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New Trends in  
**WHISKEY**

New Hampshire  
Film Festival

Spanish Rioja Wines



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22

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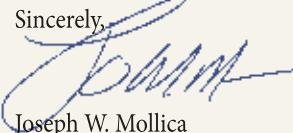
Dear Friends:

Autumn is a busy time in New Hampshire. With the change of seasons comes increased activity, whether it's leaf-peeping in the White Mountains, attending one of our state's many food festivals or events, or perhaps trying a wine tasting (see page 34 for more information about two popular tasting events, Vintage & Vine at Strawberry Banke Museum on September 10 and the Palace Theatre 5th Annual Wine Tasting and Auction on September 15).

Speaking of wine – this issue marks the debut of the New Hampshire Wine Enthusiast Review. Each issue, we feature a discussion with a New Hampshire wine enthusiast about a new wine that he or she has tasted. Turn to page 19 for our interview this month with Mark Silversmith of Bedford.

This October, consider visiting Portsmouth for the 11th annual New Hampshire Film Festival, which features the best in recent independent cinema from around New England, the nation and the world. The festival is October 13-16. For more information, see page 27.

Thank you for visiting this New Hampshire Liquor & Wine Outlet. Please enjoy our products responsibly and have a great fall season.

Sincerely,  
  
Joseph W. Mollica

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# What's New

Stop by your local New Hampshire Liquor & Wine Outlet for an outstanding selection of your favorite spirits. Welcome autumn with these featured brands.



## Jack Daniel's Tennessee Honey

Jack Daniel's Tennessee Honey brings together two complementary tastes: Jack Daniel's Old No. 7 mingled with a special honey liqueur. This smoother, sweeter version of Jack Daniel's is 70 proof and is particularly good when mixed with cola.

## ROOT Liqueur

Art in The Age's ROOT is an authentic American liqueur based on old root tea recipes that date back to the 18th century, when American settlers learned the value of herbs from Native Americans. Organic grain spirit is mixed with 13 ingredients including anise, allspice, cardamom, cinnamon, smoked black tea, wintergreen, birch bark, citrus and pure cane sugar for a delicious liqueur. The nose is sweet with birch, mint, spices and honey. ROOT can be sipped neat and over ice, and makes a unique addition to cocktails.



## Cupcake Vodka

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**Skinnygirl Margarita**  
Bethenny Frankel, reality television star and author of the book *Naturally Thin*, created Skinnygirl Margarita for people who want a good margarita without extra calories. Skinnygirl Margarita is a pre-mixed cocktail that's ready to serve over ice. Made with premium blue agave tequila, a hint of agave nectar, fresh lime juice, and a splash of triple sec, it's 100 calories per four-ounce serving.

### Belvedere

#### Bloody Mary Vodka

Produced in Poland, Belvedere Vodka's newest flavor is Belvedere Bloody Mary Vodka. The spirit is made by combining batches containing seven ingredients, including tomato, horseradish, black pepper, and lemon. The result is a spicy vodka that requires only the addition of tomato juice, ice and a garnish for a Bloody Mary. ☺



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## Rioja – Simple to Sublime



**By Gordon Heins**  
Wine Merchandising  
Specialist for NH  
Liquor Commission

From a dark, dusty, spider-laden corner of my wine cellar (*from which I tried unsuccessfully to have a bottle retrieved by my younger son*), I recently uncorked a Rioja wine from the 1987 vintage. I remember buying it for \$3.00 in a close-out sale years before. After removing an empire of dust mites from the bottle and a brittle cork, I decanted the wine. Knowing it would have substantial sediment – as the wines of Rioja often do with age – I found the wine to be still delicious and fresh tasting. It ended up pairing incredibly well with grilled lamb chops and homemade chimichurri sauce for the evening's dinner.

It's certainly not typical to experience the caliber of wine that I did from a 24-year-old inexpensive wine, but it goes to show you how well-made these wines can be. It was worth reaching (*with closed-eyed angst*) into the weave of webs in the spider hole to retrieve it.

After a season of refreshing whites and lightish reds – with a few frozen cocktails thrown in for good measure – and with the cooler air of autumn on the wing, I'm ready for a new landscape of wines. As always, when I need a real change, I look to Spanish wines and, in particular, the wines from Rioja.

My love affair for Spanish (specifi-

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**93**  
Wine & Spirits  
Magazine 2011

"This 2010 is a subtle Casablanca sauvignon with floral and citrus notes that accompany the wine on its trajectory through the finish. The juicy flavors have a hint of bitterness, like grapefruit along with the snap of green apples that comes on to to brighten the end."

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MY WINE LIFE

cally Rioja) wines began years ago while on a day trip to Nantucket. It was in a local shop on a fair summer day that I discovered four bottles of a wine I'd been seeking but couldn't find anywhere on the mainland. It was a *Wine Spectator* Top 100 (number 3, I think), which was something I put a lot of stock in way back before my eventual professional jading. It was such an undulating experience for me to find this gem that I snapped up all four bottles without asking the price. I opened one for dinner that night and, whether it was spectacular or not, in all my excitement, I would certainly believe it was.

