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WINE ENTHUSIAST

THE WORLD'S BEST WINE GLASS

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A DAIQUIRI FOR EVERY SEASON

After the Rough Riders invaded the Cuban town of Daiquiri during the Spanish-American War, the local drink of rum, lime juice and sugar was taken to the U.S. and sold as a heat-beating cooler from the tropics. Fifty years later, Ernest Hemingway's love of El Floridita's blended version in Havana only solidified its one-season stigma. But now, bartenders are playing with flavors, spices and rum styles to make this tasty cocktail an all-year affair. —Kara Newman



SUMMER FROZEN HEMINGWAY DAIQUIRI

Courtesy Nathan Dalton, bar director, Tiki Tolteca, New Orleans

At Tiki Tolteca, these Daiquiris are pulled straight from the slushy machine, but Bar Director Nathan Dalton shares this single-serve variation. "Don't get a brain freeze," he says.

- 2 ounces light rum (like Old New Orleans Crystal Louisiana Rum)
- ½ ounce overproof rum (like Wray & Nephew Overproof White Rum)
- 1 ounce simple syrup
- 1 ounce grapefruit juice
- 1 ounce lime juice
- 1 teaspoon Luxardo Maraschino Liqueur

Combine all ingredients and 1 cup of ice in a blender, and blend until smooth. Pour into a tiki mug or rocks glass.



FALL AUTUMN DAIQUIRI

Adapted from Death & Co: Modern Classic Cocktails by David Kaplan, Nick Fauchald and Alex Day (Ten Speed Press, 2014)

Before the doors open at New York City speakeasy Death + Company, it's GDT, or "Gangster Daiquiri Time," when a designated bartender makes a round for the staff, often riffing on the classic cocktail. This apple-and-cinnamon version was created by Death + Company alum Joaquín Simó.

- 2 ounces dark rum (like Mount Gay Eclipse; Simó says it adds "a crazy apple flavor")
- ½ ounce lime juice
- ½ ounce pineapple juice
- ¼ ounce Demerara Syrup (recipe below)
- ¼ ounce cinnamon syrup
- 1 dash Angostura bitters

In a cocktail shaker, add all ingredients with ice. Shake well and strain into a coupe glass. **Demerara Syrup:** Combine 2 cups Demerara sugar and 1 cup water. Cook over medium heat (do not boil), stirring constantly until the sugar is dissolved.

WINTER MAPLE DAIQUIRI SOUR

Recipe courtesy Ryan Wainwright, Terrine, Los Angeles

Here, the Daiquiri becomes a plush rum sour, often seen in the early 1900s during the “golden age” of mixology. Note: Although Wainwright uses three different rums for complexity, equal parts spiced rum and aged rum also work.

- 1 ounce spiced rum (like Chairman’s Reserve Spiced)
 - ½ ounce dark rum (like Flor De Caña Grand Reserve 7 Year Old)
 - ½ ounce dark rum (like Rum Diplomatico Reserva Exclusiva)
 - 1 ounce lime juice
 - ¾ ounce Maple-Syrup Syrup (recipe below)
 - 1 egg white
- Cinnamon, for garnish
Marasca cherry, for garnish

In a cocktail shaker, combine all ingredients with ice. Shake well, and strain into a sour goblet or coupe glass. Garnish with freshly grated cinnamon and a Marasca cherry. **Maple-Syrup Syrup:** Stir together 3 parts maple syrup and 1 part hot water.



SPRING STRAWBERRY DAIQUIRI

The Hawthorne, Boston

This rosy pink drink is a great way to use the first strawberries of the season. In the hotter months, The Hawthorne serves up a frosty frozen version, too.

- 4–5 strawberries plus 1 for garnish
- 2 ounces dark rum, like Plantation Grande Réserve 5 Years
- 1 ounce lime juice
- 1 ounce simple syrup

In a cocktail shaker, muddle strawberries. Add remaining ingredients and ice. Shake well, and strain into a rocks glass over a large piece of ice. Garnish with a whole strawberry.

