

CHAMPAGNE

Schramsberg's J. Schram 2000 (\$90) combines ripe fruit flavors and crisp acidity. If you like your bubbly a little yeastier, Pol Roger Brut 1998 (\$80) is rich, beautifully balanced, and quite complex. Charles Ellner Brut Prestige 1999 (\$65) and Cuvée de Réserve Brut (\$42) are both great for the money. They're also both intense, with very persistent finishes, but the 1999 is lusher. Taittinger's Comtes de Champagne Blanc de Blancs 1998 (\$172) is a perennial favorite. This vintage is bright and elegant, with a pleasant hint of oak.

SPIRITS

Bartenders love **St. Germain** elderflower liqueur (\$33); a spritz of seltzer is all it needs. **Karlsson's Gold Luxury Vodka** (\$40) is made from seven varieties of Swedish new potatoes. The classy **Don Julio 1942** (\$125) *añejo* tequila has a lovely agave sweetness. **Auchentoshan Bourbon Matured** (\$120) 16-year-old single-malt Scotch is bold for a Lowland whisky but still has finesse. The latest Compass Box release, **Flaming Heart** (\$85), is a smooth and spicy blend of single malts. Raise a glass to America's most important

bartender, Jerry Thomas, the subject of David Wondrich's *Imbibe!* (\$24).

WINE

Jayson Pinot Noir 2005 (\$65) is big and ripe, but well-balanced. L'Ecole No 41
Ferguson 2004 (\$45), a delicious
Bordeaux blend, has grapes from some of Washington State's oldest vineyards.
Bonny Doon Vineyard's Le Vol des Anges 2006 (\$30) evokes apricots, pears, and citrus. Eroica Single Berry 2005 (\$200), an incredibly rich dessert wine, has great' acidity that keeps it from being cloying.



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