I think the reason I like Rioja wines so much is that they remind me somewhat of the wines of Bordeaux which I truly love. As a matter of fact, early on,

Wines from Rioja are often very affordable despite being arguably Spain's most famous – or at least most recognized – wine district. Here you will find an array of whites, rosés (Rosato) and reds ranging from the simple fruit-forward to ultra-powerful.

Because the bulk of Rioja wines are not too heavy, they make for an excellent transitional wine as a bridge from summer to winter.

#### Rioja = Easy to Understand Wines

##### Grape types:

Made primarily from blends of Tempranillo and Garnacha (Grenache).

##### Age:

**Crianza** – One year in the barrel and one year in the bottle before release. Fresh, lively and well balanced. **\$**

**I think the reason I like Rioja wines so much is that they remind me somewhat of the wines of Bordeaux which I truly love.**



when the first great wines were being produced in Rioja, it was because immigrating French château owners and winemakers came to the area to produce wines using French techniques (Bordeaux vineyards were destroyed from the root louse phylloxera. This little devil bug wiped out most of Europe's vineyards but thankfully didn't affect northern Spain). Even though the wines are made primarily from Tempranillo and Garnacha (Grenache) grapes and not the five traditional Bordeaux grapes, the wines often have a similar personality. The wines themselves are usually well balanced so that you're not tasting too much of any one thing, like the dry tannins that can make you pucker up like an apple doll. For this reason, they are excellent food wines and, as a bonus, age very well.

**Reserva** – One year in oak barrels and two years in the bottle before release. More complex and well worth the extra dollars. **\$\$**

**Gran Reserva** – Two years in oak barrels and three years or more in the bottle before release. Consistently among the best quality-to-price wines on the market. If you don't have a wine cellar to age your own wines but still want the pleasure of uncorking an older bottle, then Reserva or Gran Reserva is for you. **\$\$\$**

So whether you've enjoyed the movie *Vicky Christina Barcelona*, love molecular gastronomy, or have a flair for the Spanish language, the wines of Rioja are certainly worth seeking out. They're definitively Spanish.

Salud!

# Christmas Farm Inn

Although its address is Blitzen Way, the Christmas Farm Inn and Spa offers more than a holiday-inspired location: a relaxing getaway in the White Mountains complete with fine dining under the supervision of an award-winning chef.

Located on 15 acres in Jackson, the Christmas Farm Inn and Spa is larger than many country inns. It's a 41-room resort that includes the main inn building, which dates back to 1786; a c. 1778

**"We're the type of place where people can relax and chill out. It's a great place to be."**



salt box that was originally a farmhouse and, at one point, the local jail; a c. 1786 barn; seven cottages and 12 carriage house suites. In addition, there's an Aveda Concept spa, a heated indoor pool and fitness center, and an outdoor pool. The property first became an inn in the 1880s and briefly was a farm (hence the name Christmas Farm) in the 1940s. It's been known as the Christmas Farm Inn since 1946. Innkeepers Gary and Sandra Plourde bought the Inn last year.

Gary Plourde worked almost 20 years for major hotel companies, opening new hotels and rebranding and repositioning others in such exotic locales as London, Croatia and South Africa. Married with two young children, the Plourdes decided a few years ago that

they wanted to return to New England (Gary is originally from Maine) and started investigating properties for sale. They found the Christmas Farm Inn and "fell in love with it," says Plourde. Since purchasing the property, the Plourdes have made many cosmetic improvements and are focusing efforts in

the Year by the American Culinary Federation's White Mountains chapter. Originally from New York and a graduate of the Culinary Institute of America, Shafer oversees meals in the Inn's main dining room and adjacent pub, the pool-side bar, and for weddings and events.



The Christmas Farm Inn provides a warm welcome to visitors year round.

the Inn's dining room, creating a menu that Gary calls "elegant but relaxed."

"We focus now on country-style, wholesome food," says Plourde. "Most of our food is natural or organic. We don't market ourselves as an organic restaurant but we try to source local and organic meats and foods when we can find them."

Chef Stan Shafer, who's been at the Inn a little longer than the Plourdes, was recently recognized as Chef of

## Fresh, Country-Style Meals

Christmas Farm Inn's dining room is country-casual, featuring American and international dishes that range from steak and chicken to seafood. All items are prepared using fresh ingredients; gluten-free options are also available. "We cook everything fresh and we try to keep our menu prices reasonable," says Plourde.

Among Plourde's favorite dishes is the Green Apple Bourbon Strip Steak, a

## Green Apple Bourbon Strip Steak

Serves Six

Six, 8 oz New York strip steaks

### Strip Steak Marinade

Salt and pepper to taste  
8 oz green apple puree  
3 oz bourbon  
2 oz ginger

Season strip steaks with salt and pepper and place in single layer in a pan.

