

ENJOY | THE GREEN LIFE

Worth a Shot

Forget the *menudo*. Next time you plan to celebrate hard, mitigate the morning-after misery by limiting your intake to these sustainable spirits. The planet, if not your liver, will thank you. (The liquor experts below were asked to abstain from recommending any firewater with which they have a professional affiliation.) —A.B.

WHISKEY

DEAN PHILLIPS is the fifth-generation president of Minneapolis's **Phillips Distilling Company** (phillipsdistilling.com). He oversees the production of more than 70 brands, including Phillips Union Whiskey, Trader Vic's, and the award-winning Prairie Organic Vodka, a co-op brand in which more than 900 Minnesota farmers hold a stake.

"My favorite new ecofriendly spirit is **DEATH'S DOOR White Whisky** (deathsdoorspirits.com) from Madison, Wisconsin. Founder Brian Ellison sources organic wheat from Washington Island farmers, reuses hot water from the still to heat mash, and supplies his spent mash to feed local dairy cows. He's also a founding member of the environmental nonprofit 1% for the Great Lakes (one4gl.org). The outstanding whiskey rests in uncharred oak barrels before bottling and offers tequila and sake notes on the bouquet. Drink it neat, on the rocks, or as the base for unique cocktails." *\$35 for 750 milliliters*

TEQUILA/MEZCAL

H. JOSEPH EHRMANN, known as "H," has been a bartender for almost two decades. In 2003, he restored one of San Francisco's oldest saloons and reopened it as **Elixir** (elixirsf.com). The bar has since become America's first to achieve a Green Business certification (gbcertified.com) and has been listed among *Food and Wine's* top 100 U.S. bars. In 2010, *Nightclub and Bar* magazine named him bartender of the year.

"**DEL MAGUEY** (mezcal.com) is a family of mezcals made in remote villages in Oaxaca, Mexico, by a collection of distiller-farmers. They offer enticing smoky and floral aromas, a rich and creamy mouthfeel, and sip-after-sip palate satisfaction. My favorite is **San Luis del Rio**. I spent a week visiting these villages as the company was going through organic certification, and I observed the painstaking attention to detail by eighth- and ninth-generation distillers who do everything by hand. Truly some of the finest distillates in the world." *\$69 for 750 milliliters*

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PAUL ABERCROMBIE (paulabercrombie.com) is the author of *Organic, Shaken and Stirred: Hip Highballs, Modern Martinis and Other Totally Green Cocktails* (Harvard Common Press, 2009). He lives in Tampa, Florida, and writes about cocktails, wine, and travel for the *Washington Post*, *Wine Enthusiast*, and other publications.

"Gin has come a long way from Prohibition bathtubs. Among the better organic brands is **JUNIPER GREEN Organic Gin** (www.junipergreen.org), distilled in central London. Despite its distinct flavor—a riot of organic juniper berries, coriander, angelica root, and savory—it won't overpower a cocktail's other ingredients." *About \$25 for 750 milliliters*



U.S. liquor sales total \$19 billion per year.