focus, with Viognier from PasoPort Wine Company. A mere one year of aging allows the brandy to showcase the full vitality and floral beauty of the distillate, imparting a pale straw hue. It blooms like a bouquet of orchids and violets, with a hint of vanilla and verdant herbal flavors that never veer soapy. There is a lovely, light-nectar sweetness that departs, leaving a pleasant oaky dryness on the finish of this unique brandy.

— Lou Bustamante

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Holiday Gift Guide 2018: Whiskey, Bourbon, Brandy, and More for Cocktail Lovers



What Retailers and Consumers Can Expect This Holiday Season
It should be strong for both.

By RACHEL KING 12:00 AM EDT

Halloween is over—and now the real fright begins.

The holiday shopping season is here, at least according to retailers and anyone who likes to plan their shopping early and/or likes to take to take advantage of blockbuster deals, many of which start today. (In this digital day and age, if you're waiting until the day after Thanksgiving, you're doing it wrong.)

However, not everyone has time to shop around or look for the newest items on the market that could appeal to the people on their gift lists (or for

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on the market that could appeal to the people on their gift lists (or for themselves, because let's be honest, we look at holiday gift guides and deals for ourselves just as much for others). There is no shame or lump of coal in that, so here is a list of suggestions for lovers of cocktails: notably whisk(e)y and its derivatives.

WHISK(E)Y, BOURBON, and BRANDY

Slane Irish Whiskey: Housed in the 250-year-old stables of Slane Castle in the rural countryside of County Meath, Ireland, Slane Irish Whiskey's new, [state-of-the-art distillery](#) began construction in 2015, opening to the public two years later. Now available nationwide in the United States, Slane's self-described "A rock 'n roll take on Ireland's legendary spirit" features a signature triple-casked maturation process that uses virgin, seasoned, and sherry casks. (It's also touted as a go-to option for an Old Fashioned.) **SRP:** \$35.

BenRiach Scotch: Respected as one of the Scotland's most innovative and experimental scotch producers, it's also known for both its peated and unpeated whiskies. It's core portfolio includes BenRiach 10 Year Old and BenRiach 10 Year Old Curiositas, a peated whisky well-suited to mixing in cocktails. (For a holiday beverage, consider mixing it with [Rockey's new Milk Punch](#), a relatively new New York-based brand producing a shelf-stable concoction comprised of comprised of tea, fruit, citrus, spirits, and milk.) **SRP:** \$69.99 for the Classic 10-Year Single Malt.



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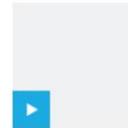
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New Riff Bourbon

New Riff Bourbon: Based in Northern Kentucky, New Riff uses 100% non-GMO grains (breaking down to roughly 65% corn, 30% rye, and 5% malted barley) and pure water directly from the Ohio River Alluvial Aquifer. Launched in 2014, its founders named it as a “new riff” on American whiskey. Consider it for some classic cocktails, such as a Manhattan or Sazerac. **SRP:** \$39.99.

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Bertoux Brandy



Bertoux Brandy: A new premium brandy from California, Bertoux Brandy was designed for the new wave of bartenders (a.k.a. mixologists) through a collaboration between bartender Jeff Bell (whose credits include New York's legendary speakeasy PDT and newcomer Legacy Records) and acclaimed sommelier Thomas Pastuszak (The NoMad). Bertoux is produced with a Solera-style blend of pot-distilled California fine brandies, aged three to seven years in French and American oak. This one goes well in a Sidecar. **SRP:** \$45.



legendary speakeasy PDT and newcomer Legacy Records) and acclaimed sommelier Thomas Pastuszak (The NoMad). Bertoux is produced with a Solera-style blend of pot-distilled California fine brandies, aged three to seven years in French and American oak. This one goes well in a Sidecar. **SRP:** \$45.



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Laird & Co. Brandy: A apple brandy brand George Washington would likely endorse. Laird & Company is America's oldest family-owned licensed distillery. Based in New Jersey, it is the oldest licensed distillery in the United States, and it was License No. 1 from the U.S. Department of the Treasury in 1780. It is now run by ninth-generation family member Lisa Laird Dunn, whose son, Gerard, recently joined the company as its 10th generation. Laird's Bottled-in-Bond Straight **Apple** Brandy bottled at no less than 50% ABV, aged in wood for a minimum of four years, and distilled at one American distillery in the same season. Laird & Co. has a wide portfolio, however, so you can find higher-end brandies that should be sipped and enjoyed on their own after dinner as well as those that could be mixed in a cocktail (like the classic Jack Rose) or give a kick to mulled wine. **SRP:** \$28.99 for Laird's Straight Apple Brandy 100 Proof.



