



**For Immediate Release**

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**The Perfect Purée of Napa Valley debuts its newest flavor at the  
Winter Fancy Food Show  
— Visit Booth 4311 for drinks and delicacies featuring Ginger Sour —**

**Napa, California (January 9, 2017)** — Be among the first to taste Ginger Sour at the Winter Fancy Food Show, as The Perfect Purée of Napa Valley unveils the newest addition to its flavor line-up at The Perfect Cantina in Booth 4311. Follow at the show via #PerfectCantina #GingerSour

Sample original cocktails and agua frescas by Mixologist Manny Hinojosa, who will be pouring drinks daily from 11 a.m. to 3 p.m. Charming, charismatic and endlessly creative, Manny is a past participant of the James Beard Celebrity Chef Tour and the Tequila Cazadores/Corzo Brand Ambassador for Bacardi North America.

The Perfect Purée will also host a giveaway of a Wine Country Gift Basket valued at \$250 to one lucky Fancy Food Show attendee. Stop by Booth 4311 to drop off your business card to enter.

On Monday, Manny's Agua de Jamaica y Genjibre showcases Ginger Sour with The Perfect Purée Sweet Hibiscus Blend in a refreshing, non-alcoholic drink. Other tropically-inclined agua frescas feature The Perfect Purée Mango and Coconut Puree. The Good, The Bad & The Ugly is one of Manny's more potent and savory libations with tequila and The Perfect Purée's Roasted Red Pepper Puree. Truffles filled with a delectable Ginger Sour Ganache will be offered every day.

With the addition of Ginger Sour, The Perfect Purée's product line now boasts 41 premium purées and specialties for culinary, pastry and beverage applications. Ginger Sour delivers the ideal balance of warm ginger notes and vibrant citrus tartness. The flavor lends itself well to a variety of creative options for both foodservice professionals and home enthusiasts alike.

Ginger is long revered in traditional cultures for its healing properties and is used to treat everything from cancer and migraines to morning sickness. Ginger is equally versatile in food and beverage applications, where it can be made into a gravy, brewed as a tea, incorporated into

a confectionery, and even used to add zing to a soup.

**Tasting Schedule:**

**SUNDAY, January 22**

Ginger Sour Truffles  
Hibiscus Paloma  
Agua Fresca de Mango

**MONDAY, January 23**

Ginger Sour Truffles  
The Good, The Bad & The Ugly  
Agua de Jamaica y Genjibre (Hibiscus & Ginger Sour)

**TUESDAY, January 24**

Ginger Sour Truffles  
Tamarindo & Chipotle Margarita  
Agua Fresca de Coco y Canela

**About The Perfect Purée of Napa Valley**

Since 1988, The Perfect Purée of Napa Valley has indulged the culinary passions of chefs, mixologists and food enthusiasts with products that provide ultimate fresh fruit flavor without the peeling, dicing and simmering required for making purées from scratch.

The company's line-up of fruit purées and specialties features more than 41 premium flavors, ranging from pantry staples raspberry, strawberry and banana to the exotic lychee, passion fruit and pink guava. All products contain no artificial additives, preservatives or sweeteners. The fruits are harvested at the peak of season, puréed and packed frozen to maintain optimal freshness, flavor and color no matter what the season. As the leading U.S. producer of premium fruit purées, The Perfect Purée of Napa Valley is revered in restaurants, hotels, bars, bakeries and catering kitchens for the just-picked taste and unmatched consistency of its products.

All flavors can be frozen for up to 24 months from date of manufacture. When thawed, the purees and specialties last 7-10 days in the refrigerator, and blends for 21 days.

For more information, please visit [www.perfectpuree.com](http://www.perfectpuree.com).

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