



OVER 970 WINES REVIEWED IN THIS ISSUE

WINE ENTHUSIAST

MAGAZINE

OCTOBER 2011

Baumétini
from Baumé
Restaurant



shaking up saké

The sakétini gets a makeover.

With its remarkably diverse flavor profiles and styles, the rice-based beverage known as saké is as varied and complex as any sourced from the vine. Many purists take umbrage at the idea of mixing saké with other ingredients to create cocktails, but the mixologists who use it champion its flexibility and multifaceted character. Whether infused, sparkling or unfiltered, saké is a surprisingly fresh way to create mod-



infuse your own spirit

one

Wash and dry ingredient of choice (such as fruit, vegetables or chilies). Pour the spirit into a wide-mouth jar (save the bottle). Halve or quarter the ingredient and add to the jar.



Seal it tightly, allowing it to steep for as little as a couple of hours (for strong items like chilies) or as long as several days (for mild

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Bao Noodles (New York)

MOMOKAWA ORGANIC GINJO SAKÉ infused with cucumber, strawberry and kiwi adds extra depth and freshness to drinks like the Cucumber Rosemary Sakétini and the Summertime, created by saké specialist Chris Johnson, at this cozy Vietnamese eatery.

Straw Kiki Sakétini from Bao Noodles, New York



For saké cocktail recipes, plus Johnson's tips, visit winemag.com/susake

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—LESLEY JACOBS SOLMONSON



any other bottle of prized liquor. Be sure to label it to avoid surprises later on! —K.N.

tip: Resist the temptation to leave the ingredient floating in the liquor. Ingredients left floating in the alcohol can pickle, disintegrate or simply go rancid, ruining your results.