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**For Immediate Release**

## **The Perfect Purée of Napa Valley and Charbay Distillery Applaud Winners of Fifth Annual Wine Country Cocktail Competition**

### **El Dorado Kitchen wins Top Bite & Top Cocktail!**

**SONOMA, California (November 21, 2013)** – On November 18th, The Perfect Purée of Napa Valley and Charbay Distillery hosted their Fifth Annual Wine Country Cocktail Competition and the first one in Sonoma, hosted by the Fairmont Sonoma Mission Inn & Spa. The evening brought together top wine country mixologists and chefs in a team competition, pitting 12 establishments against one another. The event drew a strong audience of consumers, trade, media and key talent showcasing some of the best of the best, as well as newcomers to the industry.

“Mixology continues to grow in the Napa and Sonoma wine country, and the competitor pool is vast,” said Kevin Zeigler, President of The Perfect Purée of Napa Valley. “Heading into our fifth competition, it is our pleasure to celebrate these great talents.”

Top wine country restaurants and bars competing included: Press, El Dorado Kitchen, Goose & Gander, and Girl & The Fig. Competitors were provided four flavors from the Charbay spirits portfolio as well as the entire flavor line-up of The Perfect Purée of Napa Valley, including their new seasonal flavor Cranberry.

Food and cocktails were judged on presentation, flavor, creativity and how well they paired together. Event judges were Brian Kropf, Editor in Chief (Mutineer Magazine), Bay area food and beverage journalist Virginia Miller and Daniel Ojinaga (Society House, Santa Rosa), the winner from this summer’s event held at the Andaz Napa. The first place prize of \$500 was awarded to John Staley and Chef Nick Sherman of El Dorado Kitchen in Sonoma. Second place prize of \$400 went to Kyleen Krstitch and Chef Jason Toji of St. Helena’s PRESS Restaurant. Goose & Gander’s Joel Pfeifle and Chef Kelly McCown rounded out the winners, coming in third place for a cash prize of \$300.

Winning recipes follow:

## 1st Place El Dorado Kitchen

### **Cocktail:**

*The Scarlet Ibis*

John Staley, El Dorado Kitchen

1 1/2 oz Charbay Green Tea Vodka

1/2 oz Perfect Purée Prickly Pear

1/2 oz ginger simple syrup

1/2 oz lime juice

1/4 oz cucumber bitters

### **Bite:**

Chef Nick Sherman, El Dorado Kitchen

Hawaiian Kampachi on fried rice with a purée of coconut and The Perfect Purée Yuzu Luxe Sour with micro cilantro

## 2nd Place PRESS

### **Cocktail:**

*Winter Pilgrim*

Kyleen Krstich, PRESS

1.5 oz Charbay Pomegranate Vodka

1.5 oz Cranberry Perfect Puree

1 oz Fresh Lemon Juice

1/2 oz Cardamom Syrup

1/3 oz All Spice Dram

1 egg white

1 dash Cardamom Bitters

Grated nutmeg and orange peel garnish

### **Bite:**

Chicken Liver Mousse on Crostini with Cranberry Sauce

Chef Jason Toji, PRESS

Cleaned chicken livers

brandy

chopped shallots

bay leaf

sugar

salt to taste

gelatin sheets

curing salt

Soak the cleaned chicken livers in the brandy overnight. Sweat the shallots and sugar in butter and add the bay leaf. Take off the heat to cool. Drain the chicken livers and add the cooled shallots, minus the bay leaf to the chicken livers. In a food processor add the chicken liver mixture and curing salt. Blend on high for a minute. Add the bloomed gelatin and pour the mixture into ramekins and bake in a covered water bath at 250 for an hour or until set. Cool completely. To serve: Pipe a little mousse on crostini and top with cranberry sauce.

### **3rd Place Goose & Gander**

#### **Cocktail:**

*"Yes Chef"*

Joel Pfeifle, Goose & Gander

Charbay Pomegranate Vodka

Charbay Vanilla Rum

The Perfect Purée Carmelized Pineapple Concentrate

Luxardo Apricot Liqueur

Lime Juice

Tempus Fugit Abbott's Bitters

Pomegranate Foam

#### **Bite:**

Spam and Smoked Trout Musubi

Chef Kelly McCown, Goose & Gander

### **People's Choice: Andaz Napa**

#### **Cocktail:**

*Sweet Destiny*

Hunter Deocampo, Andaz Napa

2 oz Charbay Meyer Lemon Vodka

1 oz The Perfect Purée Mandarin-Tangerine Concentrate

.5 oz Tequila Tapatio Blanco

.5 oz Fresh Lime Juice

Jalapeño

Cilantro

Shaken and strained into a coupe with a spicy mixed seasoning rim

#### **Bite:**

Perfect Purée Spicy Mandarin Glazed Pork Roll

Chef Eric Knott, Andaz

Spicy Mandarin Glaze:

1 cup low sodium soy sauce  
1/2 cup The Perfect Purée Mandarin-Tangerine Concentrate  
1 tsp. ginger  
one clove of garlic (minced)  
1 tsp. cayenne pepper  
1 tsp. chili powder in a mixing bowl

Whisk ingredients. Pour contents into saucepan and cook on high till it reaches boil, then turn to low heat and let reduce, after about 20 to 25 minutes add 1/4 cup honey and continue reducing for 5 minutes, continue reducing until you reach desired thickness.

Use glaze on braised pork butt. Serve in Hawaiian roll with pickled veggie slaw.

### **About Charbay Distillery**

Charbay Winery & Distillery was founded in 1983 by Miles & Susan Karakasevic. Miles is a 12<sup>th</sup> generation Master Distiller/Winemaker from Yugoslavia. The family is known for their fresh fruit vodkas, rums, whiskeys, tequila and black walnut liqueur. The ports & wines are available at their Spring Mountain Winery & Distillery Still House, open to the public. Their son, Marko, became a Master Distiller after a long, colorful apprenticeship with his father. It's all about capturing and sharing the perfumes of the fruits, vegetables & roots that they lovingly ferment and distill. For more information and recipes, please visit [www.charbay.com](http://www.charbay.com).

### **About Perfect Purée of Napa Valley**

The Perfect Purée of Napa Valley perfects the art of flavor for chefs and beverage professionals, who indulge their culinary passions with more than 30 of its fresh fruit bases and innovative blends. Its gourmet purees and concentrates are ideal for desserts and savory sauces. Every flavor is natural and frozen at the peak of freshness without artificial additives, preservatives or sweeteners. The purees, concentrates and zests can be frozen for up to 24 months and, when thawed, last in the refrigerator for 7-10 days; blends last up to 21 days. For more information, please visit [www.perfectpuree.com](http://www.perfectpuree.com).

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