

The Perfect Purée[®]

OF NAPA VALLEY

NAPA VALLEY, CA | Feb. 8, 2017 — Have some fun this Valentine’s Day with candy in your cocktail or current flavors from The Perfect Purée of Napa Valley.

Recently featured on Liquor.com, [Private Eye](#) is a frothy cotton candy concoction in a glass by Perfect Purée Phoenix Brand Ambassador Lyndsi Hastings-Mundi, manager and bartender at Stock & Stable and bar manager at Honor Amongst

Thieves.



Lyndsi mixes St. George Terroir Gin and The Perfect Purée Black Currant Purée with lemon juice, then tops it with champagne and pours it in a coupe over a giant pink cloud of cotton candy. The effect is effervescent elegance.

The heart of The Perfect Purée’s line of blends is El Corazon, an alluring, deep red mélange of passion fruit, blood orange and pomegranate. Developed exclusively for The Perfect Purée by Mixologist Adam Seger, El Corazon’s bold flavor gets a spicy kick in [The Heat](#), a tequila and citrus cocktail in a Tajin-rimmed glass. One sip and you’ll swoon.

Hibiscus is current, even more so on Valentine’s Day. [Hibiscus Paloma](#) combines the warm floral notes of St. Germain Elderflower Liqueur with smooth Cazadores Blanco Tequila, The Perfect Purée Sweet Hibiscus Blend and The Perfect Purée Key Lime Concentrate. Top with grapefruit soda for a sweet, sparkling red start to any Valentine’s Day celebration.

Brooklyn bartender Ivy Mix felt inspired to create [Feelings Catcher](#) when a colleague told her he “caught feelings real easy” after he started dating his girlfriend. See what this heady combination of Elijah Craig 12 bourbon, Lustau

Spanish Brandy, Coruba rum and The Perfect Purée Pink Guava Puree does for your feelings.

For more inspired recipes to celebrate Valentine's Day, visit [The Perfect Puree of Napa Valley](#).

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 40 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.

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