

# BLANCHARDS

## WINES & SPIRITS

*Vineyard Review Summer/Fall 2022*



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*Delicious new* **Californian wines** *from Paso Robles made with Italian grape varieties*

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**...and Many More!**

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## Dear Valued Wine Customers,

We hope you are enjoying the summer and all its pleasant distractions. The wines in this edition of the *Vineyard Review* were selected to perform well in both the summer heat of August and mellowing days of early Autumn.

As always, we have looked far and wide to bring you wines that are a bit off the beaten track, delicious and great values. Here you will find a mix of familiar types of wine from lesser-known producers, along with a selection of wines that might be viewed as more eccentric and novel that will hopefully open up new wine vistas for you. Tasting through some of the wines featured here certainly opened our eyes to some surprisingly delicious and novel wines. For example, a pair of wines from *Giornata Wines* in Paso Robles, California made entirely from Italian grape varieties: Sangiovese, Barbera and Aglianico for the red, and Falanghina and Pinot Grigio for the white. How about the *Devil's Corner* Chardonnay from the cool-climate island of Tasmania, Australia? Maybe you would like to try a Corpinnat sparkling wine from Spain, a new quality sparkling wine designation represented here by the *DescRegut Brut Nature Reserva* which really over-delivers for the price. Or, as an alternative to a traditional rose, try this richly flavored and texturally unctuous 'copper colored' skin-contact Pinot Grigio from *Conte Brandolini d'Adda*. There are more things both strange and familiar packed inside this edition so we hope you will explore and try them all.

A special focus of this newsletter, also related to the summer heat, is that we have selected several reds that perform beautifully with a light chill. These 'chillable reds' are incredibly versatile at the table, pairing with a wide range of foods. There appears to be a growing trend among wine consumers looking for lighter-bodied reds, not exactly 'fruit-bombs' but wines with lower tannins that are complex and flavorful. They asked to be sipped again and again even on a sweltering day. The first four wines in this publication are all 'chillable reds' but look closely at the descriptions of some of the other reds and you will see that there are even more than these that like to be on the cooler side. Of course, sometimes we still want those fuller bodied reds, powerful and delicious; so, we have included a fantastic Cabernet Sauvignon from California, a blend of Napa and Sonoma fruit by Jax Vineyards. We are also very excited about 2019 Bordeaux, universally recognized as an outstanding vintage, so we selected two of these for you to acquaint yourself with these wines which are drinkable now, but will age with grace in your cellars.

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We wish you all a prosperous and healthy Summer and Fall.

— *The Blanchards Wine Team*

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## Giornata 'Il Campo' Rosso, Paso Robles, California

\$21.99 **On Sale \$17.97**



This wine was revelatory: produced from a unique blend of Italian grapes: Sangiovese, Barbera and Aglianico from Paso Robles in California. And it is delicious. Winemaker Brian Terrizzi took the audacious step to focus on native Italian varieties in all his wines from Paso. We are also featuring his 'Il Campo' Bianco, another shocker and the two should be on your table together! A nose of bright cherry and raspberry with some aromatic herb elements is followed by the same on the palate where there is a complex array of red fruit notes and a beautiful mouth-watering acidity. The tannins are almost imperceptible and although this wine is light-bodied there is a lovely textural weight on the mid-palate and the finish is long. Definitely serve this with a slight chill and pair it with anything grilled: halibut, salmon, zucchini, corn on the cob, chicken, pork and on and on. Remarkable wine that, in our minds, changes the viticultural map in Paso Robles.

## Vignerons de Buxy Gamay - Pinot Noir Coteaux Bourguignons, France

\$15.99 **On Sale \$12.97**

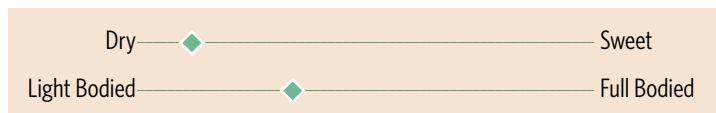


Founded in 1931, the Caves de Vignerons de Buxy is a cooperative based in the Cote Chalonnaise, 30 miles south of Beaune. Made up of 120 families, the cooperative rewards the growers for the quality of their grapes rather than the quantity they produce. This is easy drinking supple wine made with a blend of 95% Gamay and 5% Pinot Noir. Think about the easy pleasure of a cru Beaujolais with some added structure and complexity from the Pinot Noir. Bright, pure and fresh this fragrant red shows gorgeous notes of red cherry and raspberry that meld nicely with more complex aromas of spice and earth. Soft, juicy and way too easy to drink, this is another summer red that shines served with a light chill. A great wine to sip on the patio with a variety of grilled foods from salmon to burgers.



