

The STAR BAR

Cocktails inspired by TV's most intoxicating characters

In honor of fall harvest, we asked top California sommeliers and bartenders to whip up three wine-based cocktails. Here's to grape expectations. — *Mona Buehler*

THE KONO KOOLER

INSPIRATION: Kono Kalakaua (Grace Park), *Hawaii Five-0*

LOCATION: Bouchon
6534 Washington St., Yountville, Calif.
707-944-8037, bouchonbistro.com

Thomas Keller's cute Yountville restaurant Bouchon may not be as highbrow as his esteemed outpost down the street, but it has cocktails and *The French Laundry* doesn't. Bright and focused like bad-ass beach babe Kono, here's the French bistro's zesty take on the ordinary "wine spritzer"—tricked out with ginger liqueur, vodka, cucumbers and Meyer lemons.

INGREDIENTS:

- 3 ounces sauvignon blanc
- 1 ounce premium vodka (such as Russian Standard Platinum)
- ½ ounce Domaine de Canton ginger liqueur
- 1 teaspoon simple syrup
- 3 slices cucumber
- ½ Meyer lemon, quartered

INSTRUCTIONS:

In a mixing glass, muddle two cucumber slices, Meyer lemon wedges and simple syrup. Add ice, vodka, ginger liqueur and sauvignon blanc. Shake and strain into a highball glass filled with ice. Garnish with lemon twist and cucumber slice.



Robin Tunney

LISBON FREE THYME

INSPIRATION: Teresa Lisbon (Robin Tunney), *The Mentalist*

LOCATION: Auberge du Soleil
180 Rutherford Hill Road, Rutherford, Calif.
707-963-1211, aubergedusoleil.com

Tucked away off the Silverado Trail, this acclaimed Michelin-star restaurant, hotel and spa famously has the most breathtaking vineyard vantage point of the Napa Valley. Auberge du Soleil's wine director Kris Margerum adapted this food-friendly cocktail in honor of the hardworking California Bureau of Investigation agent who deserves a drink with a view.

INGREDIENTS:

- 4 ounces Margerum pinot gris
- 1 ¼ ounces Marolo "Milla" Grappa & Camomile liqueur
- ¾ ounce Mandarine Napoleon orange liqueur
- 2 squeezes of lemon wedge
- Thyme for garnish

INSTRUCTIONS:

Shake ice, wine, liqueurs and a bit of thyme. Pour into wine glass with ice. Garnish with fresh thyme sprig.

MURDER IN MIAMI

INSPIRATION: Dexter Morgan (Michael C. Hall), *Dexter*

LOCATION: Sly's, 686 Linden Ave., Carpinteria, Calif.
805-684-6666, slysonline.com

He may solve crimes by day as Miami Metro's blood splatter specialist, but by night, Dexter (and his Dark Passenger), are committing them. Inspired by America's favorite vigilante serial killer, Sly's bar manager and mixologist Mandy Huffaker Chinn created this killer concoction that gives sangria a seriously bloody twist.

Michael C. Hall



INGREDIENTS:

- ¼ ounce beet juice (optional for color)
- ½ ounce Noilly Prat sweet vermouth
- ½ ounce Grand Marnier
- 1 ounce Rhum Barbancourt (Haitian 8-year-old rum)
- 9 raspberries (6 for drink, 3 for garnish)
- 1 ounce POM pomegranate juice
- 3 ounces red wine (such as Las Rocas Garnacha)
- 1 orange wheel (painted with beet juice for maximum effect, or use blood orange)

INSTRUCTIONS:

Muddle 6 raspberries with beet juice (if using), vermouth and Grand Marnier. Strain with mesh strainer to remove seeds. Pour mixture over ice, then add the rum and pomegranate juice. Fill with wine. Stir and garnish with orange wheel, remaining raspberries and a plastic palm tree.



Grace Park



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