

FOR THE
ADVENTUROUS PALATE



HAUS ALPENZ

Aromatized Wines & Spirits • 2023 v1

Aperitif/Aromatized Wines

EU LEGAL CATEGORIES FOR AROMATIZED WINES



Versatile in Application:

In a cocktail or other mixed drink



By the glass alone or paired with food



Light, low alcohol spritz, with soda or tonic



Four categories in the world of aromatized wines stand out for their enduring impact on and historical importance to classic drinks. The primary three focus on one specific botanical; wormwood for vermouth, gentian for Americano, and cinchona for quinquina or chinato. Take note these are defined Aromatized Wine categories in the European Union (and preceding France and Italy laws), so any product labelled as 'Vermouth', 'Americano', or 'Quinquina' must be an Aromatized Wine.

VERMOUTH comes from the German word for wormwood — 'vermut' — recalling a Germanic tradition dating to the middle ages. Infusing wine with wormwood in any meaningful quantity imparts great herbaciousness and a bitter undertone.

AMERICANO is a play on the name 'amaricante', an Italian term for bittered, as well a nod to the 'American' way of adding bitters to vermouth. The main botanical, gentian, gives both floral and earthy notes.

French **QUINQUINA** and Italian **CHINATO** both have cinchona (quinine - think tonic) as the prime botanical but have different traditions for the wine base. Italian chinato usually uses red wines, while French quinquina has a tradition of using wines or mistelle (fortified grape juice).

VINO AMARO may use different botanical bases and is often considered the predecessor to the spirit-based products of today.

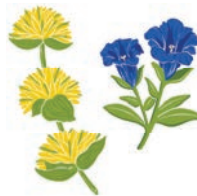
Wormwood

Weedy
Eucalyptus
Intensely Herbaceous
Front & Back Palate Bitter



Gentian

Floral
Woodsy
Radish
Middle Palate



Quinine

Sweet
Dry Spice
Flat
Back Palate



KEEPING AROMATIZED WINES*

These are indeed wines, and fortification does not keep them from oxidizing and losing their optimal taste. Because of their fresh wine bases, which by EU and US law must be a minimum of 75% wine, all aromatized wines are best kept chilled once opened and used within 1 to 3 weeks of opening. If in doubt about their condition, let your nose be your guide, just as you would with any still wine. Please visit alpenz.com for item-specific guidance.



keeps up to
2 years
50-65° F



keeps
1-3 weeks
(refrigerate)



pour
varies
48-55° F

*There may be variances based on style, particularly for vino amaro, red bitter and Barolo Chinato. See alpenz.com for details.

More recipes and serving suggestions at Alpenz.com

NOTES

VERMOUTH: REGIONS
provenance + varieties

Vermouth di Tornio
also Torino style
+ varieties

Vermouth de Chambéry
four varieties

Vermut de Reus
a few varieties

Marseilles Style
a few varieties

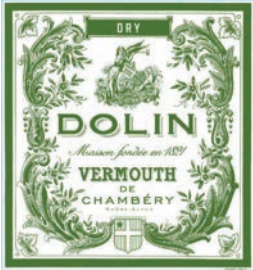
West Coast/Modern
many varieties

In the history of vermouth there are four principal production regions, each with its own distinctive style and varieties. Two of these regions are protected designations of origin: Vermouth di Torino and Vermouth de Chambéry, with a third, Vermut de Reus, awaiting formal recognition.

VERMOUTH DI TORINO: The original "Italian Sweet Red," the Vermouth di Torino, Torino-like and a wide variety of styles, all generally rich and sweet.

VERMOUTH DE CHAMBÉRY is famous for a clean, light, and floral style. These qualities made possible (and famous) the Martini at 1:1 gin to dry vermouth. Chambéry is also famous as the birthplace of clear, sweet 'blanc' vermouth.

VERMUT DE REUS are generally less sweet than Italian varieties, smooth and wormwood forward. Over 95% sold is Red (Rojo/Roig) on ice w/olives. Marseilles-style (e.g., Noilly Original Dry) is historically a lightly aged, oxidative vermouth, made famous in the kitchen for deglazing and cream sauces. The West Coast/Modern styles had an uneven start post-war, but today there are quality products and sometimes unique taste profiles.



