

THE GRAPEVINE

Tequila Anyone? | Updates & Local Spots | Destination: Scottsdale, AZ

Club Apdates



APRIL 19TH MEET-UP at

Jack Rose Dining Saloon

in NW DC was a success! Members Catina, Dawn, and Heather sampled a whiskey flight. And Ardbeg Islay Malt Scotch Whisky provided a





JUNE 21ST SIP & EXPLORE DAY TRIP to Muse Vineyards

in Woodstock, VA is around the corner! Reserve your spot





In the Neighborhood



**** NARCISSO WINE CELLAR**

Located in Hyattsville, MD, Narcisso was founded by two sisters from the Caribbean coast of Nicaragua. Dalia and Cyndi are continuing their family's tradition of winemaking, and offering tasting experiences, bottle shipping, and a club membership.

Check them out!



Feeling Good Libations!

WSC MEMBERS @ JACK ROSE WHISKEY FLIGHT @ JACK ROSE





Raise a Flass

Dearest Gentle Reader.

Monday is Cinco de Mayo! And even though it's more of a reason for Americans to eat tacos and drink margs than an actual holiday, I'm down! So this month, I am spotlighting two of my current favorite Teguilas:

TCapri Tequila - It's so very smooth! Black-owned. Woman-owned. And she's from MD! Her Blanco, Reposado, and Añejo small-batch tequilas are 100% Blue Weber agave, made in the Highlands of Jalisco, MX. Follow TCapri on IG. Find TCapri Tequila at many local liquor stores.

Cristalino Tequila - Cristalino is aged tequila that has been filtered (often through charcoal) to remove the naturally occurring colors and wood notes it picks up from barrel aging. The result is a tequila that has the complexity and character of an añejo with the crisp, bright notes of a blanco. It's on the expensive side, but great for a neat pour. Try Don Julio 70 or Maestro Dobel

Diamante! (Source: liquor.com) Cheers!

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Cocktail of the Month

TEQUILA NEGRONI TRY IT FOR CINCO DE MAYO!

My best spirit-drinking friends know that the Negroni is one of my favorite cocktails. I'm always looking for ways to make the perfect Negroni at home. What better way than to make it with Tequila?! And if you're feeling caliente, make it spicy!

- 1 oz Blanco Tequila (Additive-free if you have it)
- 1 oz Campari
- 1 oz Sweet Vermouth
- 1 oz Ancho Reyes chile liqueur (spicy option)
- Garnish with a lime peel or wedge

Place a handful of ice into your drink building vessel.

Add the tequila, Campari, sweet vermouth (and Ancho Reyes), then stir vigorously for 30 seconds. (NOTE: Proper dilution is key.)

Strain into a rocks glass over ice, then add garnish.

Enjoy!

Vaya Con Gusto

Fancy a girls' spa weekend? I've got the destination for you - Scottsdale, AZ! Prima (my cousin Celine) and I traveled to Scottsdale this past January for a fun and relaxing getaway! And the weather was perfect!

We flew into Phoenix Sky Harbor Airport on United, direct from Dulles. Before heading to our hotel, we had a delicious dinner at nearby Pa'La **Wood-Fired Cooking** restaurant. They have a tapas-style menu, that changes daily to take advantage of seasonal and locally-grown ingredients, and an extensive wine list. Prima and I shared a delicious steak, crispy brussel sprouts, Wagyu fat potatoes, and one of my favorite dishes to find on a menu - pork belly! AND I was able to get a glass of a Rhône Blend Châteauneuf-du-Pape (usually served by the bottle). ALL WAS DELICIOUS!!! Highly recommend!

We stayed at the **Andaz Scottsdale Resort & Bungalows**. Super cute property, where we enjoyed massages, facials, the steam room, and poolside food & drink service at the **Palo Verde Spa & Apothecary**. We also had a fun blind wine-tasting experience with the sommelier at the Andaz's Weft & Warp Art Bar + Kitchen restaurant.

Other highlights from our 4-day weekend include a "hike" at nearby **Camelback Mountain**. Amazing views! We rode in a Waymo, one of the area's plentiful driverless Ubers. Interesting experience! And we had super delicious cocktails at **Platform 18**, a prohibition-era, NYC train carthemed speakeasy. Delightful!

Consider checking out AZ – a nice change of pace, with lots to offer!



WINE TASTING @ THE ANDAZ