## Santa Tresa Frappato, Terre Siciliane, Italy

\$15.99 **On Sale \$12.97**



Another ‘chillable’ red occupying the gustatory region somewhere between a rich rose and a light bodied red. Perfect for one of those hot summer days or nights when a full-bodied, alcoholic, tongue-bruiser of a red would feel like a form of

punishment. A native varietal from Sicily with a thin skin and large berries, Frappato was first mentioned in 1760. Its name could derive from a corruption of the adjective *fruttato* meaning ‘fruitful’; an apt description for this wine which is redolent with strawberry aromas and flavors. In order to cultivate these delicate grapes, time and resources are invested in canopy management and under-soil irrigation to ensure the Frappato does not suffer from excessive sun exposure or dehydration. An attractive raspberry pink color this wine exhibits aromas of strawberries, rose hips, orange peel, and lavender. On the palate there is a pop of crystalline acidity, plus flavors of pomegranate, red grapefruit, and strawberry. There’s not much tannin here, in keeping with the grape’s tender disposition, but a bite of astringency rinses the palate clean. It’s a red-fruited refreshment with low alcohol and a modest price, making it a good choice for grilled fish or a Salad Niçoise.

## Domaine Sauger Cheverny Vieilles Vignes, Loire Valley, France

\$19.99 **On Sale \$16.97**



Philippe Sauger is a fifth-generation winemaker producing lively, easy-drinking wines in the middle Loire, also known as the “Garden of France.” This elegant blend of 80% Pinot Noir, 15% Gamay, and 5% Malbec (known locally as “Côt”) is pure Loire. Lively aromas of wild herbs, strawberry, raspberry, lavender, and violet pervade on the nose, while in the mouth it yields much of the same supported by a mild touch of velvety tannins. After drinking this wine, you will immediately understand why Philippe chooses to round the blend out with that little bit of Malbec. This drinks very similarly to, but way outperforms for the price base-level, Bourgogne rouge. Beaujolais fans and Washington Pinot enjoyers will



also find a lot to like here. Pair this with a local goat cheese or with the traditional focaccia with white beans and pork rillettes. Enjoy this at room temperature or with a slight chill on it.

## DescRegut Brut Nature Reserva Corpinnat, Penedés, Spain

\$19.99 **On Sale \$16.97**

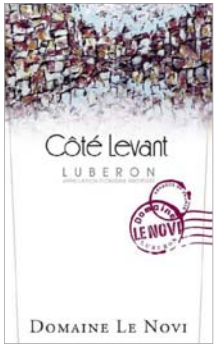


We do not drink sparkling wine nearly enough. It is the perfect way to transition from the day to the evening, to welcome guests, to stimulate conversation and add just a touch of celebration to the start of any well-prepared meal. May we suggest then pouring a glass of this truly delicious Brut Nature Reserva that seriously over-delivers for the price. Corpinnat is the name of a sparkling wine made in a very special way and from a special place—from the Corazón del Penedés (Heart of the Penedés). In short, this is Cava elevated to a higher standard by an association of the finest producers in the Penedés. Made with a blend of Xarel-lo, Macabeo and Parellada manually-harvested from certified organic vineyards and aged 24 months in bottle this Brut Nature shows all the qualities of a fine sparkling wine made with the same exacting rigor of the finest Champagnes. The bubbles are fine and persistent. On the nose you will find ripe white fruit and hints of pastry. Dry and refreshing on the palate this is a versatile and elegant sparkling wine thanks to its creaminess and balanced acidity. Perfect as a starter before a meal served with a plate of charcuterie, this wine also excels for the main meal and pairs with just about anything.