Mix together the green apple puree, bourbon and ginger. Pour marinade over strip steaks, coating thoroughly.

Cover and marinate in refrigerator for at least four hours, preferably overnight.

### Green Apple Bourbon Sauce

Prepare this sauce to put on the steak after it's cooked (steak may be cooked any way you prefer)

6 oz bourbon  
4 oz green apple puree  
12 oz demi-glace (or a beef-based, brown sauce like gravy)  
1 oz roasted garlic

In a sauce pot, reduce bourbon to two ounces. Add in demi-glace and bring to a boil. Mix in green apple puree and roasted garlic. Bring to simmer and strain. Keep warm prior to serving.

Green Apple Bourbon Strip Steak



Christmas Farm Inn specialty. "It has a very delicate sauce that's not overpowering and allows the flavor of the meat to come through," he says. Plourde's favorite wine to pair with the strip steak is Concannon Pinot Noir, which is light and brings out the meat's flavor. He also recommends Alamos Malbec as well as Ravensood Zinfandel. "It has a ripe

cherry with a little bit of a molasses undertone that works with the dish," Plourde notes.

Plourde prefers white wines with another house specialty, the Chicken with Sausage Pesto. The dish, a chicken breast and sweet Italian sausage sautéed with mushrooms and onions in a creamy pesto sauce over pasta, pairs

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well with Clean Slate Riesling, a German wine, and Angelini Pinot Grigio Veneto. "Both wines are good drinking wines and good values," says Plourde. Plourde is redesigning the Inn's wine list and plans to offer a manager's reserve list. "I want to add some international flair," he says. "There are some excellent Rioja wines, as well as wines from Lebanon and South Africa, that I'd like to offer."

### Sweets & Cocktails

The Inn has carved out a special niche with its desserts and specialty cocktails. Chef Shafer has created the decadent Chocolate Bag – a bag made of chocolate that's stuffed with brownie cake, ice cream, nuts and topped with a cherry. It's the subject of rave reviews on Trip Advisor (and featured in many guest photographs).

With many visitors coming from the Boston and New York metropoli-



The Christmas themed dining room is country-casual and comfortable.

tan areas, the Inn bartenders mix a lot of martinis and Cosmopolitans, says Plourde. He recently introduced a drink called the Red-Eyed Jack, a drink once favored by Hollywood's 1960s-era "Rat Pack" (entertainers Dean Martin, Frank Sinatra, Sammy Davis, Jr., Peter

Lawford and Joey Bishop): it's one part Jack Daniel's, two parts cranberry juice, freshly squeezed lime, all poured over ice. Another version is the Scarlett O'Hara, which contains the same ingredients but is poured into a tumbler with ice and then strained into a martini

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BULLEIT American Straight Rye Whiskey, 45% Alc/Vol. ©2011 Bulleit Distilling Company, Lawrenceburg, KY.

Peanut Butter Cup Martini



2 oz vanilla Stolichnaya  
1 oz Godiva Chocolate Liqueur  
1 tbsp peanut butter  
1 squirt chocolate sauce

Chill martini glass. Decorate glass with melted chocolate or chocolate sauce using an artist paint brush, fork or squiring in a design. For multiple glasses, keep the glasses chilled, until ready to use. Mix all ingredients in a shaker (hand-shake vigorously to ensure peanut butter dissolves). Pour into chilled glass and serve. Serves one.

glass. "It's light and refreshing and you wouldn't even know that there's whiskey in it," Plourde notes.

Other popular drinks include chocolate martinis as well as a peanut butter martini, with vodka, peanut butter, and chocolate syrup. Plourde hopes to tap many of the numerous maple trees on the Inn property and develop a maple syrup-based cocktail for fall and winter months.

The Inn offers a range of daily dining specials, including Italian night, 2 for 1 dining, and a steak and wine night. Breakfast is served from 7:30 – 10 a.m.; during summer, lunch – lobster rolls, burgers and light snacks – is served in the poolside Cabana. The restaurant and pub are open seven days a week from 5:30 – 9 p.m.

"We're the type of place where people can relax and chill out," says Plourde. "It's a great place to be."

**The Christmas Farm Inn and Spa**

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# New Hampshire Wine Enthusiast Review



Enthusiast:  
**Mark Silversmith**  
Physician, Bedford, NH

Selected Wine:  
**Souverain Cabernet '07**

Nearest Outlet Location:  
Colby Court, Bedford



Item #11957

Souverain  
Cabernet Sauvignon  
Alexander Valley  
750 mL

Regular price:  
\$19.99

Is wine tasting a big passion for you?  
Yes, I enjoy tasting and finding great new wines to enjoy sipping or to pair with meals. If they're good buys like this one, even better!

What type of occasion was the wine for?  
A relaxing weekend dinner.

What type of food did you pair with the wine?

