

## GARNISHES

# Cocktail Complements

## LOUNGE ATTIRE PREMIUM COCKTAIL CRANBERRIES BRING A NEW SOPHISTICATION TO MIXED DRINKS



Cranberry has traditionally been a favorite base for cocktails. This longstanding tradition was taken to a new level in January of this year as the farm-to-table movement took real estate in the garnish category. For her new Lounge Attire brand, proprietor and horticulturist Natalie Foss bottles late-harvest, hand-sorted and hand-packed cranberries from a family farm on the southern coast of Oregon, which benefits from the long growing season of the Pacific Northwest.

Although aesthetically similar when used as a cocktail garnish, cherries pack a shameful ten calories each, while cranberries boast only one calorie apiece. This appeals to the skinny cocktail trend, and the tendency of cranberries to float creates a visual display that mixologists appreciate. But perhaps it's the nature of cranberry to not interfere with the flavor of fine spirits until eaten that pleases bartenders the most—the goal is to be complementary, not overbearing. ■

### Shiso Honey

- ▮ 2 oz. Double Cross Vodka
- ▮ 1 oz. lime juice
- ▮ ¾ oz. shiso honey syrup\*
- ▮ ¼ oz. fresh ginger juice

▮ Shake and strain over rocks.  
Garnish with a shiso leaf and Lounge Attire Premium Cocktail Cranberry.

#### \*Shiso Honey Syrup measure by weight

- ▮ 500 g. wildflower honey
  - ▮ 250 g. hot water
  - ▮ 150 g. Vietnamese shiso
- ▮ In a blender, add hot water and shiso (with leaves and stems). Let stand for two minutes. Add honey and blend completely; strain through fine filter.



For more recipes visit [www.loungeattire.com](http://www.loungeattire.com).

## THE VOICE OF FIVE GENERATIONS

### Celebrating Tradition with the Wente Family

Tradition is an extremely significant part of our family and business—in fact, it is our foundation of success and happiness for the past 130 years. Our family settled in the Livermore Valley after emigrating from Germany in the late 19th century, and several generations later, we are still here, raising our families and continuing to thrive in business. The holidays are an important time for us to gather back as a family and reflect upon what we're grateful for past and present.

During Thanksgiving, the fourth generation family members take turns hosting the celebratory meal, and the fifth and sixth generations bring extra helping hands to the table. The planning of the feast begins weeks in advance, determining who is responsible for what elements of each dish. Each year, the meal incorporates traditional recipes from both sides of the family, including a Southern dish from Eric, Phil and Carolyn's mother's side and the dried fruit and sausage stuffing from their father's. For decades, the tradition has been to saddle up the horses prior to dinner and ride through the vineyards—a family favorite!

We are grateful everyday for the dedication our family has given to the Livermore Valley wine region over the past century. Being able to celebrate that together and continuing to serve our community is an extraordinary honor we will continue to cherish.

Happy holidays, from our family to yours! —The Wente Family ■

