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COLUMBIA BAR

Champagne Cocktail

By RYAN HUME

I recently attended a friendly poetry open mic at WineKraft, which abuts the rough edge of the Columbia down at the south end of the Pier 11 building. The space is cozy and inviting even as the choppy water perpetually slaps against the pilings beneath it, and you get the sense that the décor is as carefully curated as the wine list.

The poetry event happens on the first Tuesday night of every month — all are welcome to read and/or listen — and as 2017 was just starting, Rebecca Kraft, the proprietress of WineKraft, still had some bubbly open, leftover from the recently completed New Year.

This classic champagne cocktail can be made with any of your favorite spar-

ling wines, but preferably a Brut. Kraft uses a Gruet Domaine Saint-Vincent, an affordable American sparkling wine produced by a transplanted French family in Albuquerque, New Mexico, an area that has a strikingly similar environmental profile to the *appellation d'origine controlee* region of Champagne, France.

The addition of the sugar and the bitters enhances rather than hides the sweet and floral characteristics of the sparkling wine, so make sure that you are pouring something you would like to savor, which, of course, is the whole point to begin with.

Ingredients

- Gruet Domaine Saint-Vincent Brut or another sparkling wine
- 1 sugar cube
- 3 to 4 dashes of aromatic



bitters
a Bordeaux cherry for garnish

Directions

In a champagne flute or cocktail glass, pour the sparkling wine over the sugar cube. Add the bitters to taste and stir until the sugar has dissolved, garnish with the cherry, then enjoy.

—Recipe courtesy of Rebecca Kraft, WineKraft, Astoria

Dining

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