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D'Usse Cognac

D'Usse Cognac: For the cocktail lovers who want to drink like A-listers. With Jay-Z as a backer, the brand touts Kevin Hart, Rihanna, and Nick Jonas among its celebrity fan base. And while it's popular with bartenders in major cities for mixing cocktails, there's a lot more history to this brand. Born from the historic Chateau de Cognac in Burgundy, France, the core component (the *eau-de-vie*) is aged ten years or more in French oak barrels to ensure the complexity and depth in flavor. D'Usse Cognac's range consists of VSOP (Very Superior Old Pale) and XO (Extra Old) qualities. The XO, for example, sports flavor notes including ripe blackberry and apricot, layered with hints of dark chocolate and walnut. **SRP:** VSOP: \$47.99-\$54.99, XO: \$199-\$219.

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Skrewball Peanut Butter Whiskey

Skrewball Peanut Butter Whiskey: The “why didn’t I think of this sooner?” choice. Honestly, peanut butter should go with everything—and now it can go with your cocktails, too. Skrewball Peanut Butter Whiskey was developed in a



San Diego lab to perfect the peanut butter flavor. With the special flavor, it could spice up a few cocktails. (Seriously, imagine a peanut butter and jelly cocktail. Now it can be done.) But its makers also suggest serving it neat or on the rocks with a salted rim for a savory effect. It's currently available in over 200 locations in the San Diego area and nationwide via delivery with Keg N Bottle. It just rolled out in Arizona and will be sold in more cities in the coming months. **SRP: \$21.99.**

MIXERS

Mixers can be a bit of an oddball choice when it comes to gifting spirits, but like Rocky's Milk Punch (mentioned above), here a few under-the-radar options to consider.



Fever-Tree

Fever-Tree Mixers: A premium line of carbonated mixers, Fever-Tree sources ingredients around the world, including quinine from the Democratic Republic of the Congo, ginger from Ivory Coast, India and Nigeria, and lemons from the slopes of Mount Etna, Sicily. It's also a versatile brand, for depending on who is receiving the gift. For tequila fans, Fever-Tree Citrus Tonic will go well for a tequila and tonic, while G&T fans should look to Fever-Tree's pink Aromatic Tonic for bolder, juniper-forward gins. **SRP: \$35.99** for a 24-bottle pack.

Fortune

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(IMAGE 7 OF 9)

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Italicus Rosolio di Bergamotto

Italicus Rosolio di Bergamotto: Sometimes you want the bottle to be as impressive as the liqueur it carries. Fit for a king (or at least, it was originally produced for and enjoyed by kings), Italicus Rosolio di Bergamotto is a blend of bergamot peel, Cedro lemons, chamomile, lavender, gentian, yellow roses, and Melissa balm. Seeing a resurgence in recent years, this is perfect for anyone who both loves Italian aperitivo hour (who doesnt?) and those cocktail aficionados who love obscure but historic beverages. It will also serve as a good option for two Italian cocktails that have seen a great resurgence in the last year especially: [the Negroni](#) and [the Spritz](#). SRP: \$39.99.

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Kelli Acciardo · Oct 13, 2018



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Sagamore Spirit 'Sagamore Reserve' Double Oak Straight Rye Whiskey (\$60): At 96-proof, this Maryland-style whiskey is slightly sweeter than its counterparts (thanks to a four-year aging process in oak barrels) and has caramel and dark vanilla flavors with toasted marshmallow on the nose. Sip on its own or in your go-to libation.

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Kelli Acciardo

Kelli Acciardo is a travel, fashion, and beauty writer who spends most of her time in NYC, when she's not traveling around the world. Obsessions include: viral dog videos, spicy margaritas, the perfect metallic bronze eye shadow, and a great bathrobe. Her work has been published in Brit + Co, Bustle, Marie Claire, Refinery29, xoJane, InStyle, Seventeen, POPSUGAR, Women's Health, Teen Vogue, Martha Stewart, and Redbook.

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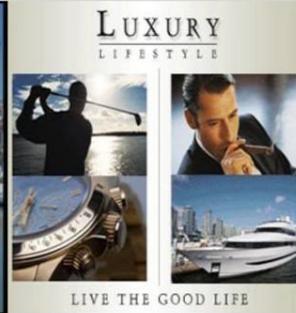
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BERTOUX Brandy, Blended by Top Craft Bartender and Acclaimed Sommelier

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Cigars / Spirits

#spirits #brandy #cocktail



Published 10/04/2018 by BERTOUX Brandy

BERTOUX Brandy, a new premium brandy from California, today announces its launch in New York City, Los Angeles and San Francisco in Fall 2018. A blend of pot-distilled brandies aged 3 to 7 years, BERTOUX Brandy is destined to shine in classic and modern cocktails like the Sidecar, and sets the

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City, Los Angeles and San Francisco in Fall 2018. A blend of pot-distilled brandies aged 3 to 7 years, BERTOUX Brandy is designed to shine in classic and modern cocktails, like the Sidecar, and sets the stage for next-generation brandy drinks. BERTOUX Brandy will be available at leading mixology-driven bars and restaurants, as well as notable independent retailers (SRP \$45; 40% ABV/750ml).

