

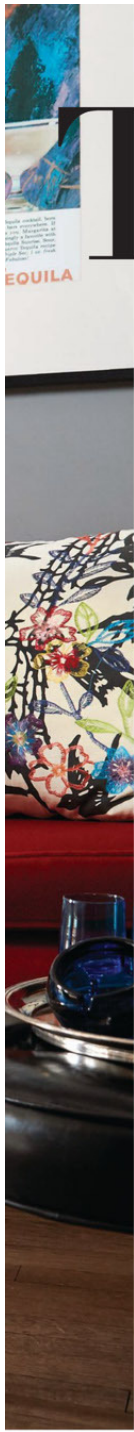


DESIGN & REALTY
trends

cocktail CULTURE

Just in time for the holidays, barware pro Victoria Vergason showcases the most alluring tools of the home-cocktail trade.

By Jennifer Barger
Photography by Greg Powers



EQUILA

Though Victoria Vergason started her career in finance, cocktail culture always buzzed in her veins. Her grandfather owned a tavern and liquor store, and she collected vintage glasses and chrome shakers “like other women collect shoes,” she says. That’s why she opened The Hour, a boutique devoted to the stuff (and the culture) of high-style cocktail. On two snug levels in Old Town, Vergason mixes colorful barware, chrome pitchers and jewelry from eras ranging from *The Thin Man* to *Mad Man* with choice new items. She also sells vintage happy-hour pieces via Neiman Marcus stores in Orange County, Calif., and Chicago.

“This whole craft-cocktail industry has exploded,” she says. “And if you want to stir your own concoctions at your place, it helps to have beautiful, interesting pieces.” For Vergason, a home bar starts with a sleek serving surface, be that a gleaming, retro cart or a long, low credenza. “Sometimes, you can take a beautiful piece of furniture—a roll-top desk or an interesting table,” she says. Lounge-y seating (a plush velvet sofa, some cushy chairs) matters too—where else are you going to loll about sipping that French 75?

Vergason counsels blending vintage and contemporary serving tools, plus local spirits like Green Hat Gin. “If you’ve got an old decanter, pair it with new glasses—I like to have rocks, highballs and coupes,” she says. “Then add a few tools like a shaker, a stir stick and a pitcher, and you have a party.” To supplement both the decades-old and new elements she sells at her shop, Vergason is launching her own line of barware in early 2018. “The idea is not to do typical patterns, but great things where you can see your drink!” Here’s how she suggests concocting your own home bar for this season and beyond.



“You don’t have to use a bar cart in a lounge area,” says Vergason. “A nice piece of furniture, like this sideboard, can also bring style and function. Plus, it has lots of space to store bottles and glassware.” Danish rosewood buffet, \$5,885, Modern Mabler, Downtown, modernmabler.com



“If you’re in a smaller space, a bar cart—like this sleek one—can hold your tools and booze,” says Vergason. Briston bar cart, \$749, Room & Board, Downtown, roomandboard.com



“I designed this pewter penguin jigger for my new line,” says Vergason. “It’s a great conversation piece at a party.” \$80, The Hour, Old Town Alexandria, Va., thehourshop.com



“This decanter is a nice nod to groovy, midcentury style,” says Vergason. “It’d look great displayed on a bar, and it’s a nice container for spirits.” Orange pop decanter, \$198, Jonathan Adler, Georgetown, jonathanadler.com



“The cocktail hour should be fun, and these vintage Culver glasses fit that description,” says Vergason. “They’re both whimsical and functional, and they’d be great for sipping a good bourbon.” Set of five for \$225, The Hour, Old Town Alexandria, Va., thehourshop.com



“I love a bright sofa in a bar area,” says Vergason. “It’s a nice place for guests to hang out, and having a yummy color like this makes the space feel alive.” Bantam sofa, \$4,400, Design Within Reach, Georgetown, dwr.com