**Domaine le Novi Côté Levant Rosé,**  
**Luberon, France**

\$15.99 **On Sale \$12.97**



While the pink wines of Provence remain a benchmark of quality for rosé drinkers, prices continue to edge up and, in recent years, savvy buyers have looked to adjacent regions that offer a similar style but without the hefty price tag. In the Luberon hills, just 20 miles north of Aix-en-Provence, Roland Dol farms his family's long-standing estate, Domaine Le Novi, and crafts exceptionally fresh,

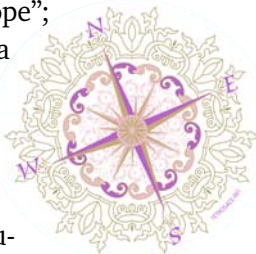
mineral-driven wines that benefit from an incredible diversity of soils coupled with an unusually long growing season that lends both complexity and elegance. A blend of Grenache, Syrah, Cinsault and a touch of Vermentino, Le Novi's 2021 Rosé offers a brilliant salmon hue that compliments the ripe peach and bright strawberry aromas and wonderfully refreshing palate dominated by citrus, red berries and an underlying mineral core. Pair with your next Tuna Nicoise, a plate of charcuterie or simply as an aperitif. A fantastic alternative to Provence that is sure to please.

**M. Chapoutier Grand Ferrage Rose,**

**Côtes de Provence, France** \$19.99 **On Sale \$15.97**



Fac et Spera is Provencal for “do and hope”; for Michael Chapoutier, it has been a motto since he took over the family biz in 1990. His daughter, Mathilde, after considering careers in shooting (many trophies and awards on her mantle) or translating Mandarin (in which she is fluent) followed in her father's footsteps as the

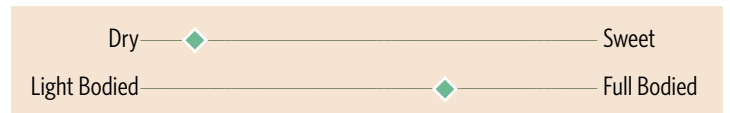


eighth generation to produce wine since the family opened their first vineyard in 1808. Taking Dad's advice to be always willing to learn and always seeking to discover full potential, she traveled the wine world to discover other wines and ideas. She returned to the south of France where “wine is a never-ending journey”. With the compass rose as her impren- teur she added Provencal wines to the family's holdings in the Rhone. In 2021 she ran into the challenge of terroir affected by climate (late frosts in April and hailstorms in August), but still managed to produce a rose made with Grenache, Syrah, and Cinsault that is crisp and refreshing. Fresh citrus notes

on the nose lead to white peach and strawberries on the palate with nuances of salt and minerality and a clean vibrant acidity that brings you back for more.

**Conte Brandolini d'Adda Pinot Grigio Ramato**

\$19.99 **On Sale \$15.97**

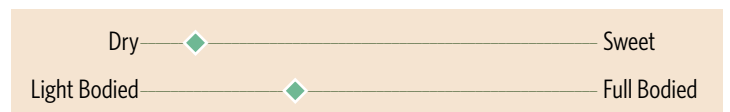


Did you know that Pinot Grigio is a pink-skinned grape, not a white-skinned one? In fact, until the 60s, almost all the Pinot Grigio you could find would be in the “ramato” (Italian for “copper-colored”) style. Extended contact with the skins creates a wine with more richness and depth of fruit, something with a bit in common with both rosé and orange wine. Medium-bodied (a bit heavier than you'd expect for a rosé of that color!), dry, with bountiful wild strawberries, peach, and orange zest, and black tea on the palate. This is bottled summertime — it puts me in mind of dining *al fresco* in the shade. If you're looking for a dry white or rosé to have with barbecue (so you don't have to worry about gulping down jammy Zinfandel when it's 95° outside), this is a great choice. Try this with spicy grilled pork chops, smoked meat, or strawberry-rhubarb pie.



**Giornata “Il Campo” Bianco,**

**Paso Robles, California** \$21.99 **On Sale \$17.97**



Winemaker Brian Terrizzi takes a decidedly Italianate approach to his Paso Robles winemaking — understandable, since he apprenticed under Paolo DeMarchi of Tuscan wine powerhouse Isole e Olena, whose flagship ‘Cepparello’ Sangiovese routinely earns 97+ point scores from *Decanter* and Parker's *Wine Advocate*, among others. This unusual (for Paso) blend of 72% Falanghina, and 28% Pinot Grigio won “Editor's Choice” from *Wine Enthusiast* (“When looking for an affordable table wine with great packaging and unique flavors, opt for this...”). Citrus abounds. Honey, butterscotch, macadamia and minerality. A bit of wildflower. understated but still unique. You won't find another wine like this in either hemisphere — it's a

fascinating marriage of the Old World and the New. Pair this with fried green tomatoes, *frutti di mare*, or anything pesto.

