

FOUR VODKAS THAT I DON'T RECOMMEND MIXING WITH ANYTHING BUT AIR

By Warren Bobrow, The Cocktail Whisperer

A couple weeks ago I received several bottles of Vodka. I'm not usually a Vodka guy- I find most of them cloying and thick. Martini cocktails in my opinion should be made with Gin- rather than Vodka. I find that Vodka, as a rule, is too empty of flavor, most of them are so crisp that there is no balance, and the others are usually packed with sugary syrups and coloring agents. Then, in a flash of inspiration, The Daily Basics asked me to write something on Vodka. And then I dug a bit deeper into this mysterious and aromatic spirit.

When I go to a cocktail bar- as infrequently as possible because I have nearly everything at home, I take care to listen to what other people are ordering. Nine times out of ten, they order Vodka. Vodka on the rocks, with soda, with sugary soda, in a complicated mixed drink - and so on. I'm not saying that I don't care for Vodka, far from. I just like to drink mine straight!

If the Vodka is carefully crafted you should drink it straight. Please don't get me wrong- there is nothing that I like more than drinking a fabulous Bloody Mary. My go/to for this mixed drink is Hoosier Momma. But should you choose to drink a robust drink like a Bloody Mary, you shouldn't spend your hard earned dollars on a super-premium Vodka! It's just going to get lost in the mix.

May I suggest four exceptional bottles of Vodka to drink with only air as a mixer!

Tasting Notes:



Vermont Gold and Vermont White

Imagine making Vodka from milk sugar? Up in Vermont where cows are king and milk is pure and creamy- there is much of the product known as milk sugar available. Milk sugar distilled makes perfect Vodka. Creamy on the tongue with notes of caramel and sweet, freshly pulled sugar- this is not a sweet drink by any means. It's quite explosive in the mouth. The finish goes on and on. The heat makes itself known on the finish- 80 proof- but it tastes stronger somehow. This is classy stuff!

The Gold is made from maple sap. If there is one thing that they have up in Vermont is a plethora of maple trees. There is always maple sap available and one thing this sap can be used for is distillation. The first thing I taste is tree

sap, yes - it's very pronounced. To add anything to the glass would be criminal. This is sensitive stuff- little pops of maple syrup are filling my mouth, but not sweet, cloying syrup... dry yet memorable- truly sumptuous stuff. Class act.

If you are able to purchase any of these Vodkas, please leave ice out of your glass and by all means don't mix them with anything but air! [Vermont Spirits](#).



Purity Vodka

Purity Organic Vodka is a many times distilled Vodka from Sweden. Purity is distilled from grain instead of the traditional method of distillation from potatoes- I detect the unmistakable flavors of the earth in every metered sip. I've infused herbs and tomato water into a glass of this Vodka and found that Purity mixes an exceptional slurp. However due to the fact that Purity is so very intense and aromatic- I would not mix anything more or heavier than air into your glass. If you can snag a bottle of Purity Vodka, please do so- but please, leave the citrus juices on the side. 80 proof.



Spirit of the Hudson (Tuthilltown Spirits)

Spirit of the Hudson should actually be called Moonshine style because of the lineage of the ingredients. In this case they use apples. The first thing you smell upon opening the bottle is pure apple juice. It's creamy on the mouth with a burn that comes from the 80 proof distilled spirits. I love this Vodka straight up- it's almost like drinking an apple eau de vie! If you can find a bottle snag it and don't share it.

Ok, if you do share it- only mix it with air because the subtle apple flavor is so beguiling without anything covering it up. My friends at Tuthilltown are better known for their use of grains to make brown liquors. If they pushed this product a bit more in the marketplace- it would be one of the world's best distilled liquors. Calvados it is not - but imagine Calvados before it rests in the barrel for a few years. I dig this stuff!

Cheers!