An Entrepreneurial Spirits Visionary And A Blending Team Par Excellence

BERTOUX Brandy is led by Jeff Menashe, a wine and spirits entrepreneur on a mission to restore the marquee role in mixology that brandy enjoyed during the first Golden Age of the Cocktail. Menashe tapped experts from the worlds of wine and spirits as consulting master blenders: Jeff Bell (PDT and Legacy Records), one of the country's top craft bartenders, and Thomas Pastuszak (The NoMad), an acclaimed sommelier with intimate knowledge of grapes and winemaking.

In a first-of-its-kind collaboration, Bell and Pastuszak, who share exceptional palates, envisioned BERTOUX Brandy's flavor profile and guided the blending process from the barrel to the glass. The result is a brandy that liberates the category from the snifter and puts it back at the center of mixology.

"It's been exciting to be part of the creation of BERTOUX Brandy," says Bell. "As a bartender, we blend cocktails that are to be consumed in that moment. With a spirit, we are creating a blend that will be aged and enjoyed years down the line. As a blender, you have to extrapolate from what you are tasting in the present, which will continue to evolve and develop before bottling. BERTOUX Brandy offers today's bartenders an elegant and flavorful option for their mixological arsenal that we hope makes brandy relevant to a whole new generation and revives it at the forefront of cocktail culture."

Tasting Notes On An Elevated Brandy From California And Cocktail Applications

A Solera-style blend of pot-distilled California fine brandies aged in French and American oak, BERTOUX Brandy is vibrant and highly aromatic. On the nose, there are notes of candied apricot, orange blossom and honeysuckle, nutmeg and a gentle toast character, which leads to a juicy and bright palate impression.

BERTOUX Brandy's layers of flavors and luxuriously long finish create very flavorful cocktails with length and complexity. Its citrus and floral components lend themselves perfectly to the Sidecar. While brandies are often perceived to be more prevalent for fall and winter cocktails, BERTOUX Brandy's profile supports a wide range of drinks that can be enjoyed year-round, especially tall and refreshing citrus-forward cocktails.

"Brandy naturally brings together both the worlds of wine and spirits and was one of my earliest passions in spirits when I was first getting into wine because of this grape-based kinship," says Pastuszak. "BERTOUX Brandy presents a dramatically new take on brandy produced in California. It is youthful yet mature, energetic yet resolved. We are building on the world's brandy making history, but introducing a style that has never existed in the spirits realm before."

A French Inventor And The Story Of The Sidecar

BERTOUX Brandy takes its name from Jean Bertoux, a French inventor who had an unforeseen yet transformative impact on cocktail culture. In 1892, he designed a means to modify bicycles and patented a way for a bicycle to elegantly accommodate a passenger. Soon thereafter, the motorcycle roared onto the scene and Bertoux's concept was adapted into what is known to this day as the Sidecar, which also became the namesake for brandy's best-known cocktail. While the cocktail's precise genesis is disputed, most believe it was created during U.S. Prohibition at The Hôtel Ritz or Harry's Bar in Paris or perhaps at Buck's Bar in London. BERTOUX honors the inspiration behind these innovations in pursuit of changing the order of cocktail culture.

Starting A Movement Of Quality-Driven, Premium Brandy From California

BERTOUX Brandy is part of a group of premium brandy producers in California that is making a concerted effort to establish new and elevated standards for the category.



Luxury Lifestyle

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Top 10 spirits launches in September 2018

4th October, 2018 by Nicola Carruthers

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Bertoux Brandy



The result of a "first-of-its-kind" collaboration between Please Don't Tell bartender Jeff Bell and sommelier Thomas Pastuszak and entrepreneur Jeff Menashe, Bertoux Brandy aims to bring brandy to the "forefront of cocktail culture".

Bertoux Brandy is a solera-style blend of pot-distilled Californian brandies aged for three to seven years in French and American oak.

Menashe aims to "restore the marquee role in mixology that brandy enjoyed during the first golden age of the cocktails".

For more information, [click here](#).

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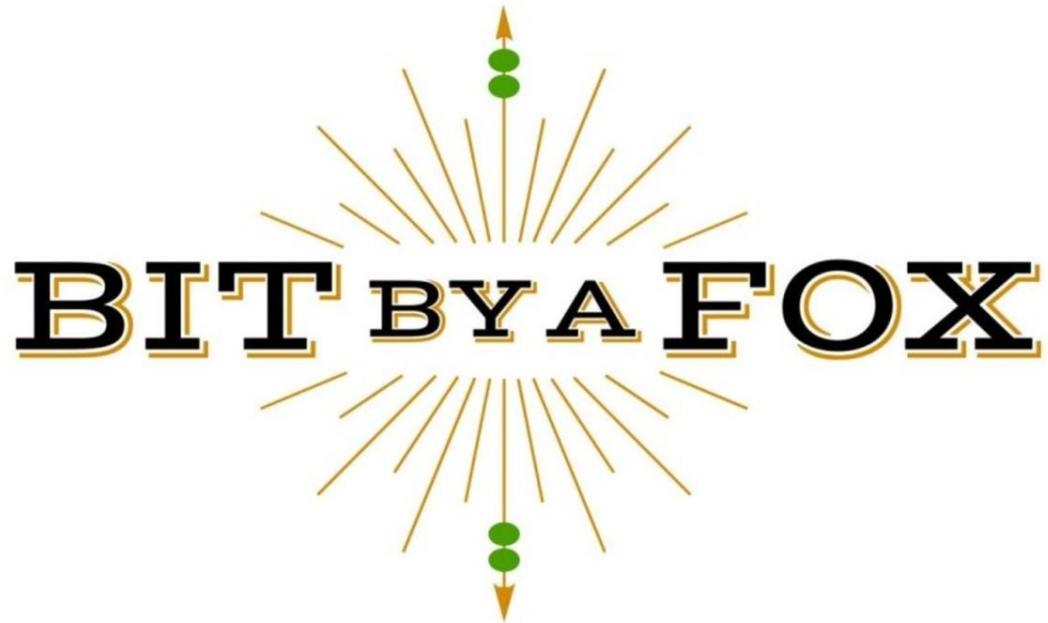
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BBaF Podcast Episode 38: Bertoux Brandy with Jeff Bell