### Benoit Gautier Vouvray, Loire Valley, France

\$16.99 **On Sale \$13.97**



Good Vouvray is pure, unadulterated pleasure. It puts one in mind of a straight, clear stretch of road after hours of bumper-to-bumper traffic, or of a glass of cold lemonade drunk inside after sweating through mowing the lawn on a muggy day. (In fact, this specific Vouvray, with its measured hint of off-dry sweetness and bright acidity, is just as refreshing.) On the lighter side of medium-bodied, its vivacious nose yields honeysuckle, candied orange, and peach, joined by pineapple, pear, honey and a bit of cinnamon on the palate. This would be perfect as an apéritif and would pair well with your typical pre-dinner fare — it would be friendly with all manner of soft cheeses, salted nuts, or dried fruits. If you're out on the patio, try it with clams casino, steamed lobster, or grilled pineapple.



### Höpler Grüner Veltliner, Austria

\$17.99 **On Sale \$14.97**



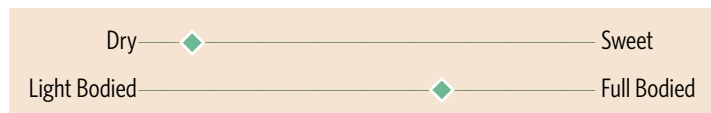
Our warm weather newsletter always highlights great 'summer sippers'. No exception this year! Höpler Gruner Veltliner will be a great addition to your backyard arsenal in the fight against those dog days we all know will be coming in August. In vineyards, first planted by Cistercian monks in 1205, the Höpler family continues to work in a way that would not be unfamiliar to those long-ago brothers and priests: they farm sustainably and organically and all their wines are vegan friendly. Located in Burgenland, on the edge of Neusiedlersee Lake, just north of Vienna, the combination of cool lake breezes and moderating lakeside temperatures produce grapes that are full of fruit balanced by a fresh acidity. Light yellow-green in color, there are notes of pear, pineapple, and lime on the nose followed by similar pear and citrus flavors on the palate. Quite dry, but juicy, this medium-bodied



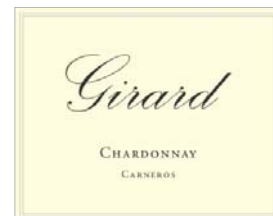
wine is very refreshing. Combine with oysters or Thai green curry; or just kick back with a cool glass on a sultry summer evening.

### Girard Chardonnay Carneros, California

\$24.99 **On Sale \$19.97**



This Chardonnay hails from the cool climate region of "Los Carneros" also known as Carneros (Spanish for "rams"). Carneros is an American Viticultural Area which includes parts of both Sonoma and Napa counties located north of San Pablo Bay. The proximity to the San Pablo Bay delivers cool fog and afternoon breeze which keeps Carneros cooler and more moderate than the wine regions farther north in Napa Valley making the Carneros vineyards ideal for varietals like Chardonnay and Pinot Noir. For those of you who enjoy the largess of Napa Chardonnay this is the wine for you. Bold oak toast, Meyer lemon and crushed rock minerality waft from the glass. Medium weight and creamy textured, flavors of white peach, yellow apple, lemon meringue pie, and hints of sea spray flood the palate and mingle on the long finish. Big in its youth, this wine is enjoyable now and will reward those patient enough to cellar it away for a few years. Bring on the lobster, crab cakes, grilled prawns, halibut and salmon!



### Devil's Corner Chardonnay, Tasmania, Australia

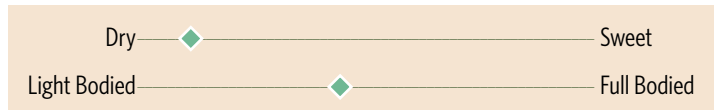
\$19.99 **On Sale \$16.97**



We've all been offered a glass of Chardonnay, taken that first sip, and been overwhelmed by a mouthful of butter and oak chips. Now what if I told you that I had a Chardonnay that now only isn't as rich as butterscotch but is fresh and clean, perfect for a summer day? Enter Devil's Corner Chardonnay from Tasmania. Made from estate fruit in the Tamar Valley and Eastern Tasmania, this cool climate Chardonnay offers ripe melon and stone fruits on the nose. The palate is all lemon and grapefruit with a creamy complexity from old oak barrel aging. Pick up a bottle with some smoked salmon and capers, drink it by the pond, or on the porch!

