

# A TOAST TO THE GOOD LIFE

## NOLET'S SILVER GIN • OVER 325 YEARS IN THE MAKING

SCHIEDAM, NETHERLANDS: The U.S. alcohol industry is a \$223 billion business. A sales shift from beer and wine to premium spirits (whiskeys, rums, vodkas, and gins) has accelerated.

NOLET'S Silver Gin continues to make inroads in golf. Named "#1 World's Best Gin" for the fourth consecutive year by *Cigar & Spirits Magazine*, the brand has doubled its sales in recent years.

"Our family has always maintained the highest standards in crafting the world's best spirits. NOLET'S Silver Gin offers a special flavor profile that brings mixology and versatility to cocktailing," explained Carl Nolet Jr., 11th generation of the Nolet Family Distillery founded in 1691. "We have crafted a combination of botanicals never before used in gin, creating a floral and fruit-forward taste with fresh notes of rose, peach, and raspberry." ■



### BEE'S KNEES

Quail Ridge, in Boynton Beach, Florida, is the founding club of the Society of Seniors amateur golf association and has more than 125 single digit handicap players.

*Ingredients:* 2 ounces NOLET'S Silver Gin, ¾ ounce lemon juice, ¾ ounce runny-honey, 1 medium egg white. Add 1:1 honey/hot water into shaker, shake with ice into large chilled coup glass. Garnish with fresh crushed pepper.



### NOLET'S RUBY RED TONIC

The Venice Golf & Country Club, in Venice, Florida, is ranked one of PREVO's "America's Healthiest Clubs."

*Ingredients:* 2 ounces of NOLET'S Silver Gin, 4 ounces Ruby Red grapefruit juice, 1 ounce St. Germain, 4 basil leaves, splash of tonic water. Muddle fresh basil and ice. Shake gin, grapefruit juice and St. Germain. Pour over basil and ice.

### TANGERINE ELDERFLOWER MARTINI

The Biltmore, in Coral Gables, Florida, is the only resort in the state to be designated a National Historic Landmark.

*Ingredients:* 1½ ounces NOLET'S Silver Gin, 1 ounce tangerine juice, ½ ounce lemon juice, 2 slices of ginger, ¾ ounce of elderflower liqueur. Muddle ginger, add remaining ingredients with ice, shake and strain over fresh ice in a rock glass. Garnish with tangerine segments.

