

.THE. STRATEGIST

12 Booze Connoisseurs on the Gifts They Want for the Holidays

By Lori Keong



What Do You Want?

Finding the **perfect holiday gift** can be maddening (is this the color they'd want? Is it something they already have? Is it so *last year*?), but really, once you have a sense of a person's taste, it's not impossible. This season, we'll be talking to members of various tribes to find out exactly what to get that **audiophile**, **beauty fanatic**, or **gamer** in your life. Think of it as a window into their brain trust — or, at least, a very helpful starting point. For our latest installment, we asked a dozen prominent names in the wine and liquor scene — from spirits and cocktail writers to mixologists and sommeliers — to tell us what they're most excited to get this holiday season. Below, the liqueurs, mixing glasses, and Japanese jiggers that even the nerdiest booze connoisseurs on your list will want to add to their bar cart.



"I always want to make a pretty garnish at home but am sometimes lacking the tools. A good **channel knife** or paring knife can really add something special to the presentation of your cocktails. I'm obsessed with this Global paring knife: The dimple handle is practical but is also really fun and gives it a stylish edge." —*Amanda Streibel, lead sommelier at **Spyness***

BUY

Global 3 1/2 Inch Western-Style Paring Knife
\$52, Amazon



“This device makes troublesome corks on older bottles a total nonissue. The Durand basically combines the classic waiter’s **corkscrew** with horizontal compression from a forked ‘Ah so’-style wine opener. This way, you can’t rip the middles out of your corks if they happen to be crumbly, nor can you accidentally push the cork into the bottle if they happen to be a little loose. One of the few tools that’s a must have for any working floor professional, with great applications for the enthusiastic amateur who likes mature wines.” – *Morgan Harris, head sommelier at Aureole*

BUY

The Durand
\$125, The Durand