## Delaille Domaine du Salvard 'Unique' Sauvignon Blanc, Val de Loire, France

\$19.99 **On Sale \$16.97**

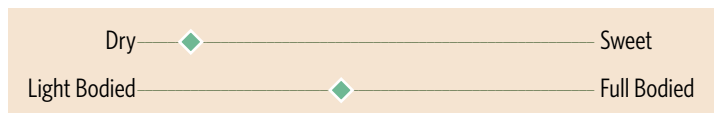


We tasted through a broad variety of Sauvignon Blancs for this newsletter and we have brought home a winner! Domaine du Salvard 'Unique' Sauvignon Blanc is a delicious offering from Emmanuel and Thierry Delaille. This isn't your tropical warm climate style... rather it is from the cooler eastern part of Touraine in the Loire Valley. In the glass it is zippy, energetic, and

fun, with lime zest citrus braced by a tightly wound, almost electric, minerality. A perfect pairing for grilled salmon with herbs or a summer ceviche.

## Bieler Family Daisy, Pinot Grigio, Washington State

\$14.99 **On Sale \$11.97**



Pinot Grigio is always a summer stunner! Crisp and clean with citrus and zest galore and framed by bright acidity. Our friends at Bieler Family vineyards are shaking things up with a riff on this old favorite. A blend of four different varietals, Bieler Family's Daisy is the result of co-fermentation at the peak of ripeness. The result is a vibrant nose of Macintosh apple, sliced pear, and summer flowers. The palate is decidedly plush compared to a Veneto style Pinot Grigio with an appealing zest and firm acidity. Pair with shrimp kebabs or a summer salad.



## Château L'Ermite d'Auzan Blanc, Costières de Nîmes, France

\$12.99 **On Sale \$10.97**



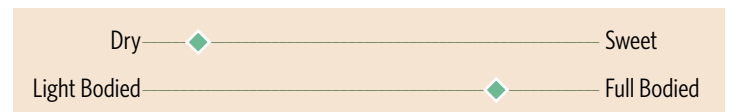
Château L'Ermite d'Auzan is an ancient and historic estate in Costières de Nîmes region in the south of France that dates all the way back to the 11th century. These days only a handful of wines from there make it to the US, but once you taste this complex and unique southern French white, you'll wonder



why! These wines have been popular since the time of Julius Caesar and many estates in this region supplied the cellars for multiple Popes. This organic and complex quaffer boasts aromas of peach and stone fruit. On the palate it has ripe nectarine notes balanced by a refreshing acidity and flinty minerality. It contains the classic white Rhone varietals - Roussanne, Grenache Blanc and Viognier. Pair with grilled asparagus, lighter chicken dishes or a lobster roll!

## Felino Malbec, Mendoza, Argentina

\$19.99 **On Sale \$15.97**

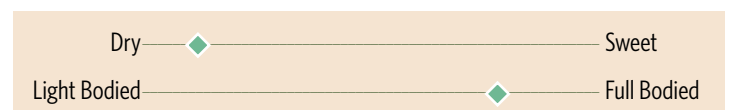


Paul Hobbes is famous the world over for his mastery of the art of barrel-aging, and this next offering showcases his craft beautifully. Sourced from vineyards in Valle de Uco and Lujan de Cuyo between 2,306 and 3,927 feet in elevation, this Malbec was aged in stainless steel with only 10% new American oak barrels to preserve fruit and terroir. Expect dark fruit and earth on the nose with a palate of fresh plum and smooth tannin on the finish. Grab your favorite cut of pork and go to town!



