



For Immediate Release

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**The Perfect Purée of Napa Valley brings inspired menu pairings
and NEW flavor previews to Winter Fancy Food Show 2019**

— Visit Booth #1636 for Tacos & Tequila, Malasadas & Mocha
and Beer & Pretzels plus debut samples of **Peach Ginger and Red Jalapeño** —

Napa, California (Jan. 7, 2019) – Winter Fancy Food Show attendees will be the first to sample two new flavors coming in 2019 from The Perfect Purée of Napa Valley. **Don't miss Booth #1636 for advance tastings of Peach Ginger and Red Jalapeño (available for distribution later in 2019).** Plus, complimentary tasting notebooks available at the booth while supplies last.

On Sunday and Monday (Jan. 13 and 14), expert barman Manny Hinojosa will be mixing fresh cocktails to pair with inspired takes on crowd-pleasers like tacos and malasadas — demonstrating how The Perfect Purée's diverse range of single-note flavors and trend-setting blends can optimize flavor across the board. On Tuesday, Jan. 15, pair dipping sauces and pretzels with Napa Smith Brewery's Blood Orange Saison featuring The Perfect Purée's Blood Orange Concentrate.

Starting at 11 a.m. on Sunday, The Perfect Purée serves elevated versions of America's favorite south-of-the-border fare. Sample Manny's Blood Orange Margaritas and zero-proof Passion Fruit & Mango Agua Fresca alongside tacos with a choice of authentic fillings including smooth, flavorful Rajas de Chile Poblano Con Crema (Roasted Poblanos in Cream Sauce); savory Pork Tinga; spicy Chicken Mole; and an expert rendition of the classic Chorizo con Papas.

Start Monday morning with traditional malasadas, a donut-like confection originally from Portugal and popular in Hawaii. Flavored with The Perfect Purée Mango Purée and Passion Fruit Concentrate, these malasadas go perfectly with Manny's Corazon y Café featuring a balance of fresh cold brew coffee, The Perfect Purée El Corazon Blend and optional Cazadores Reposado.

On Tuesday, The Perfect Purée partners with Brewmaster Stein Servick of Napa Smith Brewery to serve a tart, refreshing Blood Orange Saison brewed with The Perfect Purée Blood Orange Concentrate and pretzels with dipping sauce.

Sunday, Jan. 13, 11 a.m. — Tacos & Tequila

- Beverages: Blood Orange Margarita and Passion Fruit & Mango Agua Fresca
- Bites: Tacos with choice of fillings: Chorizo con Papas; Rajas de Chile Poblano Con Crema; Pork Tinga; or Chicken Mole. Accompanied by Arroz a la Mexicana and Salsas.

Monday, Jan. 14, 10 a.m. — Malasadas & Mocha

- Beverage: Corazon y Café (Cazadores Reposado optional)
- Bites: Passion Fruit Malasadas and Mango Malasadas

Tuesday Jan. 15, 10 a.m. — Pretzels & Beer

- Beverages: Blood Orange Saison from Napa Smith Brewery
- Bites: Pretzels with dipping sauce featuring flavors from The Perfect Purée of Napa Valley

RECIPES

Blood Orange Margarita

Source: Manny Hinojosa

1 1/2 oz. Tequila Cazadores Blanco
1/2 oz. Campari
1 oz. The Perfect Purée Blood Orange Concentrate
3/4 oz. The Perfect Purée Key Lime Concentrate
3/4 oz. agave nectar
Manny's Salt for rim

Method: In a cocktail shaker, combine all ingredients with ice, shake and serve over rocks. Garnish with a lime wedge.

Passion Fruit & Mango Agua Fresca

Source: Manny Hinojosa

1/2 oz. The Perfect Purée Passion Fruit Concentrate
1/2 oz. The Perfect Purée Mango Purée
1/2 oz. The Perfect Purée Meyer Lemon Concentrate
1/2 oz. simple syrup
4 oz. water

Method: In a cocktail shaker, combine all the ingredients with ice, shake and serve. Garnish with a lemon peel.

Corazon y Café

Source: Manny Hinojosa

1oz. Cazadores Reposado
1oz. The Perfect Purée El Corazon blend
2 oz. fresh cold brew coffee
1/4 oz. agave nectar
2 dashes orange bitters

Method: In a mixing glass, combine all the ingredients with ice, shake and serve over rocks.
Garnish with an orange peel and coffee bean.

Corazon y Café (Non-Alcoholic)

Source: Manny Hinojosa

1oz. The Perfect Purée El Corazon blend
2 oz. fresh cold brew coffee
1/4 oz. agave nectar
2 dashes orange bitters

Method: In a mixing glass combine all the ingredients with ice, shake and serve over the rocks.
Garnish with an orange peel and coffee bean.

Images available upon request.

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 30-plus 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.

On Facebook at facebook.com/perfectpuree and @ThePerfectPuree on Instagram and Twitter.

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