

For Immediate Release

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Cocktails and Camaraderie for a Cause

Sixteen Napa Valley bars compete in annual Wizards of Elixirs Cocktail Competition to help wildfire victims

NAPA, CA (Nov. 6, 2018) — On the Monday night before Halloween, The Perfect Purée of Napa Valley, Charbay Distillery, Griffo Distillery and Burly Beverages affirmed the spirit of the Napa bartending community by raising more than \$3,800 for Stand for Kindness, a 501(c)(3) organization supporting local families directly impacted by wildfires. The annual Wizards of Elixirs Cocktail Competition drew some playful competition amongst Napa's top bars.

Sixteen of wine country's top bartenders vied for the People's Choice Award at the 2nd Annual Wizards of Elixirs, a friendly cocktail competition fashioned in walk-around style at the Archer Hotel in Napa. Attendees sampled the competing cocktails along with apps and light snacks prepared by the Archer Hotel.

Participating restaurants and bars included: Andaz Napa; BANK Café & Bar; Bird and Bottle; Brewsters Beer Garden & Restaurant; Duke's Spirited Cocktails; Ella Dining Room & Bar; Fern Bar; Geyserville Gun Club; Goose & Gander; Harvest Table; Johnny's Restaurant & Bar; Perch & Plow; Sol Bar; The Drawing Board; and Sky & Vine Rooftop Bar.

Judges were Virginie Boone of the *Wine Enthusiast* and *Press Democrat*; John Codd, renowned San Francisco bartender; Daniel Ojinaga, founder of Good Time Bros.; and Scott Beattie, beverage director of Ramen Gaijin and author of "Artisanal Cocktails."

"We were excited to host the annual event to raise funds for our community," said Michele Lex, President & Chief Marketing Officer for The Perfect Purée of Napa Valley "Collaborating with local distilleries and beverage colleagues made for an exciting evening of bartender camaraderie with a purpose."

Proceeds from ticket and raffle sales totaling more than \$3,800 will be distributed to benefit the 501(c)(3) organization Stand for Kindness, which supports local families directly impacted by wildfires.

First place winner was Danielle Peters of The Drawing Board with "Chai and Catch Me"

Ingredients:

- 1 3/4 oz. Griffio Chardonnay Barrel Gin
- 3/4 oz. The Perfect Purée Pear, thawed
- 1/2 oz. chai tea (brewed at double strength)
- 1/2 oz. ginger cardamom syrup
- 1/2 oz. lemon juice
- 1/4 oz. coconut cream
- Spray of Rayu Mezcal
- Coconut butter bark (garnish)

Method:

Shake ingredients very well with ice and pour into glass. Garnish with coconut butter bark.

Ingredients for the ginger cardamom syrup:

- 1 cup sugar
- 3/4 cup water
- 1 cup peeled and chopped fresh ginger
- 1 black cardamom pod (cracked)
- 4 green cardamom pods (cracked)

Method for the ginger cardamom syrup:

Combine all ingredients except sugar and let simmer for 15 minutes. Add sugar and stir until dissolved. Let cool.

Second place winner and People's Choice Gin Award went to Caitlyn Hallman of Bird & The Bottle with "Leaving the Nest"**Ingredients:**

- 1 1/2 oz. Griffio Barreled Gin (Chardonnay)
- 1 oz. The Perfect Purée Coconut (thawed and thinned with half and half)
- 1/2 oz. Pho Spice-Infused Campari
- 2 oz. Thai Iced Tea infused with Madagascar vanilla bean
- 3/4 oz. Burly Black Lime Bay Leaf Shrub
- 5 drops House-made Galangal (Thai Ginger) Turmeric Bitters
- 1 dash Angostura Bitters

Method:

Combine all ingredients except the Coconut Purée in a shaker. Shake and double strain into a Collins glass, top with fresh ice and float the Coconut Purée. Garnish with a mint sprig and star anise.

Ingredients for the Pho Spiced Campari:

- 1 cup Campari

- 1 packet Pho Spices

Method for the Pho-Spiced Campari:

Add ingredients to pot on low heat for about 10-15 minutes or until Campari comes to a simmer. Remove from heat and let infuse with the pho spices.

Ingredients for the Thai Iced Tea:

- 4 cups water
- 1/2 cup (loose) Thai tea leaves
- 1 cup sugar
- 2 Madagascar vanilla beans

Method for the Thai Iced Tea:

Add ingredients to pot on medium heat for about 10 min or until the mixture is simmering. Remove from heat and let cool. Double strain after tea has cooled. Store in refrigerator for up to 7 days.

Third place winner was Cappy Sorentino of Duke’s Spirited Cocktails with “Thai Interceptor”

Ingredients:

- 3/4 oz. Charbay Green Tea
- 1/3 oz. The Perfect Purée Ginger, thawed
- 1 oz. coconut cream/pepper/lemongrass/ginger cordial
- 1/2 oz. lime
- 6 leaves rau rum

Method:

Combine all, shake and strain in a coupe.

The People’s Choice awards went to **Kelly Dallas of Solbar at Solage with “Elephant’s Memory”** and **Caitlyn Hallman of Bird & The Bottle with “Leaving the Nest”** (recipes above and below)

**People’s Choice Vodka Award
Kelly Dallas of Solbar at Solage
“Elephant’s Memory”**

Ingredients:

- 1 1/4 oz. Charbay Meyer Lemon Vodka
- 1/2 oz. The Perfect Purée Yuzu Luxe Sour Blend, thawed
- 1 oz. El Silencia Mezcal
- 1 1/4 oz. lemon juice
- 1/4 oz. egg white
- 3/4 oz. turmeric/ginger elixir

- Activated charcoal
- Angostura bitters

Method:

Combine all ingredients (except for activated charcoal and Angostura bitters) in a Boston shaker and dry shake to emulsify the egg whites. Add ice to shaker and shake hard. Double strain into a coupe glass and sprinkle a small amount of activated charcoal on top. Dot the surface with a bit of Angostura bitters and run a thin straw (made from corn!) through the bitters into the black for an artistic garnish.

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, specialties and blends features almost 40 premium flavors, ranging from pantry staples raspberry, strawberry and banana to the exotic lychee, passion fruit and pink guava. 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, concentrates and specialties last 7-10 days in the refrigerator, and blends for 21 days. For more information, please visit www.perfectpuree.com.

Images available here:

https://www.dropbox.com/sh/trvxntzsdeyx2pt/AABdv_2Jq0dy0opVrBmqp7FLa?dl=0

For more information, please visit www.perfectpuree.com.

About Charbay Distillery

The Karakasevic family is one of the early pioneers of the modern American artisan distillery movement; they began distilling in California in 1983 with Alambic Pot Still Brandy and haven't stopped since. The lineup includes whiskeys distilled from bottle-ready beer, brandies distilled from Napa Valley grapes, vodkas flavored with 100% real fruit or tea and rum distilled from sugar cane syrup.

Marko is Generation XIII to carry on the family's European heritage of fermenting & distilling. His 25-year apprenticeship covered every category of distilling.

For more information, please visit charbay.com

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