

These Are Some of Our Favorite Spirits From 2017

Whether you're looking for whiskey, tequila, rum... or Fernet.

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No matter how you choose to remember the year 2017, it's been a banner 12-month run for drinking connoisseurs. Here, we've collected a sampling of liquors that came into the world this year—spirits that are either delightfully delicious, distractingly daring, or both.

If you're looking for some fresh ideas to start off 2018, each bottle on this list is worthy of an unforgettable investigation.



From left: Lustau Vermut Blanco, Two James Doctor Bird rum, Singani 63, Arcane Fernet.
Photographer: Janelle Jones/Bloomberg; Prop stylist: Chloe Daley

Lustau has been making sherries for over a century, but this year, the Jerez, Spain-based winery released Lustau Vermut Blanco, a white vermouth that rivals similar offerings from France and Italy. Fino sherry and Moscatel wine are infused with wormwood, gentian, rosemary, orange peel, marjoram and chamomile; the result is unlike anything you've ever tasted in your dry martini. This one might even be best appreciated with minimal mixing—at most some ice and a splash of soda.

When talking rum, the word 'funky' gets thrown around a lot. Two James Doctor Bird, distilled in Jamaica and finished in Moscatel barrels in Detroit, is one of the few that really earns that description. A wine-barrel finish gives it a bouquet of otherworldly tropical fruit notes that will reward the more adventuresome sippers among us. But at 50 percent ABV, this is also a rum that begs to be mixed into tropical and tiki cocktails.

Singani 63 has been produced in the Bolivian Andes for nearly five centuries. But it hasn't been widely available in the United States until now. Distilled from the thick-skinned muscat grape and rested in stainless steel for nine months, this fresh, spicy floral spirit lends itself perfectly to bright, citrusy cocktails. Try subbing it for gin in a Corpse Reviver #2.

Many traditional digestives can be cloying and overpoweringly bitter, rendering them largely inaccessible to more sensitive palates. Arcane Fernet trades the sugar for peppermint and adds three varieties of hop flowers—as well as an equal number of citrus types—for an added dimension of bright bitterness. The Brooklyn-made spirit only has a glancing similarity to Fernet Branca. And that's a good thing.