I had lamb kabobs, which is an appropriate match for this wine, because the Souverain is big, young, and robust. It paired well with the lamb.

What did it taste like?

Dark fruit, such as plums and black cherry. It was quite tannic when opened and that initially overwhelmed the fruit; but after opening it to air for a few minutes, the tannins subsided and the big fruit-forward nature of this wine came through. It had a very nice, long finish.

Can you compare it to other wines you've had?

This is what I'd expect of a very good, young California Cabernet.

Did you like it?

Yes, pairing it with a gamey, spicy meat dish worked very well.

Would you buy it again?

Yes.

Would you recommend it to others?

Definitely!

## Note from Nicole Brassard, NHLC Wine Buyer

Souverain Cabernet is a Sonoma classic. Over the years the wine has remained a consistent style made by iconic Sonoma winemaker Ed Killian. The '07 vintage is supple, yet assertive, with deep, black fruit flavors and hints of coffee and chocolate. I've enjoyed many bottles of this wine over the years and they age exceptionally well.



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# American



# Whiskey Gets Crafty

New Trends Lead to New Tastes

BY DEBBIE KANE | PHOTOGRAPHY BY JOHN W. HESION

**I**f you believe legions of writers, bloggers, Facebook fans and others, American whiskey is more than just a drink: it's a spirit that's entwined with American culture.

Spirits trend watchers predicted that 2011 would be a break-out year for the amber-hued liquid. It appears they're right. Internationally, sales of American whiskey have more than doubled over the past decade to roughly \$812 million, according to DISCUS. Max Watman of Liquor.com noted, "drinkers around the globe crave their complex spirits." He says American whiskey's popularity is boosted by premium and creative bottlings of the spirit, such as experimenting with cask aging. "Projects like these are the future of American whiskey,"

Watman says.

American whiskey – which has been part of this country's history at least since President George Washington operated a commercial distillery at his Mount Vernon plantation – has specific designations. All must be made from grain mash, be at least 80 proof when bottled and aged in oak barrels (except for corn whiskey). To be called bourbon whiskey, or bourbon, the spirit must be made in the U.S. with a grain mixture of at least 51 percent corn and be aged for at least four years in a new oak barrel that's charred inside (such as bourbons like Jim Beam

and Wild Turkey). To be called "Tennessee whiskey," like Jack Daniel's, the bourbon must be made in the state and contain at least 51 percent corn; some Tennessee whiskies are also charcoal filtered.

Distillers are getting crafty with their bourbons. Here are a few trends of note:

#### Barrel Aging

Bourbon is traditionally aged, start to finish, in newly charred oak. Now producers are following that up with additional aging in other types of barrels. Maker's Mark recently created **Maker's 46** by inserting seared oak staves into a French-made barrel of finished Maker's and steeping it for a few months. The rich flavor of **Jim Beam's Devil's Cut** is created by extracting the whiskey found in the barrel wood. It's blended with six-year-old bourbon and bottled at 90 proof.



## Rye Makes a Comeback

Rye, made from at least 51 percent rye grain, is spicier and earthier than bourbon and can be enjoyed straight or in a cocktail. **Bulleit 95 Rye** is a straight rye whiskey, with 95% rye mash whiskey and 5% malted barley. Aged between four and seven years, Bulleit 95 is smooth with sweet tones of maple and oak.

## Small-Batch Whiskies

Smaller batch bourbons offer different distilling techniques from the larger batch collections. **Knob Creek Single Barrel Reserve** is a higher-proof, single-barrel Kentucky bourbon that's been aged for nine years and is hand-selected, barrel by barrel, to find the best expressions of character and flavor. It has rich wood, nut and vanilla flavor notes.

## Infused/Flavored Bourbons

For drinkers who prefer something a little sweet, several new bourbons offer a lighter whiskey taste. **Red Stag by Jim Beam** is black cherry-infused bourbon from Kentucky. It combines four-year-old Jim Beam with black cherry flavors for a spirit with flavors of corn and oak accented by a hint of black cherry. **Jack Daniel's Tennessee Honey** brings together Jack Daniel's Old No. 7 and a special honey liqueur for a smoother, sweeter version of Jack Daniel's. **Wild Turkey American Honey** combines the distinctive taste of Wild Turkey Kentucky bourbon with honey.

## Whiskey Cocktails

Classic whiskey cocktails like the whiskey sour and the Manhattan have never really gone out of style and thanks to the popularity of such television shows as "Mad Men," they're making a comeback. Try these cocktails when you feel like experimenting with whiskey tastes:

### Manhattan

2 oz rye whiskey  
1/2 oz sweet vermouth  
2-3 dashes Angostura bitters  
1 Maraschino cherry

Pour ingredients into a mixing glass with ice cubes. Stir well. Strain into a chilled cocktail glass. Garnish with cherry.

