

## ***CHEERS!***

In last month's newsletter the Commodore asked for your favorite drink recipes and suggestions. Raise a glass with one of these:

From Branson & Danita Stone, *Sail La Vie*

### **Aperol Spritz**

Fill a wine glass with ice  
Combine Prosecco and Aperol in equal parts  
Add a splash of Club Soda  
Garnish with an orange slice

Harold & April Hansen, *Indulgence*

### **Monte Antico**

Toscana  
Blend: Sangiovese, Merlot, and Cabernet Sauvignon, 2016  
Full bodied but not heavy, very enjoyable

Teri Weber, *Tranquil*

### **Apple Margarita Mocktail with Tequila Option**

Ingredients:  
1 lime cut in half  
2 Cups Sparkling Apple Juice  
1 Cup Tequila (optional)  
2 tsp finely rated lime rind  
2 TBLsp Lime juice  
4 cups ice cubes  
4 slices green apple (garnish)  
salt for glass rims

Run cut side of lime around glass rims and dip in salt to coat

Into blender place sparking apple juice, lime rind, lime juice, ice and tequila if using and blend until smooth

Pour into glasses and garnish with apple slices

I like to make ahead and throw in the freezer to use when ready.

Michael Gorman/ Julia Reed, *Saltire*

**The Smokey Saltire**, a classic cocktail with equal parts to be enjoyed dockside.

1 Oz Amaro  
1 Oz Aperol  
1 Oz Mezcal  
1 Oz fresh lemon juice

Pour all ingredients over ice and shake for 1 minute. Strain into a cocktail glass and garnish with a lemon slice. Slainte!

Brian Ruxton, *Mabuhay*

When I think of boating and wine, I think of summer and white wines. Unless I am eating beef. That calls for a red where you can't see thru the glass.

I like some Sauvignon Blancs but you have to be careful. I don't like the New Zealand ones. I prefer Napa or Sonoma brands. Girard, Honig are a few. Another very interesting Sauvignon Blanc comes from France. Couldn't name a label but anything from Sancerre is good and very distinctive. A Sauvignon Blanc from Chile that tastes like a Sancerre is EQ Coastal. Less than \$15.00 at Binny's.

I also prefer white wines from Southern France or Italy. Dry, dry, dry. White wines from Languedoc, Cote du Rhone or Roussillon use grapes we don't use much in the USA. White Grenache, Marsanne, Vermentino. Costco had one from Paul Mas last year. This Spring I got a bottle of Paul Mas Sur de France at the Sawyer Garden & Grocery store (right outside of New Buffalo) for \$9.99. Definitely worth it. A few good ones from Italy are Gavi and Falanghina.

The thing about a lot of these European whites is you get a better wine for less money. If you want really good reds or great chardonnays you have to spend a lot of money. The wines I have mentioned all go for less than \$15.00 per bottle. Some from any particular region might be more but you should be able to find them for that price. Costco is a great source. They tend to have "runs" of wine so if you find something you like, get a lot of it.

Another good, dry white from America is a Pinot Gris from the Willamette Valley in Oregon. Any one is good. Again, same price range.

My last thought is that also a good summer wine is a Rose. Again, Costco sells a Cotes de Provence in the summer for about \$8 that is just wonderful. Also, a good wine is a Rose of Pinot from Oregon. Willamette Valley of course