French 75 Cocktail

(from Epicurious)

Ingredients:

1 Lemon
1½ oz Gin
¾ oz fresh Lemon juice
½ oz Simple Syrup
1 cup Ice cubes
3 oz dry sparkling white Wine

Method:

Using a zester or paring knife, slice peel from 1 lemon in a long thin spiral.
Reserve lemon for another use (or juice it for this recipe).
Set peel aside.
Combine 1½ oz gin, ¾ oz fresh lemon juice, and ½ oz simple syrup in a cocktail shaker.
Add 1 cup ice cubes and shake vigorously until well chilled – about 20 seconds.
Strain into a chilled champagne flute and top with 2-3 ounces of dry white sparkling wine.
Curl the reserved lemon peel around a finger to create a twist at least 6" long.
Garnish drink with lemon twist and serve immediately.