



## Gintastic Refreshment

Innovation and an old standby yields a modern classic.

By Gabriel Szaszko

Let it never be said that drinking can't be a transcendental experience. About half the time I serve someone their first Richmond Gimlet, their response is, "That's just a little slice of heaven, isn't it!" The other half sit mutely in admiration of the drink, their faces lit by the greenish hue of an up-tipped cocktail glass. Until they come up for air and ask for another, that is. Created by Jeffrey Morgenthaler, an architect cum bartender who blogs about cocktails at [www.jeffreymorgenthaler.com](http://www.jeffreymorgenthaler.com), the Richmond Gimlet is quickly becoming a modern classic, and for good reason. According to Morgenthaler, "The Richmond Gimlet came about one night when I was working at a bar here in Eugene, Ore., called Bamboo. The headwaiter from our sister restaurant downstairs would come up for a cocktail after

his shift... he was drinking Tanqueray Ten gimlets with fresh lime juice and simple syrup. "One night he came in and requested the same thing, only different. I'd been experimenting with mint-infused simple syrup, so I made him a gimlet with that in place of the usual simple syrup. [He told me] 'I like it, but let's try it with fresh mint instead.' He liked the drink so much that he came in every night to have his gimlet. His name was Daniel Richmond, and eventually it came to take his name."

And this, gentle reader, is often how great cocktails are born, not out of an Edisonian trial-and-error and brute-forcing of ingredients and proportions, but a significant twist on an old stand-by that raises it to new levels of greatness and charm. 🍸

### Richmond Gimlet

2 oz. gin (Tanqueray Ten preferred)  
1 oz. simple syrup  
1 oz. fresh lime juice  
4-6 mint leaves

Fill a shaker with ice and place the mint leaves on top. Pour the remaining ingredients in the shaker and shake very well. Strain into a cocktail glass and garnish with a mint sprig.

Regarding the similarities between architecture and

bartending, Morgenthaler explains that architecture and bartending are both art and craft, require attention to detail, and require an ability to accommodate peoples' specific tastes. For me, the Richmond Gimlet is a fine example of those principles. It requires precision, but also satisfies a broad array of tastes. And, for those of you turning your nose up at gin, Jeffrey will tell you that you do like gin, but that you haven't had it prepared properly.

Gabriel Szaszko can be reached at [gabriel@cocktailnerd.com](mailto:gabriel@cocktailnerd.com). He will have a companion post to this piece on his blog, [www.cocktailnerd.com](http://www.cocktailnerd.com) and thinks Jeffrey might still be lounging at the Tales of the Cocktail pool.



## The Right White

A cool, crisp fall night in Oklahoma is the perfect time to gather friends and loved ones to make memories and share a glass of wine. Damon Daniel from Ranch Acres Wine & Spirits in Tulsa suggests these favorites:

**Eberle Chardonnay 2006, Paso Robels, California** – People who like all different types of chardonnay will surely enjoy this wine, known as the mama bear of chardonnays. It is an all-around wonderful wine, which can be served with any salad, vegetable dish or fruit. It is also perfect for warm vegetable casseroles for a cool night in the fall.

**Telegramme Chateaufeuf de Pape 2005** – Chateaufeuf de Pape is a town in the South of France named after a castle built by the Roman Catholic Popes in the 1300s. It is a blend of four grapes, traditional Rhone Valley varietals. What makes this wine unique is it comes from a biodynamic, organic winery. It runs for \$30 and goes great with a wide variety of dishes.

**Elk Cove Pinot Gris 2007, Oregon** – This wine is a perfect compliment for the fall weather. It is a medium-bodied white wine with a complex and interesting taste. It runs for \$18 - \$20. It is the perfect wine to pair with any white fish or pumpkin risotto.

**St. Suprery Virtu White Merithee 2006, Napa Valley, California** – With nice acidity and a creamy texture this wine pairs well with white fish and is even strong enough for pork. It is a round-balanced wine with grapefruit and fig flavors. It is a traditional Bordo wine with a blend of sauvignon Blanc and Semillon grapes. It runs for \$27.

– Jen Bischoff