

MIXOLOGY

Apples *and* Maple *and* Pumpkin, Oh My

Spicing Up Autumn
Evenings with
Flavors of the
Season

BY BILL BURKE

Irish 
Vermont 
page 9



Autumn Hart

page 9



The days may be growing almost imperceptibly shorter, but they're also becoming more colorful. Luckily, nights around the fire pit don't end, they just take on a new feel — especially when the camaraderie is paired with a cocktail featuring flavors of the season and spirits crafted right here in Vermont.

It would be difficult to bid farewell to long, warm summer nights of s'mores and roasting marshmallows under the stars if it weren't for the natural beauty of Vermont's autumn evenings. Apple, maple, pumpkin — not only do they provide delicious building blocks for a great cocktail, but fresh examples of these items are readily available throughout the state, as are the spirits that sit as their glass-mates.

Here are six great ideas that will serve as the perfect accompaniment to our rapidly cooling autumn nights. Gather ingredients, mix away and keep the conversation flowing, the flavors immersive and the ambience warm.

Loving Labor Day

It doesn't have to be a three-day weekend to enjoy this timely concoction by the distillers at Smugglers' Notch — but at the same time, it'll be distinctly appropriate to whip this one up early in the month.

Smugglers' Notch Hopped Gin is made in small batches and passed through locally sourced Vermont Cascade hops and organic juniper berries that are suspended in the still column. Expect a rich, citrusy hop nose with overtones of fresh juniper and light citrus flavors. This gin, in particular, offers a dry, medium-full body with a long finish.

Labor Day Libation

courtesy smugglersnotchdistillery.com

- 3 ounces Smugglers' Notch Gin
- 3 ounces Polar Pomegranate Dry Lime juice

Combine the gin, pomegranate soda and lime juice into a glass with ice and serve.



A Wild Autumn

Wild Hart's Vermont Classic Gin brings a unique character to this sipper, because the gin is lightly sweet with notes of vanilla and caramel. Shelburne's Wild Hart partnered with Runamok Maple, in Fairfax, to craft this bright, floral spirit with extra juniper and Runamok's Lime-Leaf Maple Syrup.

Autumn Hart

courtesy wildhartdistillery.com

- 2 ounces Wild Hart Vermont Classic Gin
- 1 ounce lemon juice
- $\frac{3}{4}$ ounce Runamok Maple Syrup
- 2 dashes bitters
- Ice

Add the Wild Hart Vermont Classic Gin, the lemon juice, maple syrup and bitters to a shaker with ice. Shake well and strain into a glass.

Kicked-Up Caffeine

While a bracing fall cocktail doesn't have to be warm, it certainly doesn't hurt when things start to turn frosty. The Irish Vermonter, which features the Green Mountain State's renowned Metcalfe's Vermont Maple Cream Liqueur, is a local twist on the classic Irish coffee. The Metcalfe's is crafted from 100% pure Vermont maple syrup (as if any self-respecting Vermonter would choose otherwise). Ed Metcalfe dreamed up this smooth, sweet liqueur in 2007, which won him a \$10,000 prize from the Brattleboro Development Credit Corporation's business plan competition. It's delicious neat, over ice or even ice cream, but it works perfectly in the Irish Vermonter.

Irish Vermonter

courtesy vermontdistillers.com

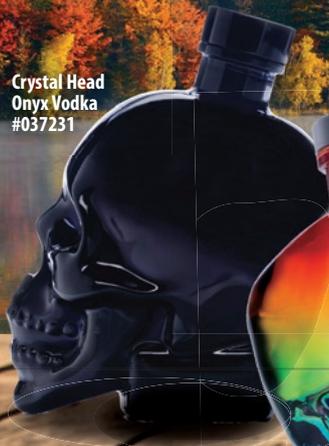
- $\frac{1}{2}$ ounce Metcalfe's Vermont Maple Cream Liqueur
- 1 ounce Irish whiskey
- 3 ounces coffee

Combine the Metcalfe's Vermont Maple Cream Liqueur, the Irish whiskey and the coffee in a glass and stir. Top with whipped cream if desired.

Things are starting to get interesting in Vermont...

NOW AVAILABLE:

Crystal Head Onyx Vodka #037231



Crystal Head Vodka #34122



Templeton Rye Whiskey #027102



Skrewball Peanut Butter Whiskey # 087026



Corralejo Reposado Tequila #089242



**# 1 PREMIUM
READY-TO-SERVE
COCKTAIL**



**WINNER
OF MULTIPLE
HOT BRAND
AWARDS**

— NEW TO VERMONT —
1800 ULTIMATE MARGARITA
PEACH 1.75L

NOW AVAILABLE IN VERMONT • CODE #59161 • PRICE \$20.99

SOURCE: NIELSEN XACD + LIQ + CONVENIENCE 152 WEEKS WEEK ENDING 5/22/21. MARGARITA WITH 1800® TEQUILA, 9.95% ALC./VOL. (19.9 PROOF). TRADEMARKS OWNED BY BE&C, S.A.B. DE C.V. ©2021 PROXIMO, JERSEY CITY, NJ. PLEASE DRINK RESPONSIBLY.

