

C



FOR MEN

CALIFORNIA STYLE

CHRIS PINE

Suited Up for the Season's Biggest Blockbuster

STOKED

CHEFS PLAYING WITH FIRE

INSTANT CLASSICS

- LUXURY CARS
- COLLECTIBLE ART
- ROCK BANDS
- HOP-DISTILLED WHISKEY
- PUMPED UP KICKS
- PRIVATE JETS

C FOR MEN

TRAILBLAZERS

DENNIS HOPPER'S WILD RIDE • A SURF TRIP WITH ROB MACHADO
• ARI EMANUEL PRE-HOLLYWOOD • DR. DAVID AGUS, LIFE SAVER

SPRING 2013 \$5.99



Display until July 9, 2013

SPRING 2013

BAR KEEPING

Clear the top shelf for California's most spirited offerings



UKIAH

In the Mix

Ukiah-based Ansley Coale of Craft Distillers has launched **Fluid Dynamics**, bottles of pre-mixed cocktails using their Germain-Robin brandies and house absinthe. Stefan Matulich of Napa's Bounty Hunter store has a tip for making aged drinks: "Try old-fashioneds, or a gin in a Negroni. Most martini-style cocktails get overpowered by the spice from the oak." \$80; bountyhunterwine.com.



Charbay's 1,000-gallon Alambic Charentais Pot Still.

ST. HELENA

All Hopped Up

A noble experiment, indeed: 10 gallons of beloved Bear Republic Brewing Company's Racer 5 IPA are distilled for nine days in Charbay's classic copper Charentais, then spend 22 months in French oak, to make about a gallon of green hop-spiced **Charbay R5 Aged** whiskey. This latest by 13th-generation Master Distiller, Marko Karakasevic is a forerunner in the world of hop-meets-craft distillation. \$54-\$75; charbay.com.



ALAMEDA

Custom copper pot stills at St. George Spirits.



MALT MASTER In 1996, Lance Winters of **St. George Spirits** applied his brewing experience and sense of place—East Bay, not Islay—to small-lot whiskey. Lot 13's upcoming release will be his most sought-after yet. (If you can get your hands on last year's XXX edition, consider yourself blessed.) \$70; stgeorgespirits.com.

PASO ROBLES

Grape Expectations

At their eponymous Paso Robles winery, Alex and Monica Villicana have discovered a way to make saignée—an often discarded byproduct of the winemaking process—sustainable. For **Re:Find**, they've distilled theirs and runoff from nearby craft producers into two clean-finishing spirits: a neutral brandy (essentially a vodka); and a botanical blend (a gin) vapor-passed with Central Coast aromatics like juniper berry, coriander, orris root, citrus peels and lavender. \$35-\$38; refinddistillery.com.



SAN FRANCISCO
LOST AND FOUND

While bitter French aperitif Amer Picon is unavailable in the U.S., San Francisco's Torani family (same as the syrups) has your replica: **Torani Amer**, well-known in CA's Picon punch-drinking Basque communities and trending with Amaro-coveting bartenders. \$7; caskstore.com.



ST. GEORGE SPIRITS (2): BEN KRANTZ