### Maker's Mark Revivant 46

From mensjournal.com

1 dash Angostura bitters  
1/2 oz fresh lemon  
1/2 oz raspberry syrup  
1/2 oz Lillet Blanc  
1/2 oz Maker's 46

3/4 oz cava  
Lemon twist

In a mixing glass, combine the first 5 ingredients. Add ice. Shake and strain into a cocktail glass. Top with cava. Garnish with a lemon twist.

### Black Cherry Cooler

Courtesy of Jim Beam

1 1/4 parts Red Stag by Jim Beam  
1/2 part triple sec  
2 parts pineapple juice

1 part fresh squeezed orange juice  
1/2 part Cruzan Black Strap Rum  
Orange curl & lemon twist

Fill mixing glass 3/4 full with ice. Pour ingredients in order listed and stir until well chilled (about 20 seconds). Strain into chilled martini glass, garnish and serve.  
(For on the rocks: build over ice in glass, garnish and serve.)

### Irish Honey

Courtesy of Wild Turkey

1 1/2 oz Wild Turkey American Honey  
1 1/2 oz Jameson Irish Whiskey  
Lime pinwheel

In an ice-filled mixing glass, add ingredients and shake until well chilled. Strain into an ice-filled rocks glass. Garnish with a lime pinwheel.

### Tennessee Honey Smash

Courtesy cocktailenthusiast.com

1 1/2 oz Jack Daniel's Tennessee Honey  
1 oz honey  
8 mint leaves  
1 lemon, diced

Muddle lemon and mint leaves, then add remaining ingredients. Shake with ice, then strain over fresh ice into a rocks glass. Garnish with a lemon wheel. 



# Lights, Camera, Action

**NHLC Partners with the New Hampshire Film Festival**

LONG WITH LIGHTS AND CAMERAS, there'll be plenty of action in Portsmouth this fall at the New Hampshire Film Festival (NHFF): after-parties, meet-and-greets, workshops, and, of course, movies. More than 80 films will be screened during the festival, a four-day celebration of independent film that happens October 13-16. This year, the New Hampshire Liquor Commission (NHLC) joins Francis Ford Coppola Winery, Absolut Vodka, and Moët Hennessy in supporting the festival's local restaurant and hospitality programs.

"We're very excited about being part of the New Hampshire Film Festival," says NHLC Commissioner Mark Bodi. "NHFF is a perfect opportunity not only to see great movies and documentaries, but to enjoy a day or evening out in Portsmouth, whether it's dining at area restaurants or stopping at one of the festival's other events." In conjunction with area restaurants and the festival's wine and spirits industry sponsors, the NHLC will be involved with promotions and special events. Other state agencies supporting the festival include the New Hampshire Film & Television Office, part of the New >>





Top: An enthusiastic film audience at the Music Hall. Above: After-parties give attendees the opportunity to mingle with film industry professionals and other movie fans.

Hampshire Division of Cultural Resources, and the New Hampshire Division of Travel & Tourism Development, part of the Department of Resources and Economic Development. "This is an exciting example of three state agencies working collaboratively to promote culture, hospitality and tourism," said Bodi. "My thanks to Commissioners Van McLeod and George Bald for their assistance."

The NHFF gives students, professional filmmakers, and screen writers opportunities to interact with industry experts, educators, avid

movie-goers and film connoisseurs from around the world (nearly 10,000 people attended last year's festival). It's also about fun: socializing, networking, and enjoying good food and drink make the festival memorable. Events such as New Hampshire Night, Opening Night Ceremonies, after-parties, Closing Night and the awards ceremonies enable people to share their passion for movies. Last year, crowds heard Adrian Grenier, star of HBO's "Entourage," discuss his film "Teenage Paparazzo" and mingled with him at an after-party at the Portsmouth

Gas Light restaurant. This year, festival events will include tastings of wine from the newly renovated Francis Ford Coppola Winery in Alexander Valley, California, the latest venture from famed director and wine enthusiast Francis Ford Coppola.

Founded in 2001, NHFF began as a grassroots organization to support local, regional, and student filmmakers. It now presents independent films on four, state-of-the-art screening venues ranging from 65 to 900-seat theaters. Creative collaboration, education, and networking happen through panel discussions and workshops.

For more information about NHFF, visit [nhfilmfestival.com](http://nhfilmfestival.com); (603) 647-6439; [info@nhfilmfestival.org](mailto:info@nhfilmfestival.org). Tickets may be ordered through the Music Hall of Portsmouth, (603) 436-2400, [themusichall.org](http://themusichall.org); or during festival weekend through NHFF Headquarters, Portsmouth Harbor Events Conference Center, (603) 422-9300; [harboreventscenter.com](http://harboreventscenter.com) 

FRANCIS FORD  
**COPPOLA**  
WINEERY



## New Eco-Friendly Nashua Store Offers Largest Wine & Spirits Selection in State

**N**ew Hampshire's largest Liquor & Wine Outlet opened this July at 27 Coliseum Avenue in Nashua, a move that seemed to happen overnight, but took nearly two years of planning and new construction.

