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# imbibe

TASTING NOTES: MAY 2008

## From the Editor's Desk

The May/June issue of *Imbibe* offers some great reasons to celebrate. In addition to this issue being our special summer drinks guide, it marks *Imbibe*'s second anniversary.

Our second birthday also brings news that for the second year in a row, *Imbibe* has been honored with a Maggie Award for Best Special Interest Magazine. The award recognizes our [March/April 2007](#) issue, and befittingly, our beloved columnist Doctor Cocktail was on hand to accept the honor at an awards ceremony in Los Angeles this month. We're humbled and grateful to hold the title two years running! Of course, none of this would mean anything without the support of our readers. Thank you for your support and enthusiasm—we treasure your readership and feedback. Here's to you and to many more wonderful celebrations to come!

## Imbibe This: Our Signature Cocktail Week Tipple



San Francisco Cocktail Week kicked off on Tuesday at [Harry Denton's Starlight Room](#). If you're in town for the festivities, be sure to join us for the Grand Finale Celebration at [Absinthe Brasserie & Bar](#) on May 19. This will be a fantastic evening of signature cocktails created by the amazing [Jeff Hollinger](#) and surprise guest bartenders, classically prepared absinthe, delicious nibbles from Absinthe's Executive Chef [Jamie Lauren](#) and special gift bags filled with great take-home goodies, from cocktail shakers to artisan chocolates. Get a full schedule and ticketing information at [sfcoktailweek.com](#).

If you can't make it to the party, you can still join us in spirit and pour yourself a spicy, sweet *Imbibe* cocktail, created by [Jeff Hollinger](#) for the event:

### The *Imbibe* Cocktail

2 oz. [Glenrothes Select Reserve Scotch](#)

1 oz. [blackberry liqueur](#)

2 dashes [Bittermens Mole Bitters](#) (or substitute 2 dashes [cinnamon-chile tincture](#), recipe below, and 1 dash [Fee Brothers Aromatic Bitters](#))

Tools: mixing glass, strainer

Glass: cocktail

Garnish: blackberry

Stir ingredients in an ice-filled mixing glass for 15 to 20 seconds, or until well chilled. Strain into a chilled glass and garnish.

### Cinnamon-chile tincture

4 1/2 cinnamon sticks

1 cup cacao nibs

1 red bell pepper, diced

3 small sweet peppers, diced

2 Fresno chilies, diced

1 1/2 dried Thai dragon chilies, diced

1 bottle blanco tequila

Combine and allow flavors to steep for several days to taste. Strain and store.

### In This Edition:

- From the Editor's Desk
- SF Cocktail Week Recipe: The *Imbibe* Cocktail
- Bonus Recipe: Tarragon Cooler
- Perfect Pair: Beer & Grilled Pizza



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## EVENTS CALENDAR

May 13–19  
San Francisco  
San Francisco Cocktail Week

May 16–18  
Paso Robles, Calif.  
Paso Robles Wine Festival

May 24–26  
Austin, Texas  
Austin Wine Festival

May 24–26  
Willamette Valley, Ore.  
Memorial Day Wine Weekend

## Summer Drinks Bonus Recipe: Tarragon Cooler

When the urge for a summer cocktail hits but you're looking for an alcohol-free alternative, fear not—we have ideas! We asked the talented Kelley Swenson of **Ten 01** in Portland, Ore., for his take on summer, sans alcohol. He delivered big flavor and beauty with the delicate yet refreshing **Tarragon Cooler**, a delicious bonus to our Summer Drinks Guide.



Have a favorite summer cooler of your own? [Share your recipe](#) with us.

## Perfect Pairing: Beer and Grilled Pizza

If you haven't already, it's time to pull your grill out of the garage. Here at *Imbibe* we're always looking for the perfect beverage matches for whatever we happen to be eating, and in the months ahead, we'll be doing plenty of grilling for our requisite imbibing. It may not seem like an obvious choice, but pizza makes perfect grilled fare, and what better with pizza than a summertime beer? We tasted a number of great Saisons for the May/June issue and found the refreshing **Saison Dupont** to be a perfect match for a grilled cheese pizza. Other good bets are Brew Dog's creamy yet crisp **The Physics Amber Ale**, the sharp and snappy **Trumer Pils** or the pale yet full-bodied **Lefse Blonde**. Here's a recipe from our resident grilling maven, circulation manager Siobhan Crosby, for her easy and deliciously cheesy grilled pizza.

### Grilled Fontina-Thyme Pizza

1 package pizza dough  
 1/2 cup tomato sauce  
 1/2 cup shredded fontina cheese  
 1 clove garlic (optional)  
 1/4 cup olive oil  
 1 sprig fresh thyme, stemmed and chopped  
 Tools: grill, rolling pin, pastry brush

Preheat grill to 375°. Flour a working surface and roll dough to desired thickness. Crush garlic clove, if using, into olive oil and mix. Brush one side of the dough with half of the olive oil mixture. Place dough on hot grill, oil side down, close cover and cook for 8-10 minutes or until the bottom is lightly toasted. Remove dough from grill and brush uncooked side with the remaining olive oil. Flip crust over and top the lightly toasted side with tomato sauce, cheese and chopped thyme. Return pizza to grill, cover and cook for about 8-10 minutes more or until cheese is melted. Serves 4.

June 6–7  
 Walla Walla, Wash.  
 Vintage Walla Walla

June 27–28  
 Chicago  
 Chicago Rum Festival

June 27–29  
 San Francisco  
 Pinot Days

July 16–20  
 New Orleans  
 Tales of the Cocktail

July 18–20  
 Watkins Glen, N.Y.  
 Finger Lakes Wine Festival

July 25–26  
 Ypsilanti, Mich.  
 Michigan Brewers Guild Summer Beer Festival

### Movers and Shakers

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### Ask Imbibe

[Send us your drink questions.](#) We have our team of experts standing by.

**MAY/JUNE 2008 ONLINE:** [CROATIA](#) [CHARACTERS: MIKE VEACH](#) [ROSEWATER COCKTAILS](#) [Also in this issue](#)

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