



THE GRAPEVINE

Letter from the Editor | Updates & Events | Destination: Playa del Carmen, MX

Club Updates

- ☼ **APRIL 19TH MEET-UP** The Wells DC was the original April location, but space and reservation options are limited. Instead, we will meet up at **Jack Rose Dining Saloon in NW DC**. Make your reservation for the Saloon Dinner as close to 5:00 pm as you can make it.

In the Neighborhood

- ☼ **ERA WINE BAR** Located in Mt. Rainier, MD, this Black-owned wine bar features wines (by the glass) made from grapes from underrepresented regions, as well as small plate dishes.
- ☼ **DC WINE FEST** Tickets are on sale now for this annual wine tasting experience. Sat, Apr. 26 ~ Dock 5 @ Union Market, 1309 5th St, NE. Three 2-3 hour session times available. Tix are \$39/\$55.

Feeling Good Libations!

ERA WINE BAR



DC WINE FEST



Raise a Glass

Dearest Gentle Reader,

Pop a bottle! Raise a glass! Toast the Globe LLC is official! And thanks to you, the Wine & Spirits Club is up and running! I never thought about entrepreneurship as an option for myself, but now I couldn't be more excited about this new venture of mine!

In future issues, the *Raise a Glass* section will highlight various wines, spirits, brands, bars, trends, news, etc. But for this inaugural issue, I choose to highlight Toast the Globe! Let's raise a glass to enjoying exquisite flavors, enriching ourselves culturally, and making unforgettable memories together! Oh, the places we will go...

Cheers! 🍷🍷

Michon



Cocktail of the Month

LAVENDER FRENCH 75

THE PERFECT SPRING COCKTAIL!

This fragrant, bubbly cocktail puts a floral twist on the original French 75 – named after the powerful French 75 millimeter WWI field gun because it's known to pack quite a punch!

- ◆ 2 oz Gin (Empress 1908 Indigo Gin if you have it)
- ◆ 3/4 oz Fresh lemon juice
- ◆ 1 oz Lavender simple syrup
- ◆ 2 oz Prosecco or Sparkling Wine
- ◆ 2 sprigs Fresh Lavender or Lemon Peel (optional)
- ◆ 1 cup ice

Add ice, lemon juice, gin, and lavender simple syrup to a cocktail shaker; Shake for approximately 20 seconds.

Strain and pour into a flute or coupe glass.

Top with Sparkling Wine; Quick stir.

Garnish with lavender or lemon peel.

Enjoy!

Vaya Con Gusto

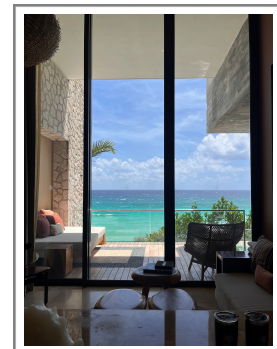
Here's a little secret – Toast the Globe's original name was Vaya Con Gusto, which means "go with pleasure" or "go with taste" in Spanish. TtG eventually won out, but VCG captures the essence of what this new venture will be all about! I LOVE TO TRAVEL! And TtG is all about creating tasting journeys, both literally and figuratively, to destinations all around the world!

One of my most favorite places on Earth is the Hotel Xcaret Resorts in Playa del Carmen, MX. I just got back from there last night after spending four amazing nights in paradise! These all-inclusive resorts offer top-notch service, amazing and authentic dining experiences, mesmerizing views, and of course, delicious cocktails! Tequila and Mezcal rule the day! But don't sleep on Mexican wines! The Baja California wine region is definitely on my travel wish list!

During my visit I had the pleasure of staying at both Hotel Xcaret Arte (HXA) and La Casa de la Playa (CDLP)! I consider HXA to be my home away from home. Relaxing by the lazy river or one of the many pools with a good book and cocktail service - just can't get any better than that! Check out the view of the main pool (below left). CDLP would typically be outside of my price range, but we got an upgrade for our last night. The views are to die for! The steady ocean breezes, spa, wine cellar, mezcal and tequila tasting room, chocolateria – ahhmaaaazing! Check out the pic of our room's balcony (below right). And if you ever have the chance to go to any of the Xcaret properties, take it! It'll change your life! 🍷



HXA



CDLP