## Jax Vineyards Y3 Cabernet Sauvignon, North Coast, California

\$24.99 **On Sale \$19.97**



When we were tasting wines for our newsletter, we sampled innumerable Cabernets but one of them stood out from the rest. Jax Vineyards Y3 Cabernet comes from excellent Cabernet Sauvignon vineyards just north of Calistoga in Napa Valley that is augmented from a superb site in Sonoma. Winemaker Kirk Venge grew up in Napa, working in the family vineyard alongside his father Nils Venge, and crafting top-notch Cabernet is in his blood. In today's market this Y3 Cabernet seriously over-delivers and drinks better than many higher priced Cabernet. When you take your first sip you will be assailed by dark fruits, earth, and a hint of mocha. The palate shows more dark fruit with a touch of cedar and spice. Crack it open with your finest steaks and chops or just among friends!

**Montinore Estate Pinot Noir,  
Willamette Valley, Oregon** \$19.99 **On Sale \$16.97**



The Montinore “Red Cap” Pinot Noir has long been one of the best values in the Willamette Valley, serious wine at an almost unserious price. That’s why we’re thrilled to be able to offer it to you at an even lower price than normal — especially in a time when many Burgundy and Oregon producers are skipping vintages and raising prices by 25% or more year-on-year. This is a classic. Tart, dry, aromatic, bursting with fresh raspberry and Bing cherry, with savory licorice, cinnamon, baking spice, tar and a touch of smoke on the back. This is one of the most food-friendly wines in this newsletter. Try it with wild mushroom and leek risotto, basically any pork dish, grilled salmon, or coq au vin.



**Ormanni Chianti Classico, Tuscany, Italy**  
\$19.99 **On Sale \$15.97**



For savvy Chianti-lovers, the search stops with here with Chianti Classico from the organic producer Ormanni. Inspiring wine from an estate in the heart of the Classico region, Ormanni was originally owned in 1200 by the eponymous Florentine family, and was even mentioned in Dante’s the Divine Comedy. Since 1818 it has been owned

by the Brini family, and helmed in the last couple years by Francesco Dadi, who previously owned and operated everyone’s favorite Chianti estate, Castello La Leccia. Starting with the 2019 vintage Dadi has made the wine at Ormanni and his skill and style are unmistakable. Loaded with ripe sappy red cherry, licorice, and a cleansing earthy minerality to boot, Ormanni Chianti is pure pleasure on the palate, and shines with a light chill.

**GOING TO A BARBECUE?  
BLANCHARDS HAS PLENTY OF  
CHILLED WINE, AND WINE IN CANS!**

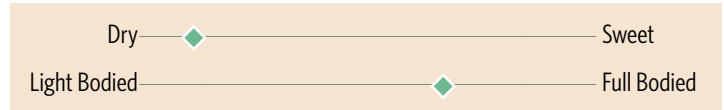
**Château de La Liquière ‘L’Ampoule’,  
Faugères, Languedoc, France**  
\$15.99 **On Sale \$12.97**



If you’re looking for a textbook “vin de soif” – a juicy, easy-drinking red for the warmer months, look no further than Chateau de La Liquière L’Ampoule. Nestled in the foothills of one of France’s

most fabled National Parks just moments from the Mediterranean coast, Chateau de La Liquière is the pride of the Vidal family, multi-generational famers with winemaking roots dating back to the 18th century. Blessed with some of the highest elevation vineyards within the small, but distinctive, appellation of Faugères in the larger Languedoc region, the rocky, schist-dominated soils and long-standing organic farming allow for wines of both exceptional depth and finesse. With Cinsault and just a touch of Grenache, L’Ampoule is an unoaked gem – ripe raspberry and damson fruits with a touch of spice. Serve with a light chill during the summer and enjoy alongside your next casual backyard barbeque.

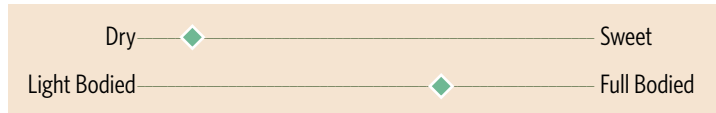
**Punto Final Cabernet Sauvignon, Argentina**  
\$11.99 **On Sale \$9.97**



Punto Final winery has been a favorite of ours at Blanchards for quite a while. You may remember their Cabernet Franc or Malbec from previous newsletters. Well, they’ve returned to these pages with their superb 2020 Cabernet Sauvignon! Unlike our west coast, there was no smoke taint in Argentina’s vineyards in 2020. Perched in Mendoza, 3200 feet above sea level, on the edge of the Andes mountains, cool ocean breezes balance the long sunny summer days. Vines ranging from 30 to 70 years old provide solid structure and firm tannins. A bright ruby color leads to oak, vanilla, and cassis on the nose. On the palate nice acidity is balanced by big black fruit with sandalwood and eucalyptus notes. Ten percent Cabernet Franc add the aromatics that liven up all that Cabernet Sauvignon fruit. All Punto Final wines are estate-grown, sustainable, and vegan. Parker gives this one 90 points. We would concur but we’re slicing some sharp aged cheddar and pouring glasses of Punto Final Cab.



