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## Drink > It's in the Mix

Pouring booze with a heavy hand doesn't make for a great cocktail. Blending your liquor with quality ingredients does. Learn how to upgrade your mixers

### Use fresh-squeezed juice

Grapefruits or blood oranges work well. In either case, squeeze the juice out with your hands, strain the pulp, and mix with vodka and ice. It's not rocket science.

### Stay off the tonic

Sure, the bubbles are nice, but that aftertaste—it's pharmaceutical. Use club soda, seltzer, or even sparkling water instead. Try them with vodka and that juice you just learned to squeeze.

### Try it briny

Three ingredients that'll get you straight through summer: vodka, ice, olive juice. And by olive juice we mean the brine olives are packed in. In bar lingo, adding olive juice makes your drink "dirty," which, of course, is code for "more fun."

### Work the lime

Keep a small pitcher of fresh lime juice around and use it for everything: gimlets, Dark 'n Stormys, mojitos. Or, more directly, in your vodka, gin, or rum with a splash of soda.

### Think different

Try tomato water: Chop tomatoes finely, sprinkle them with kosher salt, and place them in a colander over a bowl, letting the juice collect overnight. Or ginger juice: Chop up some ginger and muddle it until the juice comes out. Add tomato water to vodka and garnish with basil; add ginger juice to vodka with club soda and mint. —HOWIE KAHN



## The Descending Wine Course



## Lesson 18 > Chablis

For all of the aping of its name over the years, Chablis is one of the world's greatest white wines.

- Chablis the place is the northernmost outpost of Burgundy, producing Chardonnay at its flintiest and most austere—a tightly wound wine that gets its tongue-scraping minerality from grapes rooted in limestone-rich soils.
- As with so many French wines, the best examples of Chablis hail from vineyards dubbed Grand Cru (the top tier) and Premier Cru (the next best). There are seven Grands Crus (Les Clos is perhaps the best known) and about forty Premiers.
- You can drink good Chablis young, but this is one of the few white wines that will go ten years or more before really blossoming. Be the first on your block to age a white. It'll pay off. —DAVID LYNCH

**One to try** | Christian Moreau Chablis Premier Cru "Vaillon" 2005, \$35

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