"There wasn't really any closing," says Store Manager Rich Theriault. "The final night was on a Wednesday, the new store opened Thursday morning."

Judging from customers' initial reactions ("People are really impressed by

the new store," says Theriault), the move has been nothing but positive. The 20,000-square-foot New Hampshire Liquor & Wine Outlet is directly behind the old facility, a former ice skating arena, which is slated for demolition. The new store has the state's largest assortment of wines and spirits in one location – more than 1,200 spirits and 2,500 wines – and a state-of-the-art green footprint.

"Our first store opened in Nashua more than 75 years ago," says NHLC Chairman Joseph Mollica. "So it's fitting that our most spectacular New Hampshire Liquor & Wine Outlet to date is on Coliseum Avenue. The store offers a wide variety of wine and spirits that will appeal to the many different guests we serve."

The new store is the first New Hampshire Liquor & Wine Outlet designed for energy efficiency and comfort. The project has been registered with the U.S.

Green Building Council with the certification goal of LEED gold. The store has a geo-thermal heating and cooling system as well as solar panels and exterior LED light fixtures, low-E windows and interior daylight sensing fixtures that dim when the sun is strong. Local building materials were used during construction, including the granite counters in the wine tasting area.

In addition to green features, the Nashua store has larger, brighter aisles, longer shelving, high ceilings with attractive exposed wooden beams, and additional registers for check-out. A new wine presentation area, the Vineyard Collection, invites shoppers to browse domestic and imported wines from all over the world and is the site of the store's weekly wine tastings. There's also a professional-grade kitchen area for cooking demonstrations and presentations by local restaurants and chefs. High-end cognacs, single malts



Pictured left-right: Rich Theriault, Jay "JC" Clair, Jay Hinch. Not shown: Matt Leets.

The new Nashua store, with its broke-back barn architectural style, is designed for energy efficiency and comfort.

and champagnes are located in a special case in the back of the store.

The wine area is particularly beneficial to customers, says Theriault, since his regular clientele is extremely knowledgeable about wine. The Nashua store carries a lot of specialty items – such as first-growth French wines, an expanded collection of Italian wines as well as difficult-to-find ports – because regular customers look for them. Theriault believes the store's larger selection of products means customers are enticed to try different things.

"We have knowledgeable customers, some of whom come a good distance for our eclectic collection of wines," says Theriault. "It's not unusual for them to pull out their smart phones or iPads in the aisles and research the



wines they're browsing."

The Nashua store is the 8th busiest Liquor & Wine Outlet in the state, with \$14 million in sales last year. Theriault, a seven-year NHLC employee, is one of four full-time employees who work with a pool of part-time employees. Other full-time staff include Jay Hinch, Matt Leets, and Jay "JC" Clair. Leets recently became certified as a wine

specialist (Hinch is currently going through the certification process); Clair is known as the spirits specialist, though Theriault is an expert on single malts and Scotch whiskies. Theriault notes that his staff's interest in their work is one of the reasons they work well together and with customers.

"We get a lot of positive feedback about our employees' product knowledge and how helpful they are," he says. Theriault anticipates continued visitor excitement about the new store. "The store is big, modern and a great place to shop," he says. "We'll see many more customers."

The new Nashua New Hampshire Liquor & Wine Outlet is located at 27 Coliseum Avenue, (603) 882-4670. ♦



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# Mark Your Calendar

## food & wine



Celebrate everything seafood at the 22nd annual Hampton Beach Seafood Festival.

September 9-11

### HAMPTON BEACH SEAFOOD FESTIVAL

**HAMPTON BEACH.** The Seacoast's top restaurants serve the region's world-famous seafood: lobsters, fried clams, shrimp, BBQ ribs, steak tips, "bloomin' onions," and more. Continuous live entertainment, cooking demonstrations, fireworks, sky-diving demonstration, and the Second Annual Lobster Roll Eating Contest. Ocean Boulevard; (603) 926-8718; [info@hamptonchamber.com](mailto:info@hamptonchamber.com); [hamptonbeachseafoodfestival.com](http://hamptonbeachseafoodfestival.com)

September 24

### PASSPORT: A CRAFT BEER AND CULINARY WORLD TOUR

**PORTSMOUTH.** Visitors can enjoy craft beers and delicious food while strolling historic Strawbery Banke Museum. An array of craft beers from Smuttynose Brewing Company, Moat Mountain, Allagash, Tuckerman and other regional brewers are paired with foods from around the world. 14 Hancock St. (603) 868-1100; [passport@nhptv.org](mailto:passport@nhptv.org); [nhptv.org](http://nhptv.org)

September 27

### LOCAL HARVEST DINNER

**CONCORD.** Friends and neighbors come together for the 3rd annual Local Harvest Dinner, celebrating Concord's vibrant and growing local food community and area farms. Cocktails, dinner buffet featuring bounty from area farms and provided with the support of students of the Concord High School Culinary Arts Program; live entertainment by Pressure's On. 70 Constitution Ave., (603) 724-7411; [eleanor.baron@gmail.com](mailto:eleanor.baron@gmail.com); [localharvestdinner@eventbrite.com](mailto:localharvestdinner@eventbrite.com)