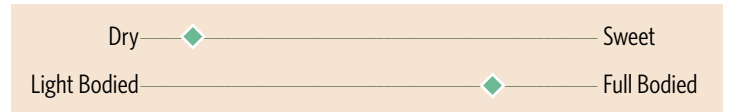
**2019 Chateau Marjosse, Entre-Deux-Mers, Bordeaux** **\$19.99 On Sale \$15.97**



Chateau Marjosse is the personal vineyard of Pierre Lurton, director of Chateau d'Yquem and Cheval Blanc as well as being a prominent member of the Bordeaux wine dynasty of the same name. Very fragrant with plum notes, there's also a touch of sage on the nose. The plum shows up again along with cherry and blackberry on the opulent palate that is delicious with a long finish. While Entre-Deux-Mers has always been better known for its white wines, the huge region also provides us with many great values in red wine. A typical right bank mix of 60% Merlot, 20% Cabernet Sauvignon, and ten percent each of Cabernet Franc and Malbec provides a lovely balance of smooth fruit, tight silky tannins, and just enough acidity to keep things interesting. While perfect as a classic pairing with rack or leg of lamb, this wine would be equally at home with anything with deep flavor and a touch of char. Wine Advocate says 92 points.



**2019 Château Côte de Baleau Saint-Émilion Grand Cru Classé, Bordeaux, France** **\$39.99 On Sale \$32.97**



Saint Émilion was a traveling confessor who settled in a hermitage in southwest France in the early eighth century. The monks that followed him were the first to cultivate grape vines in what was to become Bordeaux's right bank. Château Côte de Baleau was founded in 1643 when King Louis XIV rewarded a loyal soldier in the Reiffers family. The chateau remained in the family until 2013 when Matthieu Cavelier purchased the vineyard and a new era began. Now a Grand Cru Classé estate, the vineyard is planted with 70% Merlot, 20% Cabernet Franc, and 10% Cabernet Sauvignon. This blend yields a well-balanced, silky, elegant wine. Dark crimson to almost black in color, there are notes of anise, smoke and cherry jam on the nose. The palate adds black currant to the cherry as well as touches of walnut and espresso flavors. There are many layers and tastes with each sip. Vines average forty years of age. This is one of Bordeaux's great values. The property has been organic since 2000.



## The Southside

This classic cocktail should be in everyone's home bar rotation during summer. Legend has it that it emerged in Prohibition-era Chicago using bootlegged gin that was harsh and barely palatable unless combined with intensely flavorful ingredients in a cocktail.

The solution was the **Southside** with its bright mint and punchy citrus flavors, which are lifted by a bit of sweetness from simple syrup. Made with a good-quality London-dry-style gin, the Southside is immensely satisfying and refreshing. Those who like a cocktail that's sweet but not cloyingly so might just find that the Southside is their new favorite drink.



- 2 ounces good quality London dry-style gin**
- 1 ounce lime juice**
- 3/4 ounce simple syrup (adjust amount for a dryer drink)**
- 4 or 5 sprigs of fresh mint**

Combine the gin, lime juice, simple syrup and all but one mint sprig in a cocktail shaker. Add a generous amount of ice cubes and shake vigorously to release the mint oils. Strain into a chilled martini glass. Garnish with the remaining mint leaf.

## Apple Cider Mimosas

Here's a delicious autumn take on everyone's favorite brunch drink. Choose a good apple cider; it will make the resulting drink that much better. Champagne is pretty much wasted on mimosas. Pick out a good sparkling wine under \$20 instead. Both Cava and Prosecco are fine choices. Combine two tablespoons of sugar and one tablespoon of cinnamon on a small plate. Wet the rim of a Champagne glass and dip it in the cinnamon sugar mixture. Fill the flute one quarter full of apple cider and top it off with sparkling wine. Repeat to make as many mimosas as you want. Easy peasy!

