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For Immediate Release

**The Perfect Purée of Napa Valley and Charbay Distillery Applaud
Winners of Second Wine Country Cocktail Competition**
Michael Jack Pazdon of Solage Resort Wins with La Caoba Club Cocktail

NAPA, California (May 25, 2011) – On May 16, The Perfect Purée of Napa Valley and Charbay Distillery hosted their second annual Wine Country Cocktail Competition at Solage Resort in Calistoga. The evening brought together top wine country mixologists and leaders of the spirits and bartending communities. The second annual event drew a strong audience of trade, media and key talent as the wine country mixology community continues to grow.

“We are thrilled to continue this exciting event for the cocktail community, and to see the advancement of both talent and interest in mixology,” said Tracy Hayward, President and Founder of The Perfect Purée of Napa Valley. “We look forward to continuing to celebrate the spirit of great cocktail making with this competition and others throughout the country.”

Top wine country restaurants and bars competed for the Best Cocktail including: Redd, Bouchon, Catinetta Piero, Angele, Solbar, Calistoga Inn and Bardessono. Competitors were given the entire portfolio of Charbay, excluding Whiskey Release II, Nostalgie and Brandy, and flavors from The Perfect Purée’s Beverage Artistry and Culinary Traditions lines to work with, including El Corazon, Yuzu Luxe Sour, Mango Puree, Ginger Puree, Carmelized Pineapple Concentrate, Mandarin/Tangerine Concentrate, Kiwi Puree, Pomegranate Concentrate and Blood Orange Concentrate.

Prizes were awarded to contestants and cocktails for presentation, flavor and creativity and were judged by Pierce Carson (*Napa Valley Register*), Ed Meagher (*Tasting Table*), Virginia Miller (*SF Bay Guardian*) and Roberto Sequeira (*President & Founder, Gläce Luxury Ice*). The first place prize of \$150 and a portfolio drink photo shoot at The Perfect Purée was awarded to Michael Jack Pazdon of Solage Resort for his *La Caoba Club Cocktail*. A second place prize of

\$125 was awarded to Tony DeMaria of Jackson's Bar & Oven in Santa Rosa for his *Thai Juan On* concoction. A third place prize of \$100 was awarded to Tomas Estes of Bardessono in Yountville for his *Tokyo, Mexico* cocktail.

The Winners and Winning Recipes:

1st PLACE: Michael Jack Pazdon, SolBar at Solage Resort, Calistoga

La Caoba Club Cocktail

1 ½ oz. Charbay Tequila Blanco

½ oz. Perfect Purée Carmelized Pineapple Concentrate, thawed

1 tsp. Perfect Purée Ginger, thawed

½ oz. 5 spice infused agave nectar syrup

.66 oz. lime juice

.33 oz. orange juice

½ oz. egg white

2 drops toasted cardamom-cacao bitters

Combine all ingredients in mixing glass. Dry shake, add ice, and shake again. Strain into a chilled martini glass and garnish with a few drops of the bitters and gel, along with a scattering of the orange dust. Garnish: Toasted cardamom-cacao bitters, vanilla coffee gel, orange dust.

2nd PLACE: Tony DeMaria, Jackson's Bar & Oven, Santa Rosa

Thai Juan On

1 ½oz Charbay Tequila Blanco

1 whole lemon (squeeze for fresh lemon juice)

2 to 3 leaves of fresh basil

½ oz. Clement Creole Shrub (white and aged rum based orange liqueur)

½ oz. Perfect Purée Carmelized Pineapple Concentrate, thawed

½ oz. Habanero and Thai Chili infused honey mixture

Splash of Soda Water

Habanero and Thai Chili infused Honey mixture: Add Habaneros and Thai Chilis to small amount of simple syrup. Add honey until desired consistency. Chili caramelized pineapple for garnish: Grind red and green chili and mix with sugar. Add to fresh pineapple and caramelize.

Method: Combine all ingredients except soda and garnish into a mixing glass with ice. Shake in a Boston Shaker and pour over fresh ice. Add a splash of soda water. Garnish with chili caramelized pineapple and a basil leaf on a bamboo knot pick.

3rd PLACE: Tomas Estes, Bardessono, Yountville

Tokyo, Mexico

1 ½ oz. Charbay Tequila Blanco

1 ½ oz. Perfect Purée Yuzu Luxe Sour, thawed

½ oz. Green Chartreuse

¼ oz. Jasmine Syrup

2 inch sprig of fresh oregano

Lemon Verbena or Lemon Balm for Garnish

Line a cocktail glass with wet lemon balm or verbena leaves and then freeze the glass. Muddle oregano with yuzu mix, add ice and all other ingredients, shake vigorously and strain.

About Charbay Distillery: Charbay Winery & Distillery was founded in 1983 by Miles & Susan Karakasevic. Miles is a 12th 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.

About Perfect Purée of Napa Valley: The Perfect Purée of Napa Valley is the US leading manufacturer of frozen fruit purees, concentrates and zests with their Culinary Traditions line. Their Beverage Artistry line is mixology made easy. With unique blends and high impact flavors, beverage professionals can now easily create the perfect cocktail or mocktail, regardless of season or locality, to suit the most discerning palette. The line's ready to use flavors offer a convenient and cost effective solution for bar professionals that compliments and elevates existing beverage programs while saving on time and resources. Flavors include Yuzu Luxe Sour, El Corazon and Passion Colada. For more information and recipes, please visit: www.perfectpuree.com.

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