

imbibe

LIQUID CULTURE



AN IMBIBER'S GUIDE TO
DRINKING
IN
TEXAS



PLUS Whiskey, Lone Star-Style :: Beer-Spiked Texas Chili
Drinks With Austin BBQ King Aaron Franklin :: Grapefruit Cocktails
Homemade Habanero Hot Sauce :: The Texas Coffee Scene

Who's Got Spirit?

Less than a decade ago, spotting a Texas-made spirit was a little like trying to find water in the desert, but over the past several years, the state has seen a surge of locally made distillates, from the Hill Country to the Plains. In "Whiskey River" on page 54, Paul Clarke drinks his way into the heart of the state's burgeoning whiskey scene, but with a variety of spirits as vast as the Lone Star landscape, we've rounded up six other Texas tipples, from a pecan-infused rum to a gin made with local juniper.

Tito's Vodka

\$22, astorwines.com



Tito's founder Tito Beveridge (yep, that's his real name) is considered the forefather of the modern Texas spirits scene, opening the state's first licensed distillery in 1997 and launching his namesake vodka soon after. Distilled six times in a copper pot still (as opposed to the column still often used in vodka production), this vodka is smooth and easy-drinking with notes of lemon peel and white pepper.

Paula's Texas Orange

\$19, totalwine.com



This Austin-made orange liqueur is a Texan's take on triple sec. After nabbing the state's second distillery license (after Tito's) in 2003, company founder Paula Angerstein still hand zests every orange and measures out each cup of sugar. The result is flavors of orange blossoms, honeysuckle and bright citrus. A favorite of bartenders across the state, it's delicious straight from the freezer with dessert or mixed in a Texas-style Margarita.

Deep Eddy Sweet Tea Vodka

\$18, liquormart.com



What do you get when a vodka distiller and a bottled tea purveyor join forces? This sweet-natured spirit from Austin-based Deep Eddy Distillery combines a mix of micro-distilled vodka with black tea leaves and Texas-harvested honey for a surprisingly sophisticated take on a classic Southern porch sipper.

Spirit of Texas Pecan Street Rum

\$20, specsonline.com



As Texas' state tree, pecans are deeply rooted in the region, and they make their way from branch to bottle in this nutty rum from Spirit of Texas distillery in Pflugerville, just outside of Austin. Made with distilled Texas molasses and barrel-aged with whole toasted pecans, this rum is rich and warming with hints of caramel, vanilla spice and a sliver of pecan pie.

Balcones Cask Reserve Rumble

\$71, drinkupny.com



From raw ingredients to bottle, the Waco-based Balcones crew (led by founder and distiller Chip Tate) infuses craftsmanship into every step of the production process. This splurge-worthy, barrel-proof expression of the company's popular Rumble is flavored with Texas wild-flower honey, mission figs, raw sugar and Hill Country spring water.

Bone Spirits Moody June Gin

\$25, specsonline.com



Texas' diverse landscape provides ample ingredient inspiration, which is especially the case in this recent release from Smithville-based Bone Spirits. Sourcing botanicals and ingredients from across the state—including desert juniper, coriander and citrus—this New American-style gin is aromatic and expressive with a subtle sweetness on the finish.

web extra 

Head to imbibemagazine.com/MA13 for even more Texas-made spirits.