Mezcal is often lumped in with tequila, looked at as its smoky little cousin. But it's high time you think of it in a category all its own. The booze is one of Mexico's oldest traditions, and it's been gaining more and more traction in the United States over the past decade. It's about time mezcal got the respect it deserved. The full, fruity-meets-smoky flavor is made to be savored, whether you sip it straight or mix it into a cocktail (Perhaps in a margarita?!)

With each bottle hand labeled with the details of that batch, you can see the love put into this mezcal. "The first thing to hit my palate was notes of guava, barbecued bubblegum, honeycomb, and candy, creating a really complex and satisfying spirit for aperitif or digestif," said Amir Babayoff, bar director at bar/lounge Ophelia in New York City.