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Brandy is having a moment. Well, it's had many moments over the years but it's definitely having a moment again.



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Brandy, a spirit created by distilling wine, dates back to the beginning of distillation. It also plays a pivotal role in American history. It was once a fundamental part of daily life during the Colonial era, was extremely popular into the 18th and 19th Centuries, and during the The Golden Age of cocktails was THE go-to spirit for crafty libations. The idea of aging whiskies in America was even inspired by brandy. The very first Bourbon in the states was put into charred oak barrels to mimic the taste the brandies coming out of France. But then Prohibition came along and the brandy industry was nearly all but destroyed in the states. And even when this current golden age of cocktails rose up, and out of favor spirits were suddenly in vogue again, it failed to totally bring brandy back to its original heyday. But with American consumption of Cognac on the rise, continued interest in classic craft cocktails, and brandy distilleries once again dotting our country, brandy is having a moment.



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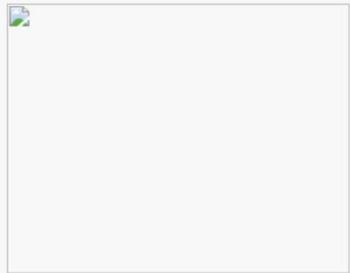
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This week's featured cocktail is a Sidecar with specs from Jeff Bell





Bertoux Brandy Sidecar

- 1.5 oz of Bertoux Brandy
- 3/4 oz of Lemon Juice
- 1/2 oz Cointreau
- 1/4 oz Simple syrup
- lemon wedge, granulated white sugar

To sugar a rim on a coupe glass, swipe a lemon wedge around the top edge of the glass and then dip into a sugar-filled saucer to coat the rim with sugar. Place all cocktail ingredients into an ice-filled shaker and



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To sugar rim on a coupe glass, dip a lemon wedge around the top edge of the glass and then dip into a sugar filled saucer to coat the rim with sugar. Place all cocktail ingredients into an ice-filled shaker and shake until well chilled. Strain into a chilled coupe glass with sugared rim.

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Contributed by [The Best Drink Ever](#) on Sep 25, 2018

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2



4

TBDE was in attendance at Manuela at Hauser & Wirth in Los Angeles, for the launch of the new BERTOUX, a new premium brandy from California. Blended by a first-of-its-kind collaboration between The NoMad's sommelier Thomas Pastuszak and PDT's bartender Jeff Bell, BERTOUX is a new style of mixology-friendly Brandy. With a star studded bartending lineup, which included the likes of Yael Vengroff and Christine Wiseman, guests were invited to enjoy artisanally crafted recipes featuring the grape based brandy, each highlighting the spirit's uniqueness from a simple Pre-Prohibition classic to a pool-side sipper.

"It's an exciting time to be a cocktail lover in Southern California."

— Jeff Menashe, Co-founder BERTOUX

A SIPPER TEAM IS BORN



A SUPER TEAM IS BORN

This is the first time that a team this powerful and diverse has been assembled to launch a spirit. Three years in the making may seem like a long time but getting a label approved alone can take months, not to mention this is a Solera-type spirit which adds to the complexity of the distilling and aging process. At the end of the day, co-founder and wine industry vet Jeff Menashe wanted to be sure BERTOUX reflected the team's vision for this groundbreaking spirit that is on a mission to change the order of cocktail culture.



Jeff Bell addresses the crowd at Manuela

BARTENDER'S CHOICE

The menu assembled by LA's best bartenders included the classic brandy 101 choice, the Sidecar, which is anything but simple given the spirit's complexity and oaky finish. The result was a one-of-a-kind nose-to-palate experience, worth having an entire different

Japanese apricots and five-spice.

At the end of the night, the most extravagant choice had to be the You Fancy cocktail, by Spare Room's Yael Vengroff which featured Spiced Pineapple, mole bitters, Champagne and notes of cardamon, perhaps bartender's single most difficult ingredient not to overdo.



