

## 12 Whisky Mixers and How They Can Drastically Change or Enhance the Flavors of Your Whisk(e)y

Don't get us wrong, whisky is spectacular when had neat or on the rocks, but it can also be just as appreciated with the right whisky mixer added in. You'll get the opportunity to explore the whisky's more subtle flavor notes, and you'll take your cocktail game to the next level.

Whisky has a bad rap of tasting too strong for some without a whisky mixer (unless you have a chest-length beard, and carry a pocket watch in 2020 for the irony of it), or too sweet for others with a whisky mixer added in. Whisky is an endlessly versatile spirit that deserves more credit than it's given and can be enjoyed by all, as long as you pick the right whisky mixer for the job.

Whisky is rich and complex, both in its history and flavors. Flavor profiles can range from smooth and creamy--with caramel, oak, and vanilla notes, to flavors that are peppery, smoky, peaty, and everything in between. The right whisky mixer that compliments the flavors in your whisky can enhance your drink tremendously, and the wrong whisky mixer will clash with it. If you're still warming up to liking whisky, the right whisky mixer can even subdue the flavors that you don't like, and bring out the ones that you do.

For maximum versatility, get a whisky for your bar that's easy to drink and works with many different whisky mixers. Our personal favorite is Texas Crown Club Whisky. It's smooth and balanced when neat, and takes on a more subtle creamy body when on the rocks. It lends itself to flavors of oak, caramel, and vanilla that make it easy to add in just about any whisky mixer to craft into an amazing cocktail. It's high-quality, widely available at most liquor stores, and it's fairly inexpensive, so you can experiment with lots of different cocktails and whisky mixers, and you can serve it at parties without breaking the bank.

Here are some common (and a few unconventional) whisky mixers and how to use them:

- Ginger (Ale/Beer)

The classic OG whisky mixer. Whisky and ginger is a match made in heaven, and for good reason. The spice compliments the oak, and plays well with the caramel. Depending on your preference for sweet over spice, ginger ale will be sweeter and ginger beer will be spicier. Try it with either in a whisky-adapted Dark n' Stormy!

- Club Soda (Tonic/Mineral Water)

Zero calorie and zero sugar make this a whisky mixer perfect for your more calorie conscious drinkers, but don't let its simplicity fool you; it's not all just carbonated water. Club soda, tonic water, and mineral water are similar yet affect your whisky in different ways due to their salinity levels and subtle flavor notes. For versatility and easy-drinking, pick up Topo Chico sparkling mineral water. It's got a smooth mouthfeel with less of a bite than most due to its lower salinity and subtle citrus flavors. It pairs well with Texas Crown Club due to the citrus profiles of both complimenting one another. Soda is a great place to start for newbie whisky drinkers. It neutralizes some of the more robust flavors of whisky without sacrificing the taste, and is a great base to add anything to for a lighter-tasting, spritzer cocktail.

- Coke

Ahh, memories of smoky country bars where you pretended to know how to two-step and they still had vintage cigarette dispensers by the jukebox. A modest whisky mixer, Coke is underrated. Its earthy flavors highlight the oak in Texas Crown Club Whisky, but its sweetness cuts through the richness, and enhances the vanilla. You can add a squeeze of lime to temper the sweetness and add a pop of acidity.

Don't just limit yourself to just plain Coke or traditional sodas! Root beer or cream sodas also pair really well due to their vanilla flavors complimenting the whisky's. Keep these whisky mixers on hand for effortless and universally loved whisky cocktails.

- Sprite

A good half-way whisky mixer between Coke and club soda, Sprite will add sweetness and subdue some of the more bold flavors of whisky. It's lighter than Coke, and not as earthy, so it's a great place for newbies to start. It plays well with the creamy body of Texas Crown Club whisky when on the rocks. Try adding some grenadine to it as well!

- Lemon(ade)

From the warming cold-remedy of a lemon wedge in your hot toddy, to the bright and balanced muddled lemon in a whisky sour, lemons and lemonade are timeless whisky mixers that are easy to have on hand, and used in a lot of cocktails. The acidity of the lemon will counterpoint and lighten the upfront, more woody flavors in whisky, brightening the drink overall. Adding lemonade imparts sweetness. Try muddling in berries for a classic summer drink!

- Orange Juice

This whisky mixer may throw you off, but trust us on this! It works just like most other citrus, in that it brightens a whisky cocktail, but it's not as acidic as lemon or lime and adds sweetness, so you'll subdue some of the more bold flavors in the whisky without sacrificing the subtle ones that you're wanting to bring out. Try adding some to Texas Crown Club whisky and watch the creamy notes shine, making for what is essentially, an adult Dreamsicle.

- Grapefruit Juice

Grapefruit adds an interesting twist when compared to orange juice, and its floral flavors bring out whisky's subtle orange notes. Ironically, the orange juice doesn't do that quite as well. It's a great whisky mixer to have on hand for when you're wanting a cocktail that has a bold flavor of its own, but still flexible enough to work with. Try adding honey to make it a Brown Derby cocktail!

- Cranberry Juice

This whisky mixer will add a puckery, subtle sweetness that will cut through the oak and earthy flavors of whisky, and is more versatile than you'd think! You can add lemon or lime with some club soda or sprite for a bright and fresh spritzer, or add it with a muddled orange slice to just about any cocktail for a fun holiday twist to some of your favorites. We love a cranberry orange whisky smash!

- Tea

Hot, cold, black, green, oolong, oh my! This whisky mixer gives you endless options and flavor profiles to work with. Depending on the tea (and temperature) that you choose, it'll bring out a different character in your whisky. Try serving Texas Crown Club whisky with hot black tea and some honey for a warming winter drink that brings out the caramel notes of the whisky, or iced with green tea and muddled raspberries for a bright and summery beverage that brings out the whisky's vanilla notes.

- Sweet Vermouth

A world of complexity on its own, sweet vermouth varies regionally, but typically has flavor notes of warm spices, orange and vanilla, and rich wine. It makes the perfect whisky mixer for when you're wanting to enhance the oak and very subtle smoke and pepper flavors in Texas Crown Club whisky. Try this with a dash of bitters, for a variation of a Manhattan that doesn't have the sharp bite of rye.

- Apple cider

If ever there was a more perfect Fall drink, it would be whisky and apple cider. It's a caramel apple in a glass. Adding this whisky mixer with some warm mulling spices will subtly bring out the oak, and the sweetness of the cider cuts through the heavy richness for a universally loved, and festive drink.

- Coffee

The breakfast of champions or what keeps the party going late, whisky and coffee is more versatile than its given credit for, and is an easy whisky mixer to have on hand (if you don't already!). Coffee flavors vary as much as wine, and can bring out the different flavor notes in your whisky. If you opt for a more fruit-forward coffee, like an Ethiopian variety, it'll bring out the caramel. If you go with a more earthy and herbaceous one, like a Sumatran, it'll bring out the oak and pepper. Different bean roast levels, preparation methods, and temperature of the coffee greatly affect the flavors as well, giving you lots of options to work with. Try adding some hot chocolate and cream for a whisky mocha, or iced with condensed milk for an adapted iced Vietnamese coffee!

Whisky doesn't have to be daunting or unapproachable. With the right whisky mixers and the right whisky, you can craft a truly delicious cocktail with minimal effort, and without needing hundreds of other ingredients. Here's where you can find Texas Crown Club Whisky at a location near you: <https://www.texasclubwhisky.com/find-texas-crown-near-you>