September 30-October 2

### 2011 WORLD'S CHAMPIONSHIP CHILI COOK-OFF

**MANCHESTER.** The 2011 World's Championship Chili Cook-off brings together the best amateur chili cooks from around the country; all have won a regional or state final to earn a chance at winning the \$25,000 grand prize. Chili tastings, live entertainment. Veteran's Park, 737 Elm St; (603) 624-6505; [cwellington@manchesternh.gov](mailto:cwellington@manchesternh.gov); [yourmanchesternh.com/chili/](http://yourmanchesternh.com/chili/)

October 8-9

### OKTOBERFEST

**LINCOLN.** German music, German food, and German beer highlight Oktoberfest at Loon Mountain. Sauerkraut, stew, strudel, bratwurst, knockwurst and beer are available à la carte. Music by the Alpiner Oompah Band and Bavarian Brass Band, stein-holding contest, gondola skyrides and more. 60 Loon Mountain Rd. (800) 229-LOON; [loonmtn.com](http://loonmtn.com)

October 15

### NH BREW FEST

**PORTSMOUTH.** Visitors can enjoy 90 brews from more than 28 breweries at the Redhook Ale Brewery. Admission includes entry to the event, 4 oz souvenir sampler cup, beer samples, and live music and entertainment. Fundraiser for the Prescott Park Arts Festival in partnership with Master Brewers Association of America and WHEB's The Morning Buzz. Redhook Ale Brewery.

(603) 436-2848;  
[info@prescottpark.org](mailto:info@prescottpark.org);  
[prescottpark.org/brew2009.cfm](http://prescottpark.org/brew2009.cfm)



October 17-21

### DOWNTOWN NASHUA'S FALL FEAST WEEK

**NASHUA.** Downtown Nashua celebrates autumn with special restaurant week promotions. Diners can enjoy deals at participating downtown Nashua restaurants; many offer three course dinners under \$25. Other restaurants offer discounts up to 20% off. Main Street and side streets. (603) 883-5700; [info@greatamerican downtown.org](mailto:info@greatamerican downtown.org); [downtownnashua.org](http://downtownnashua.org)

Ongoing

### FRIDAY NIGHT WINE TASTINGS

Every Friday night, select New Hampshire Liquor & Wine Outlets host an opportunity to sample wines from around the world as well as new wines and limited-availability wines. For a list of participating outlets, visit [LiquorandWineOutlets.com](http://LiquorandWineOutlets.com).

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Wine Advocate,  
Issue #191, 10/2010

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## New Wine From Rioja!

**RIOJA  
VEGA**

SIGNATURE  
STYLE

- Rioja Vega Tempranillo is crafted as a younger "vino joven" winestyle, with less oak aging and more fruit characteristics.
- The palate is rich with ripe yet refined stonefruits.
- The finish shows great structure, but with slightly lighter and more balanced tannins than traditional red Rioja wines.

Look for it in your  
NH State Liquor Store!

750 ml • NH 15748



## Taste & Buy!

The New Hampshire Liquor & Wine Outlets partner with Strawberry Banke Museum and the Palace Theatre to present two special wine tasting events this fall: Vintage & Vine and the 5th Annual Palace Theatre Wine Tasting and Auction. Both events feature a variety of fine wines for tasting as well as gourmet food. **Best of all, guests receive a 15% discount on wine purchases of six bottles or more ordered during the events. Orders can be mixed and matched and paid for/picked up at the New Hampshire Liquor & Wine Outlet of your choice.** Call, email or visit the website of each venue for more information.



September 10 • 4-7 pm

### VINTAGE & VINE WINE TASTING TOUR

**PORTSMOUTH.** The evening includes a wine tasting tour through Strawberry Banke's historic houses, along the bustling waterfront neighborhood once known as "Puddle Dock." Guests enjoy food from Portsmouth's best chefs and wine sampling includes some of the rarest wines available in the state. The evening includes live music, a bonfire and a silent auction and VIP Reserve Wine Tasting.

**TICKETS:** \$40 per person or \$75, which includes the VIP tasting. Purchase tickets online at [strawberrybanke.org](http://strawberrybanke.org) or call (603) 433-1100; [info@strawberrybanke.org](mailto:info@strawberrybanke.org). Guests must be 21 years of age or older to attend.

September 15 • 6-8 pm

### THE PALACE THEATRE 5TH ANNUAL WINE TASTING AND AUCTION EVENT

**MANCHESTER.** Held under the "big white tent" on Hanover Street outside the Palace Theatre, this annual wine tasting event and art auction kicks off the theatre's 2011-2012 season. Guests enjoy wine, hors d'oeuvres and an art auction.