Liquor.com

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Yael Vengroff, Aaron Polsky and Christine Wiseman - guest bartenders for event

Overall, every creation we tasted proved to be a great way to explore the category without simply sipping at it first (which we highly recommend as BERTOUX is truly one of a kind in the vast and diverse brandy category).

SOCAL'S COCKTAIL BOOM

Jeff Menashe doesn't hide his excitement about the state of our industry, especially after seeing what Los Angeles has experienced in terms of a cocktail industry growth and boom: "It's an exciting time to be a cocktail lover in Southern California and we feel BERTOUX can be a huge player in this revolution". We are certainly hoping so and cannot wait to see where this story will end.



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Brandy is prime to make a splash in SoCal's vibrant cocktail scene

ABOUT BERTOUX BRANDY

BERTOUX Brandy is a new premium brandy from California that is expertly blended and balanced to elevate the craft of cocktails. It is a Solera-style blend of pot-distilled California fine brandies aged 3 to 7 years in French and American oak. Designed for mixology, BERTOUX Brandy was blended by a first-of-its-kind collaboration between renowned bartender Jeff Bell (PDT and Legacy Records) and acclaimed sommelier Thomas Pastuszak (The NoMad). It seeks to restore brandy's marquee role as a cocktail base, which it enjoyed in the mid-19th century's Golden Age of the Cocktail.



BERTOUX Brandy is part of a group of premium brandy producers in California that is making a concerted effort to establish new and elevated standards for the category. BERTOUX Brandy is led by Jeff Menashe, a wine and spirits entrepreneur, in partnership with Jeff O'Neill, a respected California wine and spirits producer. For more information, please visit www.bertouxbrandy.com and follow them Instagram at @BertouxBrandy.

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61



2



4



New York Times: This Brandy is Made for a Coupe



CIRCULATION:

590K



FRONT BURNER

This Brandy Is Made for a Coupe

A sommelier from NoMad and a bartender from PDT have created a brandy meant for cocktails.



A brandy designed for cocktails. Sonny Figueroa/The New York Times



By Florence Fabricant

Aug. 21, 2018



You do not have to use your Hennessey XO to make a sidecar. Jeff Bell, a bartender at PDT, and Thomas Pastuszak, the wine director at the NoMad, have worked together to develop a reasonably priced, easy-drinking California brandy for cocktails, Bertoux. Pot-still brandies are blended to make a mellow spirit with dried fruit overtones. The spirit will appear in cocktails at PDT in the East Village, the Aviary in the Time Warner Center, Ada's Place at Legacy Records near Hudson Yards, Katana Kitten in the West Village and Dead Rabbit in the financial district after Bertoux goes on sale on Sept. 5.

Bertoux Brandy, \$45 for 750 milliliters after Sept. 5 at Bowery and Vine, boweryandvine.com.

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(EST.) MONTHLY VISITS: **325M**

(EST.) COVERAGE VIEWS: **240K**

DOMAIN AUTHORITY: **95**



65



8.28.18 / New York / New York

BERTOUX IS A NEW BRANDY FOR COCKTAIL CONNOISSEURS

The Nomad's Thomas Pastuszak talks us through the new spirit



(EST.) MONTHLY VISITS: **10.1K**

(EST.) COVERAGE VIEWS: **322**

DOMAIN AUTHORITY: **45**





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FOOD

7 Food Trends That Are Going to Be Huge This Fall

By HEATH GOLDMAN | AUG. 30, 2018

Some fall traditions never get old: Apple picking, eating cider doughnuts and baking pies. But when it comes to your Instagram feed—and your cocktail menu—this fall's food trends are about to get pretty interesting. (And we're not talking about matcha lattes, promise.)

RELATED: WE LOOKED INTO OUR CRYSTAL BALL AND THESE ARE THE BIGGEST FOOD TRENDS OF 2018



PHOTO: LIZ ANDREW/STYLING: ERIN MCDOWELL

CINNAMON-ROLL FLAVORED EVERYTHING

Move over pumpkin spice, we've already seen cinnamon roll-flavored foods picking up steam this year (Ben & Jerry's debuted a [vegan Cinnamon Buns pint](#), for example). But prepare to see people pinning and 'Gramming [cinnamon-roll pie crusts](#) and [giant cinnamon rolls](#) galore.



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4.55M

(EST.) COVERAGE VIEWS:

20.5K

DOMAIN AUTHORITY:

68



54



300





TWENTY20

BRANDY COCKTAILS

Whiskey cocktails? We've seen every iteration. But the wine director at [The NoMad](#) and a bartender from [Please Don't Tell](#) have teamed up to create the first American-made brandy designed for mixing and shaking. [Bertoux](#) has already been adopted by bartenders across New York City and is poised to become as ubiquitous as Campari.



