



# The Tasting Panel

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## GOOD DEEDS

# Cocktails For a Cause

by Deborah Parker Wong / photos by Peter Griffith



Erick Castro (left) and Jacques Bezuidenhout (right) put their talents to work for the arts with an evening of artisan cocktails for hosts Jackie Jackson and Harvey Zuckerman.



Past President Deborah Tonella, who also grows grapes for Sequoia Grove, and THE TASTING PANEL's Deborah Parker Wong raise a glass in support of Music in the Vineyards.

Music in the Vineyards board member Jackie Jackson and husband Harvey Zuckerman kicked off the holiday season with an artisan cocktail party for family and friends at the luxurious Napa Valley Country Club. Jackson was the high bidder for THE TASTING PANEL's mixology auction lot offered at "Roll Over Beethoven," a benefit performance and live auction that raised \$87,000 for the Napa Valley Chamber Music Festival. Award-winning mixologists Jacques Bezuidenhout, Master Mixologist for Kimpton Hotels & Restaurants, and Erick Castro, West Coast Brand Ambassador for Plymouth and Beefeater gins, created this custom menu of artisan cocktails for Jackson's party and donated their time and products in support of the occasion.

## Artisan Cocktails



One of the evening's most popular sips, the Plymouth-based Broken Halo, created by Erick Castro.

by Jacques Bezuidenhout

### LA PERLA

- 1½ oz. Partida Reposado
- 1½ oz. Domecq Manzanilla sherry
- ¼ oz. Mathilde Pear Liqueur

Stir all ingredients with ice and strain into a chilled cocktail glass. Garnish with a lemon twist Duke's style.

### BLACK OPAL

- 1½ oz. Partida Reposado
- 1½ oz. Guinness Draft
- ½ oz. tawny port
- ¼ oz. agave nectar, cut with water 50/50
- Dash of Angostura bitter

Shake all ingredients with ice and strain into a chilled wine glass or small pint glass without ice. Garnish with grated or ground cinnamon powder.

by Erick Castro

### BROKEN HALO

- 2 oz. Plymouth gin
- ¾ oz. Don Guido Pedro Ximenez VOS
- ¼ oz. Maraschino liqueur

Stir and serve over large rock. Garnish with orange twist.

### APPLE ORCHARD PUNCH

- 1 cup Beefeater gin infused with cinnamon apple tea\*
- 1½ cups spiced apple cider
- ¾ cup lemon juice
- ¾ cup simple syrup
- 1 cup soda water

Build, stir and serve over a large ice cube; garnish with cinnamon, lemon wheels and sliced apples. \*To infuse gin, add 3 cinnamon apple tea bags to 1 bottle of Beefeater gin and steep for 20 minutes. ■