**TICKETS:** \$25 ticket donation in advance, \$30 at the door. For more information and to order tickets, call (603) 668-5588 or visit [palacetheatre.org](http://palacetheatre.org); [info@palacetheatre.org](mailto:info@palacetheatre.org)

## fairs & festivals



### September 16 **20TH ANNIVERSARY JUMPER CLASSIC**

**HAMPTON FALLS.** New England's premier equestrian event – and only AGA Grand Prix Show Jumping competition – features more than 600 horses and 10,000 spectators. A boutique garden offers shopping for all interests, including antiques, fine art, saddles, gifts, toys, house wares, fashion and accessories. Silver Oak Equestrian Center, 340 Exeter Rd.; (978) 283-7708; [jumperclassic.com](http://jumperclassic.com)

### September 16 **NEW HAMPSHIRE HIGHLAND GAMES**

**LINCOLN.** The largest Scottish festival in the Northeast, this three-day gathering celebrates everything Scottish – food, music, culture, dancing, athletics, and more. The Games include the Gathering of the Scottish Clans, with over 60 clans and societies; massed bands; sheepdog trials; Celtic world music concerts; the New England Regional Scottish Fiddle Championship and National Highland Dance Competition; heavyweight Scottish athletics; solo piping and drumming; Scottish harp and other instrument competitions. Loon Mountain. (603) 229-1975; (800) 358-7268; [info@nhscot.org](mailto:info@nhscot.org); [nhscot.org](http://nhscot.org)

the largest in New England, screening approximately 60 films. Various downtown venues. (603) 647-6439; [nhfilmfestival.com](http://nhfilmfestival.com)



PHOTOGRAPH BY MICKEY PULLEN

### October 15-18 **NEW HAMPSHIRE FILM FESTIVAL**

**PORTSMOUTH.** The New Hampshire Film Festival (NHFF) celebrates the art of filmmaking. Talented students, professional filmmakers and screenwriters interact with industry experts, educators, avid movie-goers and film connoisseurs from around the globe for a highly interactive weekend of nationally recognized and undiscovered gems. The festival is one of

### October 22 **KEENE PUMPKIN FESTIVAL**

**KEENE.** The 20th Annual Keene Pumpkin Festival celebrates the pumpkin harvest in all its glory. Bring your own carved pumpkin to contribute to the thousands of illuminated jack-o'-lanterns on display in the town square area. Other events include a pie-eating contest, live entertainment and all foods pumpkin. Noon - 8:30 p.m.; Main Street; (603) 358-4344; [pumpkinfestival2011.org](http://pumpkinfestival2011.org)

An advertisement featuring two bottles of wine against a dark, floral-patterned background. On the left is a bottle of Shannon Ridge Sauvignon Blanc 2009, and on the right is a bottle of Nobile Regional Collection Marlborough Pinot Noir. The text reads:

LOOK FOR THESE GREAT NEW WINES now available in your NH State Liquor Stores!

NOBILo PINOT NOIR NH 14023  
SHANNON RIDGE SAUVIGNON BLANC NH 16063

# Great Game Day Cocktails

For football fans, fall weekends mean tailgating and parties. Gridiron gourmets around the state are firing up their grills – and ovens – as well as toasting their favorite teams with their beverages of choice.

Simple to make, punches and mixed drinks are a refreshing alternative to beer that will get your guests revved up for the game. Here are some recipes that go well with the easy-to-eat, casual foods typically served at game day celebrations.



## Planters Punch

*Recipe by Dale DeGroff*

5 oz Cruzan dark rum  
5 oz Cruzan light rum  
3 oz Orange Curaçao  
2 oz Velvet Falernum  
6 oz fresh orange juice  
6 oz pineapple juice  
3 oz simple syrup  
3 oz fresh lime juice  
3 oz grenadine  
1 tbsp Angostura bitters  
Pineapple wedges and lemon and lime wheels for garnish

Mix ingredients together in a large pitcher. Shake the drinks individually in a cocktail shaker with ice and a goblet filled with ice. Garnish with pineapple wedges and orange and lime wheels.

Serves 10 – 12

## Bloody Maria

*From The New York Times*

24 oz tomato juice  
9 oz tequila  
2 tbsp fresh lime juice  
1 tbsp Worcestershire sauce  
1 - 2 tsp adobo sauce (from canned chipotle chilies)  
1 tsp ground black pepper  
1 tsp celery salt  
Celery sticks, chili peppers and cherry tomatoes for garnish

In a chilled pitcher or a large, chilled thermos, mix all ingredients except for garnishes. Shake or stir. Garnish with celery, tomato and pepper. Serve over ice.

Serves 6

## Wild Iced Tea

*Recipe courtesy Beverage Media Group, Inc.*

1 oz Wild Turkey 101  
2 oz sour mix  
Splash of triple sec  
1/2 can cola

Pour ingredients and fill with cola over ice.

Serves 1