

# The Port Authority

I love a good rye Manhattan. I also love port— all of ‘em! Rye whiskey has been produced for thousands of years, originating in the region that is now Turkey. American rye whiskey gained popularity in the 1700s and is now enjoying a well-deserved resurgence.

Port, a fortified wine, originated in Portugal and comes in many styles. In the 1700s, increased taxation on French wine imports drove British merchants to seek alternatives in Portugal. High above the Douro Valley, they discovered a monastery producing a delightful, fortified wine. Fortification involves halting fermentation with the addition of a high-proof spirit—typically brandy— resulting in a sweeter wine with higher alcohol content and better stability for transport.



Port falls into two broad categories: cask-aged or bottle-aged. Within these, there are various styles, including White, Tawny, and Ruby. Since it’s February, I’m using a ruby port—it also pairs beautifully with chocolate (in case you have any left over from Valentine’s Day!). Both rye and port are perfect for sipping by a warm fire. Rye has attitude—spicy and textured. Port is smooth, rich, and cozy. Together, they create a beautifully balanced cocktail. I prefer it served up—it feels elegant—but it’s just as enjoyable on the rocks, garnished with fresh fruit and an orange peel.

## Ingredients:

- 2 oz 10 yr Bulleit Rye Whiskey
- 1 oz Niepoort Ruby Port
- 3 dashes Angostura Orange Bitters
- A handful of ice

## Garnish

- (1) Amarena Cherry
- Small piece of orange peel

## To serve:

- Fill cocktail shaker with ice, pour whiskey, port, and bitters over ice and stir well
- Serve over ice in a rocks glass or strain into martini glass and serve up
- Garnish with an orange peel and/or cherry

Serves 1

Cheers,

Sue McNamara CS, CSW

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