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AUG 30 2018

(IMAGE 2 OF 7)

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(EST.) COVERAGE VIEWS: **20.5K**

DOMAIN AUTHORITY: **68**



54



300





TWENTY20

ISRAELI FOOD

Whole Foods may have **predicted** that Middle Eastern flavors would go mainstream in 2018, but we've seen Israeli food taking off in particular. Last spring, for example, the James Beard Foundation named the pastry chef at Philadelphia-based **Zahav** the rising star chef of the year. And Israeli chain **Taim** announced they're opening two more locations in New York City. Prepare to see flavors like sumac, za'atar and harissa sweeping restaurant menus—and shakshuka isn't going anywhere soon.

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YERBA MATE

Raise your hand if you've tried really hard to love matcha and failed? Well, good news: There's a new Argentinian beverage in town called yerba mate that has zero bitterness. You brew it like tea, it contains almost as much caffeine as a cup of coffee—but it's not quite tea and not quite coffee. Curious? Scoop some up from **Amazon** or your local health food store.



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AUG 30 2018

(IMAGE 3 OF 7)

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DOMAIN AUTHORITY: **68**



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PALEO GLUTEN-FREE EATS

THE PEGAN DIET

The newest eating trend? The Pegan diet, a hybrid of the Paleo diet and the vegan diet. Coined by Dr. Mark Hyman, the medical director at the Cleveland Clinic Center for Functional Medicine and a *New York Times* best-selling author, the diet focuses on plant-based foods, good fats and low carbs. Now onto what you're really wondering: Yes, that mouthwatering **two-ingredient cauliflower gnocchi** is totally on the Pegan diet.



PHOTO: LIZ ANDREW/STYLING: ERIN MCDOWELL

'FRUCUTERIE' BOARDS

As "graze boards" (giant, professionally designed snacking boards) continue to rise in popularity, we've been noticing an uptick in this vegetarian-friendly version. Made with a

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300



popularity, we've been noticing an uptick in this vegetarian-friendly version. Made with a cornucopia of fresh fruit, cheeses and nibbles instead of cured meat, they're a clever play on charcuterie boards. [Here's](#) how to DIY.



CREATIVE STRAWS

Plastic straws have been a big topic of discussion as of late. Bad for the environment = so not cool. That's why this season we're seeing a myriad of new straws, from [collapsible stainless-steel straws](#) for cold brew and [Prosecco-infused paper straws](#) to Starbucks's edible [pumpkin spice cookie straws](#) (sorry, one PSL mention, we had to).

RELATED: [7 FALL TRENDS YOU CAN START WEARING RIGHT THIS SECOND](#)

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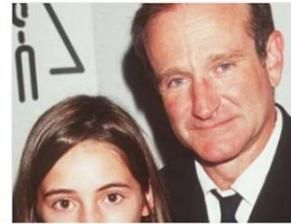
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In Case You Were Wondering, the 'PizzaRitto' Is a Thing, and...Oh, Boy



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What Exactly Is Gender Neutral Dining?

PureWow

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NEW BOOZE NEWS: WESTLAND GARRYANA, OLD FORESTER BIRTHDAY BOURBON AND MORE!

by Stephanie Moreno
August 31, 2018

And just like that, August has come to its end. Before we dive into autumn, we'd like to take a look back at the new spirit releases announced this month. Feel free to continue sipping on summer cocktails as you add them to your wish lists. But remember, September is right around the corner—aka Bourbon Heritage Month—so school will be back in session soon.

WESTLAND GARRYANA 3|1 2018

Garryana 3|1 is named after the *Quercus garryana*, a species of white oak sourced from the Pacific Northwest. Previous editions married ratios of full-term matured garry oak to traditional oak casks. However, limited supplies forced master distiller Matt Hofmann and blender Shane Armstrong to use a series of vatting and casks finishes for this year's edition.

The distillery starts with a mash bill of five-malt, Washington select, and heavily-peated malted barleys. After distillation, the distillate then matures in Garry oak, new American oak, 1st fill ex-bourbon, 1st fill ex-port and refill ex-Westland casks. Available as of September 2018, only 1,638 bottles will be available in limited distribution nationwide.

SRP \$149.99



The Distiller Blog

AUG 31 2018

(IMAGE 1 OF 2)

(EST.) MONTHLY VISITS: **44.4K**

(EST.) COVERAGE VIEWS: **5.65K**

DOMAIN AUTHORITY: **35**



34



1





Balvenie DoubleWood 25 Year / Photo Credit: The Balvenie

BERTOUX BRANDY

This California brandy is made from a blend of 3-7 year old pot-distilled brandies aged in American and French oak barrels. It is blended by renown bartender Jeff Bell (PDT NYC & PDT Hong Kong) and acclaimed sommelier Thomas Pastuszak (The NoMad NYC/LA/Las Vegas), and is designed to be featured in cocktails.

The name BERTOUX is inspired by French inventor Jean Bertoux, who patented a way for a bicycle to accommodate a passenger. Perhaps a Sidecar cocktail is what you should create first. This brandy is set to launch in NYC, LA and San Francisco beginning fall 2018.

