



For Immediate Release

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THE PERFECT PURÉE OF NAPA VALLEY CONTINUES 25 YEARS OF FRESH FLAVORS WITH FALL AND WINTER COCKTAILS FROM MANNY HINOJOSA

New Seasonal Cranberry Puree Brings Out the Spirit of the Season

NAPA, CA (August 26, 2013) — The Perfect Purée of Napa Valley marks another milestone in its year-long celebration of a quarter century of fresh flavors with a collection of specialty cocktails designed by renowned mixologist Manny Hinojosa featuring their new seasonal flavor Cranberry puree. The Perfect Purée's line-up of 40 flavors – purees, concentrates, zests and blends – are equally at home in the kitchen or behind the bar.

For this seasonal puree, the cranberries and cranberry juice are sourced from the USA and Canada. The flavor will be available to chefs and beverage professionals through foodservice distribution beginning September 3rd (packed 6 jars per case). Home enthusiasts can purchase through Amazon.com and www.perfectpuree.com. The SRP is \$25.00 per jar plus overnight shipping.

With names like “The Pilgrim,” “East-West Sour,” and “El Maguey Añejo,” each fall and winter cocktail recipe evokes warming sensations closely associated with crisp evenings by the fire under a warm blanket. Several of the cocktails will be sampled at the last two stops of the company's 25th anniversary “Experience Flavor” tour. Hinojosa will be on hand to demonstrate and regale cocktail enthusiasts with the techniques that have made him one of America's most sought-after mixology aficionados.

Recipes below.

Remaining stops on the “Experience Flavor” Tour include:

- SEPTEMBER 23– Seattle
- OCTOBER 21 – Houston

To RSVP for an event near you and for more information, please go to
www.chilledmagazine.com/perfectpuree

About The Perfect Purée of Napa Valley

The Perfect Purée of Napa Valley perfects the Art of Flavor for chefs and bar artists. They indulge their culinary passions with fresh fruit bases and innovative beverage blends. Their products elevate menus and expand culinary boundaries, allowing every dish to become a masterpiece and every glass a liquid canvas.

In addition to beverages, the gourmet purees and concentrates make the perfect addition to desserts and savory sauces. Every product is natural and frozen at the peak of freshness with no artificial additives, preservatives or sweeteners. All flavors can be frozen for up to 24 months and when thawed last in the refrigerator for 7-10 days for the purees, concentrates and zests or up to 21 days refrigerated for the beverage blends. For more information, please visit www.perfectpuree.com.

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Cranberry Fall & Winter Cocktail Recipes Manny Hinojosa

1909 Cranberry & Chocolate Daiquiri

- 1 ½ oz. Bacardi 1909 Commemorative Edition
- ½ oz. Orange Curacao
- 1 oz. The Perfect Purée Cranberry puree
- 1 oz. fresh lime juice
- 1 oz. sugar syrup
- 3 dashes of chocolate bitters

In a mixing glass combine all the ingredients, add ice and shake vigorously. Serve over crush ice. Garnish with lime peel.

El Maguey Añejo

- 1 1/2 oz. Tequila Cazadores Añejo
- 3/4 oz. Noilly Prat Rouge
- 1 1/2 oz. The Perfect Purée Cranberry puree
- 3/4 oz. Orange Juice
- Top with Tonic water
- 3 dashes of Orange bitters
- Dash of cinnamon powder

In a mixing glass add Cranberry, tequila, Noilly Prat, orange juice and ice. Shake vigorously, serve over the rocks in a Collins glass and top with tonic. Add orange bitters and cinnamon on top. Garnish with orange peel.

The Pilgrim

- 1 1/2 oz. Dewar's 18 Scotch Whiskey
- 1 oz. The Perfect Purée Cranberry puree
- 2 oz. pineapple juice
- 3/4 oz. fresh lime juice
- 3/4 oz. simple syrup
- 3 dashes of Fee Brothers Black Walnut Bitters

In a mixing glass combine all the ingredients, add ice and shake vigorously. Serve up in a chilled martini glass. Garnish with a pinch of nutmeg powder.

East & West Winter Sour

- 1 1/2 oz. Bombay Sapphire East
- 1 oz. Pimms
- 1 oz. The Perfect Purée Cranberry puree
- 1 oz. simple syrup
- 1 oz. fresh lime juice
- 3 slices of cucumber muddle

In a cocktail shaker muddle slices of cucumber, add the rest of the ingredients with ice and shake vigorously. Serve in Collins glass. Garnish with a slice of cucumber & lime wheel.

La Manzana Francés

- 1 1/2 oz. Corzo Silver Tequila
- 1 oz. St Germain
- 1 1/2 oz. The Perfect Purée Cranberry puree
- 1 oz. non- filtered apple juice
- 1 oz. fresh lime juice
- 1 sprig of mint

In a cocktail shaker combine all ingredients with ice. Shake vigorously and serve over the rocks. Garnish with sprig of mint & lime wheel.

Cranberry Solstice

- 1 1/2 oz. Grey Goose L'poire
- 1 1/2 oz. The Perfect Purée Cranberry puree
- 1 oz. fresh lemon juice
- 1/2 oz. agave nectar
- ginger beer
- 3 drops of sesame chili oil

In a cocktail shaker combine all the ingredients, except ginger beer and sesame chili oil, with ice. Shake and serve over the rocks in a Collins glass. Top with ginger beer and 3 drops of sesame oil. Garnish with lemon wheel.

Warm and Toasty

- 1 1/2 oz. Bourbon
- 1 1/2 oz. The Perfect Purée Cranberry puree

- 5 oz. hot apple cider
- whipped cream
- dash of cinnamon powder

In a coffee mug, combine hot apple cider, cranberry puree and bourbon. Stir and top with whipped cream and cinnamon powder. Garnish with apple slice & orange peel.

The Electric Blanket

- 1 oz. Cognac or Brandy
- 1 1/2 oz. The Perfect Purée Cranberry puree
- 5 oz. hot cocoa
- 1/8 oz. vanilla extract
- whipped cream
- dash of cinnamon sugar

In a coffee mug combine hot cocoa, cranberry puree, Cognac and vanilla extract. Stir and top with whipped cream and cinnamon sugar powder. Garnish with orange peel.