



We'll Drink to That

MIAMI NATIVE CARIN LUNA-OSTASESKI BRINGS HER AWARD-WINNING SCOTCH HOME TO SOUTH FLORIDA.

After spending 17 years behind a desk, Carin Luna-Ostaseski was ready for a change. She'd always had a love for whisky, and appreciated the variety and nuances in each bottle, not to mention the hard work and dedication of the whisky makers barreling product for future generations that they may never have the chance to taste themselves. "Soon I began experimenting for my friends and family, blending different single malt whiskies in my kitchen," she recollects. "I was like a chef, and time after time, there was one blend in particular that everyone really loved." And just like that, a star was born.

A blend of Speyside, Highlands and Islay malts, SIA appeals to a contemporary palate. With a high malt content and notes of vanilla, caramel and citrus, this is definitely not your grandfather's scotch. "But don't call it a 'women's scotch,'" says Luna-Ostaseski. "I'm fighting tooth and nail against that stereotype. It's a whisky for people who love whisky." And by the number of local lounges already carrying the brand—Ball and Chain and the Regent Cocktail Club among them—that's quite a few people. And whether you're drinking it neat—as Luna-Ostaseski prefers—or mixed into a craft cocktail, one thing's for sure: you'll want another. For more on SIA, visit siascotch.com.

SIA'S SECRETS:

- SIA is the first scotch to be funded through Kickstarter.
- The brand was awarded a Double Gold Medal in the San Francisco World Spirits Competition and has received a 91 rating from *Wine Enthusiast*.
- The spirit is named after the Scottish Gaelic word for the number six, Luna-Ostaseski's favorite number.



ELDERFLOWER HIGHBALL

Ingredients:

- ▶ 1½ oz. SIA Scotch Whisky
- ▶ 1½ oz. pür-likör Blossom Elderflower Liqueur
- ▶ ¾ oz. lemon juice
- ▶ Club soda

Fill cocktail shaker with ice. Add whisky, liqueur and lemon juice. Shake and strain into a glass filled with ice. Top with club soda and garnish with a sprig of mint.