SRP \$45



BERTOUX Brandy / Photo Credit: BERTOUX Brandy

AVUÁ BALSAMO CACHAÇA

Beginning from an unaged cachaça made from four chosen varieties of single-estate sugarcane, the cachaça then ages for up to two years in balsamo wood. Balsamo, a burgundy-colored wood, is native to Central and South America and large vertical casks are produced for aging. Released in late summer 2018, this aged cachaça is part of Avuá's Native Wood Aged Collection

SRP \$50

The Distiller Blog

AUG 31 2018

(IMAGE 2 OF 2)

(EST.) MONTHLY VISITS: **44.4K**

(EST.) COVERAGE VIEWS: **5.65K**

DOMAIN AUTHORITY: **35**



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1





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Sam Slaughter
@slaughterwrites

POSTED ON
9.3.18 - 11:00AM

FOOD & DRINK

Bertoux Brandy Is the Next Need-to-Have Bottle for Your Home Bar

While **brandy** might not come to mind when you think of cocktails — more specifically, classic cocktails that you can make at home — if Jeff Menashe has anything to say about it, you will be thinking about the category very soon.

That's because Menashe, a wine and spirits entrepreneur, is introducing a new product, **Bertoux Brandy**, in an effort to make brandy cocktails great again.

Bertoux is a Solera-style blend of pot-distilled California fine brandies aged three to seven years in French and American oak then bottled at 40 percent alcohol by volume. To create the blend, Menashe worked with legendary bartender Jeff Bell (PDT and [Legacy Records](#)) and sommelier Thomas Pastuszak ([The NoMad](#)).



Bell and Pastuszak helped guide the brandy-blending process from barrel to glass in an effort to create a spirit that was not only an ode to brandies of the past (and could work in the cocktails of the time), but also one that could help take the category into the future by functioning as an integral component in contemporary cocktails as well.

"It's been exciting to be part of the creation of Bertoux Brandy," Bell said in a statement. "As a bartender, we blend cocktails that are to be consumed in that moment. With a spirit, we are creating a blend that will be aged and enjoyed years down the line. As a blender, you have to extrapolate from what you are tasting in the present, which will continue to evolve and develop before bottling. Bertoux Brandy offers today's bartenders an elegant and flavorful option for their mixological arsenal that we hope makes brandy relevant to a whole new generation and revives it at the forefront of cocktail culture."

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DOMAIN AUTHORITY: **61**



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4



3



Bertoux brandy takes its name from Jean Bertoux, a French inventor who, in 1892, designed and patented a way to modify bicycles to accommodate a passenger — in other words, he invented the sidecar. This idea was soon adopted by the cocktail world and the brandy sidecar was born.



According to the release, Bertoux has “candied apricot, orange blossom and honeysuckle, nutmeg, and a gentle toast character” on the nose, which lead to a bright and juicy palate that is rich in citrus and floral components. Pastuszak calls Bertoux “youthful yet mature, energetic yet resolved. We are building on the world’s brandy making history, but introducing a style that has never existed in the spirits realm before.”

Bertoux will be available starting this fall in select on-premise accounts and in stores in New York City, Los Angeles, and San Francisco. A 750ml bottle will be sold for around \$45. If you need a cocktail to get you started, check out the Sidecar, which is perhaps the most classic of all classic brandy cocktails.

Sidecar

- 1.5 oz Bertoux Brandy
- .5 oz Cointreau
- .75 oz lemon juice
- .25 oz simple syrup

Method: Pour all ingredients into cocktail shaker filled with ice. Shake well and strain into cocktail glass. Garnish with a lemon twist.

Editors' Recommendations

- [The Best American Brandy](#)
- [5 Easy Camping Meals: Being in Nature Never Tasted so Good](#)
- [The Best Flavored Vodka Made in America](#)
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(IMAGE 2 OF 3)

(EST.) MONTHLY VISITS: **978K**

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3



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DOMAIN AUTHORITY: **61**



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HOME • NEWS

New Bertoux Brandy Will Change the Way You Think About This Misunderstood Spirit



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PDT's Jeff Bell and The NoMad's Thomas Pastuszak collaborated on a brandy meant specifically for cocktails.

ALISON SPIEGEL September 05, 2018

When you think of brandy, you might think of Cognac, which isn't a bad thing, considering this spirit made from distilled wine is having a something of a heyday, as producers experiment with new ways of making and marketing the stuff. Cognac's moment notwithstanding, though, the world of brandy is vast. So vast, in fact, that in 2017, 5.7 million nine-liter cases were sold in the U.S.—marking a 42 percent increase since 2002. People are drinking brandy, it seems.

So when two of the biggest names in the drinks world teamed up on a new kind of brandy—one specifically made for mixing in cocktails—I perked up. Apparently, even more people are drinking brandy, and these people are important people.

The new bottle is called Bertoux, and the big names in question are consulting

(EST.) MONTHLY VISITS: **6.92M**

(EST.) COVERAGE VIEWS: **16.7K**

DOMAIN AUTHORITY: **83**



11



10



A brandy that's born in the U.S.A.

