

WINE IN MIXED DRINKS

SOME COCKTAILS EMPLOY classic varietal wines like Chardonnay, Cabernet, or Merlot (we list a couple in this section). But wine is a broad term for several subcategories less familiar to classic wine drinkers until you say their names—many of which are proprietary. Do Fernet Branca, Dubonnet, and Lillet sound familiar? How about bitters or vermouth? All of these are examples of wines that are aromatized—the basic grape flavor is augmented with the addition of flavorings such as spices, herbs, flowers, nuts, honey, or even pine resin.

Proprietary aromatics are often sipped solo in Europe either before or after a meal, whereas in the United States they more often show up in cocktails. Anyone who drinks Martinis or Manhattans is familiar with vermouth, a wine infused with herbs, alcohol, sugar, caramel, and water. There are three types of vermouth: dry, sweet, and half-sweet.

Sparkling wine or Champagne is used in many cocktails, often splashed on top to add a touch of fizz. In the classic Champagne Cocktail, the bubbly is the main ingredient; unless specified, use a dry (brut) style of Champagne or a sparkling wine, such as Spanish cava or Italian prosecco.

Lastly, claret begs description, as its inclusion in recipes such as the Claret Cobbler harks back to the very first edition of this book. Claret was a British term used to describe what was originally a rosé wine from Bordeaux—*clairet* in French—but, by the advent of the cocktail, it had simply come to mean red Bordeaux wine. Therefore, feel free to use whatever red wine you like in recipes calling for claret.

1815

2 oz. Ramazzotti Amaro
 ½ oz. Lemon Juice
 ½ oz. Lime Juice
 Ginger Ale

Shake first three ingredients with ice and strain into ice-filled Collins glass. Top with ginger ale and garnish with lemons and lime wedges.

AMERICANO

2 oz. Sweet Vermouth
 2 oz. Campari
 Club Soda

Pour vermouth and Campari into ice-filled highball glass. Fill with club soda and stir. Add a twist of lemon peel.

ANDALUSIA

1½ oz. Dry Sherry
 ½ oz. Brandy
 ½ oz. Light Rum

Stir well with ice and strain into chilled cocktail glass.

BISHOP

¾ oz. Lemon Juice
 1 oz. Orange Juice
 1 tsp. Superfine Sugar (or Simple Syrup)
 Red Burgundy

Shake first three ingredients with ice and strain into chilled highball glass. Add two ice cubes, fill with Burgundy, and stir well. Garnish with seasonal fruits.

BRAZIL COCKTAIL

1½ oz. Dry Vermouth
 1½ oz. Dry Sherry
 1 dash Bitters
 ¼ tsp. Anisette

Stir with ice and strain into chilled cocktail glass.

BROKEN SPUR COCKTAIL

¾ oz. Sweet Vermouth
 1½ oz. Port
 ¼ tsp. Triple Sec

Stir with ice and strain into chilled cocktail glass.

CHAMPAGNE COCKTAIL

1 cube Sugar
 2 dashes Bitters
 Champagne, chilled

Place sugar and bitters in champagne flute and fill with Champagne. Add a twist of lemon peel.

CHRYSANTHEMUM COCKTAIL

1½ oz. Dry Vermouth
 ¾ oz. Bénédictine
 3 dashes Pastis (or Pernod or other Absinthe substitute)

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of orange.

CLARET COBBLER

- 1 tsp. Superfine Sugar (or Simple Syrup)
- 2 oz. Club Soda
- 3 oz. Claret or Red Wine

Dissolve sugar/syrup in club soda in red-wine glass. Add claret, then top with ice and stir. Garnish with fruits in season. Serve with straws.

DEATH IN THE AFTERNOON

- 1 oz. Pastis (or Pernod or other Absinthe substitute)
- 5 oz. Champagne, chilled

Pour pastis into champagne flute. Top with Champagne.

DIPLOMAT

- 1½ oz. Dry Vermouth
- ½ oz. Sweet Vermouth
- 2 dashes Bitters
- ½ tsp. Maraschino Liqueur

Stir with ice and strain into chilled cocktail glass. Serve with a half-slice of lemon and a maraschino cherry.

FALLING LEAVES

- 2 oz. Riesling (Alsatian)
- 1 oz. Pear Eau De Vie
- ½ oz. Honey Syrup*
- ½ oz. Orange Curaçao
- 1 dash Peychaud's Bitters

Shake all ingredients with ice and strain into chilled cocktail glass. Garnish with star anise.

KIR ROYALE

- 6 oz. Champagne, chilled
- 1 splash Crème de Cassis

Pour into large champagne flute or white-wine glass.

LEMONADE (CLARET)

- 2 tsps. Superfine Sugar (or Simple Syrup)
- 2 oz. Lemon Juice
- 2 oz. Claret or Red Wine

Dissolve sugar/syrup and lemon juice in Collins glass. Add ice and enough water to fill glass, leaving room to float wine. Garnish with slices of orange and lemon, and a maraschino cherry. Serve with straws.

LEMONADE (MODERN)

- 1 Lemon
- 2 tsps. Superfine Sugar (or Simple Syrup)
- 1½ oz. Dry Sherry
- 1 oz. Sloe Gin
- Club Soda

Cut lemon into quarters and muddle well with sugar/syrup. Add sherry and sloe gin. Shake with ice and strain into chilled Collins glass. Fill glass with club soda.

* To make Honey Syrup: Mix equal parts of honey and warm water. Stir until dissolved, and then chill.

 **LONDON SPECIAL**

1 cube Sugar
2 dashes Bitters
Champagne, chilled

Put a large twist of orange peel into champagne flute. Add sugar and bitters. Fill with Champagne and stir.

 **PIMM'S CUP**

2 oz. Pimm's Number One
3 oz. Ginger Ale or Lemon-lime Soda

Pour Pimm's into Collins glass; fill with ice. Top with chilled ginger ale. Garnish with cucumber slices or a slice of lemon.

 **PORT WINE COCKTAIL**

2½ oz. Port
½ tsp. Brandy

Stir with ice and strain into chilled cocktail glass.

 **PORT WINE SANGAREE**

½ tsp. Superfine Sugar (or Simple Syrup)
1 tsp. Water
2 oz. Port
Club Soda
1 tbsp. Brandy

Dissolve sugar/syrup in water in highball glass. Add port and ice cubes. Fill with club soda to nearly top of glass and stir. Float brandy on top and sprinkle with fresh-grated nutmeg.

 **TRIDENT**

1 oz. Dry Sherry
1 oz. Cynar
1 oz. Aquavit
2 dashes Peach Bitters

Stir with ice and strain into chilled cocktail glass. Garnish with a twist of lemon peel.