

## Learn from Your Elders

April showers; May flowers. Blah, blah, blah. We refuse to wait another month: We have one type of flower on our minds—now.

Over the last few years, elderflower, whether flavoring liqueurs, syrups or mixers, has gone from a niche bartender obsession to a near-indispensable cocktail fixture. And, as you would expect, there has been a corresponding boom in new elderflower liqueurs and flavored waters, each with its own distinctive attributes. Get acquainted with these tiny but powerful white flowers from western Europe, because they're in full bloom and they're here to stay.



### THE TIPSY RELATIVE: THE BITTER TRUTH ELDERFLOWER LIQUEUR

A slightly boozier cousin to St-Germain, this 44-proof liqueur was released in 2012 and has many of the same characteristics: It has a rigid enough backbone to stand up to strong spirits and flavorful ingredients when mixed in cocktails. But with layers of floral and fruity flavors, including quince and white grape, it's also smooth enough to sip on its own.