

January 2-Pack + Negroni



\$77 for all three
regularly \$39/\$18/\$35 each

The Negroni is perhaps the biggest success story of the cocktail resurgence of the past 25 years. Unlike the Manhattan, Martini, and Old Fashioned, the Negroni basically disappeared during the cocktail dark ages of the '70's and '80's; perhaps this has been a blessing in disguise in that the Negroni has not had to overcome the negative misconceptions that were heaped on the other members of the "classic cocktail" category.

Legend has it that the Negroni was invented in 1919 at the Cafe Casoni in Florence, Italy. The story goes that Count Camillo Negroni strode into the bar and directed the bartender to make him an Americano Cocktail – red bitter/sweet vermouth/soda water – but to substitute gin for the soda water. And thus, a legend was born. This cocktail is commonly thought of as an aperitivo, though it is quite delicious at any time of the day, most particularly as a breakfast cocktail. A Negroni is comprised of three ingredients: gin, red bitter liquor, and red vermouth.

Contratto Bitter (*originally \$39*)

Due to excellent marketing, Campari has become *the* red bitter liquor, although, here at Arroyo Vino, we prefer the Contratto Bitter. A precursor to Campari, we find the Contratto to be complex and interesting whereas Campari reads a bit one-dimensional. Plus, Contratto Bitter is still colored with cochineal in contrast to the red lake no. 40 that Campari now uses.

Dolin Vermouth Rouge (*originally \$18*)

There are many red vermouths on the market; we find that each has its ideal use. Dolin Rouge is the perfect choice for negronis because it is light enough to let the gin shine while still providing an herbaceous depth to the drink.

Grey Whale Gin (*originally \$35*)

There are potentially millions of gins to choose from – on our shelves alone we have at least 25. We selected the Grey Whale for a couple of reasons: first and foremost, it's quite yummy; secondly, it has the botanical backbone to carry the bitter and sweet elements provided by the Contratto and Dolin Rouge.

The original recipe is equal parts gin, red bitter liquor, and sweet red vermouth, though we've skewed our version a bit in favor of the gin.

Recipe

1.25 ounces Grey Whale Gin

1 ounce Contratto Bitter

1 ounce Dolin Rouge

Orange twist

Add all ingredients to a mixing glass; stir; strain into whatever glass suits your fancy – a coupe or rocks glass is standard; using a peeler, take a long section from an orange peel; express the oil from the peel by squeezing it – peel side down, pith side facing you – over the top of your Negroni; twist the peel and run it around the rim of the glass; place the twist in the glass. Enjoy.