MIXOLOGY: APPLES, MAPLE AND PUMPKIN

A Cider Sipper

There are few flavors that define this time of year like apple. Coincidentally, and happily, it's also a flavor that sits perfectly in cocktails. And the Hard Pressed, featuring Mad River's Maple Cask Rum, showcases it perfectly.

Mad River Maple Cask Rum is distilled from 100% demerara sugar, and is finished in barrels that held maple syrup, which come from syrup maker Al Wood, of Wood's Vermont Syrup Company — who then uses rum barrels to produce his rum barrel-aged syrup. The result is a rum that's smooth and bright, with a nose of tropical fruits and butterscotch flavors.

The distillers at Mad River have whipped up this cocktail recipe, and specifically suggest using apple cider from Cold Hollow Cider Mill in Waterbury Center.



PHOTO COURTESY OF MAD RIVER DISTILLERS.COM

Hard Pressed

courtesy madriverdistillers.com

- 2 ounces Mad River Maple Cask Rum
- 1 ounce Vermont apple cider
- 2 dashes Angostura bitters
- Cinnamon stick for garnish
- Orange peel for garnish
- Ice

In a shaker, combine ice, Maple Cask Rum, Angostura bitters and apple cider. Shake until frosty and strain into a chilled cocktail glass. Garnish with a cinnamon stick and an orange peel.

Straight from the Orchard

Captain Morgan has created an expression that provides the best of its signature spiced rum with fresh apple flavors. Bottled at a smooth 70 proof, Captain Morgan Sliced Apple has the sweet, juicy and crisp taste of sliced apples, fused with its classic spiced rum and a hint of ginger. Captain Morgan Sliced Apple is great sipped neat, which is why this simple recipe works so well.

Apple Crisp

courtesy captainmorgan.com

- 1 ounce Captain Morgan Sliced Apple
- ½ ounce lemon juice
- Lemon wedge for garnish
- Ice

Pour Captain Morgan Sliced Apple and lemon juice into a shaker over ice. Shake and pour into a shot glass. Garnish with a lemon wedge and serve.



Smashing Pumpkins

It's in everything this time of year – coffee, muffins, lattes, and now cocktails.

It's fitting, since summer will soon be in the rear view mirror, and it's a perfect reminder that once September arrives, we're on the verge of the most brilliant and vibrant season of the year.

There aren't many flavors that evoke autumn like pumpkin.

This pumpkin-flavored recipe uses Caledonia Spirits' Barr Hill Vodka, bringing a little Montpelier to the glass. In addition to pumpkin, expect floral characteristics and an additional depth of flavor and

aromas thanks to Barr Hill's spirit. And for the ginger beer, try Halyard, which produces a range of spicy, citrusy options right in South Burlington.

Always drink in moderation.

Frankly

ORGANIC VODKA



Real Fruits, Roots, & Botanicals



Produced & Bottled by Be In Good Spirits, LLC
Austin, Texas © 2021
30% ALC/VOL. ENJOY RESPONSIBLY.

TRADITION REFINED

#087112 AZTECA
AZUL TEQUILA
REPOSADO
750ML, \$24.99

DRINK RESPONSIBLY

MIXOLOGY: APPLES, MAPLE AND PUMPKINS

ON THE COVER

Pumpkin Mule

- 1 ½ ounces Barr Hill Vodka
- 1 ounce black tea
- ½ ounce pumpkin syrup
- ½ ounce lemon juice
- Halyard Ginger Beer
- Ice

Combine the vodka, tea, pumpkin syrup and lemon juice in a shaker filled with ice. Shake until the outside of the shaker is frosty and then strain over ice in a mug. Top with ginger beer.



Advertisement for Fabrizia Spirits. The top features the brand name 'Fabrizia SPIRITS' in a blue script font, with 'ALL NATURAL. SMALL BATCH.' in a bold blue sans-serif font below it. The background shows lemons and a beach scene. In the center, there are several bottles of Fabrizia spirits: a clear bottle of Limoncello, a yellow bottle of Limoncello, an orange bottle of Rosquillo, and two bottles of Italian Margarita (one clear, one yellow). To the left, there are three packets of mixers: Italian Margarita, Italian Breeze, and Lemonade. At the bottom, a white box contains the text: 'Proudly Made In New England With Imported Italian Lemons! FabriziaSpirits.com'.

Resources

Smugglers' Notch Distillery

smugglersnotchdistillery.com

Vermont Distillers

vermontdistillers.com

Appalachian Gap Distillery

appalachiangap.com

Wild Hart Distillery

wildhartdistillery.com

Caledonia Spirits

caledoniaspirits.com

Wood's Vermont Syrup Company

woodsmaple.com

Cold Hollow Cider Mill

coldhollow.com

Champlain Orchards

champlainorchards.com

Runamok Maple Syrup

runamokmaple.com