

# FOR THE WIN! MUTINOUS BEVERAGE ARTIFACTS

# (< RÉMY MARTIN V

URL: remy.com

Rémy Martin V is unique because unlike their Cognac, V is clear. Rather than aging V in oak barrels, which gives Cognac its color and rich flavor, V is filtered using a bespoke process that chills the spirit to -10 degrees Celsius, ensuring a beautiful, transparent color and unparalleled smooth, fresh, clean taste according to Rémy Martin. Rémy Martin V is aimed at the millennial generation and is taking on vodka in the nightlife scene as the ultimate premium clear spirit used for mixed drinks.

# RABBIT AERATING POURER

URL: metrokane.com

When it's the wrong time and place for a decanter and you don't want to use a separate aerator, there is the Rabbit Aerating Pourer. Just stick the Rabbit Aerating Pourer into your wine bottle as you would with a traditional pourer and watch and listen as your wine is aerated while you pour it. Cheers!



## << GOVINO FLUTE

URL: govinowine.com

Reusable. Shatterproof. Recyclable. Govino is the ultimate go-anywhere wine glass that was originally created as a trade tool to help wine salespeople showcase their wines whenever and wherever proper stemware wasn't accessible. They would eventually see a bigger need in the consumer market and voila, you have govino. Their latest creation is the govino flute. Made of polymer, bubbly can now be enjoyed anywhere without the worries of breaking glasses.



# DEATH'S DOOR SPIRITS

URL: deathsdoorspirits.com

Located in Madison, Wisconsin, Death's Door Distillery handcrafts vodka, gin and whiskey in small batches on a 90-gallon copper pot still. Founded in 2005, Death's Door Spirits uses organic hard red winter wheat from Washington Island, Wisconsin in all of their spirits. With their vodka, we recommend this drink submitted to us by Benjamin Webb of Death's Door called The Regret.

- 2oz Death's Door Distillery Vodka
- > 1oz rosemary-infused brown sugar simple syrup
- > ½ oz of fresh squeezed lime juice

In an iced mixing glass, add all ingredients and shake. Strain into an old-fashioned glass. Garnish with a sprig of rosemary impaled through a lime wheel.