Published: Sept 22, 2018 9:03 a.m. ET



Aa

Bertoux aims to appeal to the cocktail crowd



Eric Medsker



By
**CHARLES
PASSY**
REPORTER

This California-made brandy is mildly fruity and works well in cocktails.

The bottle: Bertoux Brandy, \$45

The back story: We may think of brandy as a European thing, as in Cognac or Armagnac, to name two of the more familiar styles. But there's no law that says the spirit, which is produced from distilling wine, can't be made in America. And a good number indeed are: There's even a California-made brandy created in honor of that most forgotten of U.S. presidents, Millard Fillmore.

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MarketWatch

SEP 22 2018

(EST.) MONTHLY VISITS: **57.3M**

(EST.) COVERAGE VIEWS: **66.2K**

DOMAIN AUTHORITY: **92**



18



7





News Briefs for September 25, 2018

September 25, 2018

•California organic wine label Bonterra, part of Concha y Toro's Fetzer Vineyards portfolio, has extended its lineup with Young Red, a light-bodied red that's meant to be served chilled. Retailing at \$16 a 750-ml., Bonterra Young Red is made from organically grown grapes from Mendocino County. It joins Chardonnay, Sauvignon Blanc, Cabernet Sauvignon, Merlot, Equinox Red Blend, and Rosé of Pinot Noir, among others in the Bonterra portfolio. Bonterra crossed 400,000 cases in the U.S. on 13% growth last year, according to Impact Databank.

•Spirits entrepreneur Jeff Menashe has launched Bertoux Brandy, a new collaboration with PDT's Jeff Bell, and NoMad's Thomas Pastuszak. The 40%-abv spirit is a blend of pot-distilled California brandies between three and seven years old that were aged in American and French oak. Bell and Pastuszak designed Bertoux as a high-quality cocktail base, and the initial launch is focused on cocktail bars and independent retailers, where it will retail for a suggested \$45 a 750-ml. Bertoux, which is produced by Jeff O'Neill of O'Neill Vintners and Distillers, is distributed by Park Street in New York and California.

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News Briefs for September 25, 2018

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Bertoux Brandy to 'revive' brandy in cocktails

27th September, 2018 by Nicola Carruthers

Please Don't Tell bartender Jeff Bell and sommelier Thomas Pastuszak have teamed up with entrepreneur Jeff Menashe to launch Bertoux Brandy, which aims to bring brandy to the "forefront of cocktail culture".



Bertoux Brandy is best served in a Sidecar

Bertoux Brandy is a solera-style blend of pot-distilled Californian brandies aged for three to seven years in French and American oak.

The expression has notes of "candied apricot, orange blossom and honeysuckle, nutmeg and a gentle toast character" on the nose.

Bertoux Brandy is the result of a "first-of-its-kind" collaboration, which saw wine and spirits entrepreneur Menashe consult with Bell and The Nomad's Pastuszak.

Menashe aims to "restore the marquee role in mixology that brandy enjoyed during the first golden age of the cocktails".

(EST.) MONTHLY VISITS: **270K**

(EST.) COVERAGE VIEWS: **1.7K**

DOMAIN AUTHORITY: **55**



5



3



Bertoux Brandy to 'revive' brandy in cocktails

27th September, 2018 by Nicola Carruthers

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Bertoux Brandy is the result of a "first-of-its-kind" collaboration, which saw wine and spirits entrepreneur Menashe consult with Bell and The Nomad's Pastuszak.

Menashe aims to "restore the marquee role in mixology that brandy enjoyed during the first golden age of the cocktails".

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Bertoux Brandy to 'revive' brandy in cocktails

27th September, 2018 by Nicola Carruthers

Please Don't Tell bartender Jeff Bell and sommelier Thomas Pastuszak have teamed up with entrepreneur Jeff Menashe to launch Bertoux Brandy, which aims to bring brandy to the "forefront of cocktail culture".



Bertoux Brandy is best served in a Sidecar

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The brandy takes its name from French inventor Jean Bertoux, who invented the attachment for motorcycles to accommodate a passenger. Bertoux's concept was adapted into mixology with the creation of classic serve the Sidecar.

Bertoux Brandy is recommended served in cocktails such as the Sidecar and "sets the stage for next-generation brandy drinks".

"It's been exciting to be part of the creation of Bertoux Brandy," said Bell. "As a bartender, we blend cocktails that are to be consumed in that moment. With a spirit, we are creating a blend that will be aged and enjoyed years down the line."

"Bertoux Brandy offers today's bartenders an elegant and flavourful option for their mixological arsenal that we hope makes brandy relevant to a whole new generation and revives it at the forefront of cocktail culture."

Pastuszak added: "Brandy naturally brings together both the worlds of wine and spirits and was one of my earliest passions in spirits when I was first getting into wine because of this grape-based kinship."

"We are building on the world's brandy making history, but introducing a style that has never existed in the spirits realm before."

Bertoux Brandy will be available at leading bars and restaurants, as well as notable independent retailers at an RRP of US\$45 for 750ml. It will launch in New York City, Los Angeles and San Francisco this autumn.



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