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TRAVEL, FOOD, RECIPES, WINE, COCKTAILS
+ STUFF.

MONDAY, JANUARY 2, 2012

Martinez Cocktail



The Martinez Cocktail with Sweet & Spicy Nuts

Ingredients

- 1 oz. Hayman's Old Tom Gin
- 2 oz. Cocchi Vermouth di Torino (sweet vermouth)
- 1 bar spoon Luxardo Maraschino
- 1 dash Angostura bitters
- 1 lemon twist (garnish)

Directions

- 1) Combine ingredients (minus the lemon twist) in a mixing glass and add ice.
- 2) Stir until well chilled.
- 3) Strain into a chilled cocktail glass.
- 4) Garnish with the lemon twist (don't forget to "spritz" the cocktail with the lemon oils and wipe the peel side around the rim).

Pairing

Pairs perfectly with [Sweet and Spicy Nuts](#).



LABELS: [ANGOSTURA BITTERS](#), [COCCHI VERMOUTH DI TORINO](#), [COCKTAIL](#), [HAYMAN'S OLD TOM GIN](#), [LUXARDO MARASCHINO](#), [MARTINEZ](#), [SWEET AND SPICY NUTS](#)

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ABOUT ME



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RECENT WINES

Foradori 2009 Myrto

60% Sauvignon Blanc, 40% Incrocio Manzoni with lovely peach, minerals, honey, and great acidity.

De Moor 2009 Chablis

L'Humeur du Temps

Great acidity and minerals with lemon notes. Paired with tile fish and rock shrimp butter wine sauce.

Breton Lorinon 1990 Crianza

Little closed to begin with, but opened up with some classic aged Rioja notes.

Mascarello, Giuseppe 1987

Barolo Villero

Started very bright, almost aggressive, but quickly mellowed into a lovely barolo full of life and energy.

Prudhon, Henri 2004 St.

Aubin 1er La Chateniere

Really great -- rich, lithe, young.

Burlotto 2010 Verduno

Pelaverga

Lighter, juicy, elegant, little funky (a good thing -- perfect for the fall.

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