



Forbes

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HOW ABOUT A FAT-WASHED GIN & TONIC? FIVE WAYS TO ESCAPE WITH A G&T

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There's this bar in the Mong Kok neighborhood of Hong Kong, on the second floor of the Cordis Hotel, that makes the most fabulous gin & tonics. Alibi-Wine Dine Be Social has all the busy, buzzy energy you'd expect in that (until-recently) busy and buzzy city, one that takes gin very, very seriously. In celebration of Gin & Tonic Day, which is apparently today, I wish nothing more than to be sitting on a bar stool there, asking Bar Manager Leo Cheung to craft my own bespoke cocktail – maybe bubbling with dry ice or scented with perilla leaf. Scroll to the bottom of this story for his steps for concocting a perfect, classic G&T.

That, alas, is not happening for any of us right now. So instead, I asked some smart distillers and mixologists to transport all of us somewhere far away, to enjoy a bespoke G&T together apart.

3 BADGE BEVERAGE CORPORATION

Uncle Val's Botanical Gin, August Sebastiani, 3 Badge Beverage Corporation owner and fourth-generation vintner

Describe your perfect G&T: These days, it's about the company. For our Zoom happy hours, my wife and I like to keep things simple with a garnish of Meyer lemon from our tree to accentuate the natural citrus flavors.

Why Uncle Val's? The prominent citrus flavors of our Botanical gin keep it bright and fresh, while cucumber adds a cooling affect. As much attention as we pay to cocktails and ornate recipes, every one of our products stands well alone.

If you could be anywhere in the world right now sipping a G&T, where would it be? Anywhere but home! But specifically, on the golf course. It's particularly challenging to be cooped up when the weather turns for the better this time of year. A G&T paired with a nice 7,000-yard walk in the sunshine would be very welcome right about now.

Cocktail: Not Your Dad's Gin and Tonic

1.5 oz Uncle Val's Botanical Gin

.5 oz Elderflower Liqueur

.75 oz Small Hands Tonic Syrup

Sparkling Water

Combine gin, elderflower liqueur and tonic syrup in tin shaker. Add ice, cap, and shake lightly for six seconds. Strain and pour over ice, fill with sparkling water, and garnish with a lime.

UNCLE VAL'S / BOTANICAL GIN