



MARK 46

For a half-century, Kentucky Bourbon icon Maker's Mark has kept a pretty steady profile. The whisky was wheated, the wax seal was red, and the distillery only made one thing. No more. Starting in July, the historic Kentucky Bourbon maker will extend their line by 100%—to a whopping two products. The new bottling, called Maker's 46, doesn't stray far from the original formula, but for the injection of 12 seared staves of French Limousine oak into the barrel during the last four months of aging. The zesty, rye-like result is an exciting addition to any home bar. —ROBERT SIMONSON



SPIRIT | Realm

Exploring trends in cocktails, spirits and the stars behind the bar.

HUM LIQUEUR Sweet, Spicy and Sassy

Chicago bar chef and sommelier Adam Seger and London mixologist Joe McCanta spent nearly two years perfecting the recipe for Hum Liqueur, inspired by the great amaros of Italy. The end result: a red-tinted, hibiscus-spiked rum (hence the name, "hum,"), spicy and sweet with herbs and spices like ginger, whole cardamom, cinnamon bark and kaffir lime.

The organic rum used in the launch is a 100-proof small batch distilled by North Shore Distillery; future bottlings will use a South American cane sugar rum. The rum is then infused with a proprietary syrup made with fair trade syrup, bringing the alcohol content to 70 proof. The spirit is being promoted as a sassy substitute for sweet vermouth or orange liqueur to kick up a classic Negroni, Manhattan or margarita.

—KARA NEWMAN



GUEST BARTENDERS MIX IT UP

Within a 48-hour period last March, Angelinos had the chance to sip the handcrafted cocktails of nine of the most talented bartenders in the U.S. and England. Thanks to The Edison (edisondowntown.com) and First & Hope's (firstandhope.com) group guest bartender events—called Radio Room and Red Rover, Red Rover, respectively—Los Angeles is home to two of the finest drinking nights in the country. Every month.

The venues attract marquee talent, thanks in part to liquor sponsors, who cover bartenders' hotels and airfare, and "treat them like rock stars," says Marcos Tello of Tello/Demarest, the consulting firm that launched both events. Proving the bartenders' star status, cocktailians line up like Bourbon-besotted groupies to sample signature sips from the likes of Erick Castro (of Rickhouse in San Francisco) and Brian Miller (formerly of Death & Company in New York).

Customers might revel in the novelty of trying new cocktails, but it's possible the visiting bartenders are the ones having the best time. Castro sees the events as a way for bartenders to share information about syrups, infusions and techniques. "It's a great way to spread knowledge really quickly. There hasn't been one time we haven't learned from each other," Miller agrees. "It's not about who is better, it's about getting better." —LILLY KUWASHIMA



PHOTOS: TOP, RIGHT: LEO RIVAS; DANNY MILLER/DANNYMILLERPHOTO.COM; CAROLINE PARDILLA/CAROLINECRACK.COM

WEED PATROL Go to the garden for your next cocktail.

Arugula, dandelion and other fresh-from-the-greenmarket finds may not be your first choice for at-home cocktails, but celebrated mixologist Charlotte Voisey advocates their use. "Don't be afraid of incorporating lesser-known herbs and leaves into your drinks," Voisey says. Like commonly used mint in the classic mojito, other greens "can add a fresh, aromatic accent. Just don't over-muddle them because you'll discover their bitter and sometimes powerful flavor." Fresh fruits like watermelon, strawberry and rhubarb pair particularly well with seasonal greenery (including artichoke and basil) over a gin or vodka base, adding a refreshing note of sweetness to these herbaceous creations. For easy-to-make cocktail recipes from Voisey, visit WineMag.com/gardencocktails

—ALEXIS KORMAN





COCKTAIL of the Month

THE GETAWAY

The back bar shelves of the Columbia Room are stocked with house-made infusions, bitters and tinctures in masking tape-labeled bottles and jars. "I make any ingredient I believe I can make better," notes Brown. Here, rich and heavy rum distilled from blackstrap molasses gets a dose of bitter from Italian artichoke apéritif Cynar. Lemon juice and simple syrup brighten things up.

1 ounce Cruzan Black Strap Rum
 ½ ounce Cynar
 1 ounce lemon juice
 ½ ounce simple syrup

Combine ingredients with ice in a cocktail shaker, and shake vigorously until properly diluted. Strain into a chilled cocktail glass.



**MIXOLOGIST
OF THE MONTH**

**Derek
Brown**

**Co-Owner, The Passenger/
Columbia Room, Washington, D.C.**

As the sommelier at several Washington, D.C. restaurants including renowned Mediterranean hotspot Komi, the talented Derek Brown garnered a flurry of local and national accolades. But a few years ago he traded in the corkscrew for the cocktail shaker. "Bar-tenders are as American as apple pie, yet draw in traditions of shamans and alchemists," explains Brown. "We are given more license, more creativity and allowed a more approachable demeanor." Today Brown co-owns The Passenger and Columbia Room (passengerdc.com), a buzzworthy duo of downtown bars in the District.

Older brother Tom creates cocktails on the fly at The Passenger, while Derek heads up The Columbia Room. The latter is equal parts cocktail den and laboratory, heavily influenced by the Japanese concept of omikase, an "as you like it" approach that ultimately leaves your experience in the hands of the chef (or in this case, mixologist).

When he's not working behind the bar or interacting with customers, Brown does cocktail education and consulting for his company Better Drinking (better-drinking.com). He's also on the board of directors for the Museum of the American Cocktail, mixology chair for Taste of the Nation D.C. and a proud charter member of the D.C. Craft Bartenders Guild.

Though some modern libations can be amazingly multi-layered and complex to create, Brown is adept at breaking it down. "The cocktail itself is as perfect as Haiku," he notes. "It's so simple: spirits, sugar, bitters and water. Yet it can appear in infinite combinations." His ultimate goal is to make people happy, and cites a perfectly made cocktail as a wonderful tool to do just that. —KELLY MAGYARICS **WB**

PHOTO LEFT: JON VAN GORDER