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Make the Perfect Cocktail at Home with this Set of Drink-Specific Glasses

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Photo: Courtesy of Riedel

On a mission to perfect your favorite cocktail? Consider looking beyond ingredients to glassware that was created to enhance your drink of choice. Riedel, a company known for its bestselling wine glasses, is here to help with new additions to the brand's [Drink Specific Glassware Collection](#).

Riedel turned to Zane Harris, known for his mixology at "cocktail meccas" in New York and Seattle, to design six cocktail-specific glasses. The set of glassware shapes—Neat, Rocks, Highball, Nick & Nora, Sour and Fizz—are now available in pairs for \$29.90.

"The goal with this glassware was to be as thoughtful as possible," Harris told *Adore*. "This is the first glassware collection designed with the drink, ice, mixologist and imbiber as the driving force behind the designs. I wanted the shape and capacity to convey the best experience to those enjoying it, as well as those going through the process of crafting the drink."



Zane Harris with the Highball Glass

Harris employed beverage industry experts and colleagues to perfect each glass. "I would haul prototypes around NYC to as many of my friends' bars as possible and let them take them for a test run. I would take the notes on the preferences from the process and report back to Riedel."

The entire process took about a year. The six shapes that emerged as winners are based on the concept that almost every drink can be traced back to the six styles, Harris says. For example, Mojitos and Moscow mules should be served in the Highball while Martinis should occupy the Nick & Nora. While some look familiar, Harris assures that each glass holds a different capacity which can drastically change the contents of the cocktail if in the wrong glass.

"For example, the Highball and Fizz glass look very similar, but the Fizz glass is 9 oz and the Highball is 11 oz," Harris explains. "If I had to make a Fizz in a highball glass, I would be forced to add 2 oz more soda water which in turn would lead to a watered down, unbalanced drink...Enjoying anything we consume, whether it's food or drink, has as much to do with its presentation as it does taste."

These glasses not only look great, but were designed to hold up to rigors of high-volume bars and restaurants, meaning you'll be able to make your Martini or Gin and Tonic for years to come. With each set of glasses, Riedel includes recipes specific to that model. Harris shared some of his favorites with *Adore*, which can be found below. Cheers!

Neat Glass

This glass should be used for cocktails that are stirred and served down.

Allan Darcy by Zane Harris

- 60 ml / 2 oz Aged rum
- 7.5 ml / 1/4 oz Crème de Cacao
- 7.5 ml / 1/4 oz Crème de Griotte
- 3 dashes Peychaud's Bitters
- 44 ml / 1 1/2 oz Still water

Build in Neat glass. Serve at room temperature.

Rocks Glass

Rocks should be used for anything stirred on ice or shaken on ice.

Vieux Carre from *Famous New Orleans Drinks And How To Mix 'Em*, by Stanley Clisby Arthur, 1937

- 2 dashes of Angostura bitters
- 2 dashes of Peychaud's bitters
- 7.5 ml / 1/4 oz Benedictine
- 22 ml / 3/4 oz Sweet Vermouth
- 30 ml / 1 oz Rye Whiskey
- 30 ml / 1 oz Cognac

Garnish with a long lemon twist

Highball Glass

For anything served long on ice.

Gin-Gin Mule by Audrey Saunders, Pegu Club

- 4-6 Mint leaves
- 60 ml / 2 oz Gin
- 30 ml / 1 oz Fresh lime juice
- 15 ml / 1/2 oz Simple syrup
- 15 ml / 1/2 oz Ginger syrup
- Bouquet of mint and a piece of candied ginger

Fizz Glass

Use Fizz for anything with bubbles, egg white and citrus served long with no ice.

Peach Blow Fizz adapted from *Modern American Drinks* by George J. Kappeler, 1895

- 4-6 Strawberry halves
- 44 ml / 1 1/2 oz Gin
- 15 ml / 1/2 oz Fresh lemon juice
- 15 ml / 1/2 oz Simple syrup*
- 15 ml / 1/2 oz Heavy cream

Nick and Nora Glass

Employ Nick and Nora for anything stirred and served up with no ice.

Dominicana by Sasha Petroske, Milk & Honey

- 44 ml / 1 1/2 oz Añejo Rum

- 44 ml / 1 1/2 oz Coffee Liqueur Float fresh sweet whipped cream

Sour Glass

Use Sour for anything shaken, with or without egg white, served up without ice.

Clover Club from *The Ideal Bartender* by Tom Bullock, 1917

- 60 ml / 2 oz Gin

- 22 ml / 3/4 oz Fresh Lemon Juice

- 22 ml / 3/4 oz Grenadine**

- White of one egg