Dolin Dry - Vermouth de Chambéry

Dolin Dry is distinguished by its light, fresh and clean profile, which comes from a delicate wine base and more than thirty Alpine herbs. From its start in 1821, Dolin Vermouth de Chambéry has been the benchmark for fine French Vermouth. Its fresh and elegant nose, subtle and complex palate is the profile that made the 1:1 gin/dry vermouth Martini famous, and so often imitated by others. In the 1930's Chambéry earned France's only protected designation of origin for Vermouth. Beyond mixed drinks, it is an ideal aperitif or accompaniment to raw shellfish, goat cheese or pesto. In cooking, Dolin Dry adds depth and an herbal character that normal white wine cannot.



APERITIF

WINE

France

17% Alc/Vol

3274 510 003807

13274510003804

3274 510 003791

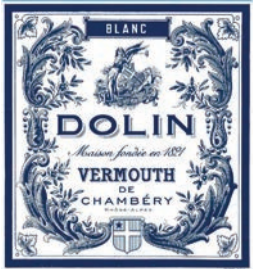
13274510003798

375 ml

12 x 375

750 ml

12 x 750



Dolin Blanc - Vermouth de Chambéry

The sweet, pale 'Blanc' variety of vermouth was first created and made famous by Dolin in Chambéry long before Italian producers replicated the style as 'Bianco'. The Blanc is traditionally served with a sliced strawberry, a splash of soda and a twist. Dolin blanc's elegance and slight vanilla edge marry beautifully in the "new classic" Blond Negroni. In other cocktails, Dolin Blanc pairs well with blanco tequila or other flavorful clear spirits. It is ideal for infusions of melon or other fruit, and an appetizing accompaniment to a wide variety of cheeses.



APERITIF

WINE

France

16% Alc/Vol

3274 510 003913

13274510003910

3274 510 003821

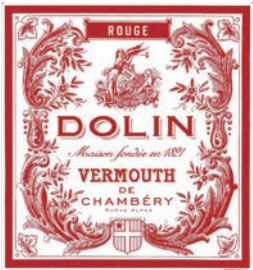
13274510003828

375 ml

12 x 375

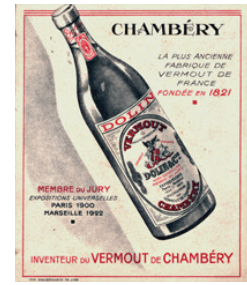
750 ml

12 x 750



Dolin Rouge - Vermouth de Chambéry

Dolin Rouge imparts lovely spicy notes amid its light and fresh profile, with a clean finish to complement and not overwhelm a drink's other components. More than fifty herbs flavor Dolin Rouge; its profile is firm and balanced, without the excessive sweet or lingering aftertastes found in large commercial products. It makes for an exceptional Manhattan that does not bury the tastes of rye or bourbon, even at classic 1:1 proportions. In addition, Dolin Rouge and a twist pairs well with charcuterie or black olives and works perfectly in tomato or meat cookery.



APERITIF

WINE

France

16% Alc/Vol

3274 510 003906

13274510003903

3274 510 003814

13274510003811

375 ml

12 x 375

750 ml

12 x 750



Comoz Blanc - Vermouth de Chambéry

Established in 1856, Comoz was the second-oldest of Chambéry vermouth producers after Dolin, and was the first to produce in a crystal-clear style. (Dolin preceded with a sweet pale, rather than crystal clear, blanc vermouth.) Introduced in 1881, Comoz Vermouth Blanc expressed Claudius Comoz's selection of wines, plants and fruits, many of which come from the hills above Chambéry. Comoz came to fame as the essential vermouth in the El Presidente cocktail in Cuba. Comoz is less sweet than other vermouth blanc, with notes of stone fruits, alpine flowers and a resonant undercurrent of wormwood. This profile marries with whiskey better than any other pale vermouth. Drink on the rocks with a twist, or mix with gin, vodka, or blanco tequila.



APERITIF

WINE

France

16% Alc/Vol

3274 510 003692

13274510003699

750 ml

12 x 750

NOTES

Vermouth

VERMOUTH DI TORINO & the categories within "Italian Sweet Vermouth"

Vermouth di Torino
Produced in Torino Region (Asti) Moscato wine base

Vermouth Amaro
Incorporates additional bitter flavors, typically gentian or quinine

Torino Style
Profile typical of Torino, other wine base

Vermouth alla Vaniglia
Strong focus on vanilla, citrus

Other
e.g., Vermouth con China, Vermouth Marsala



Cocchi Vermouth di Torino Extra Dry

Giulio Cocchi brings its unique expression of Piemontese grapes to the world of dry vermouth. Cocchi Extra Dry Vermouth di Torino combines the freshness of a Cortese wine base with local mountain wormwood, Menta di Pancalieri peppermint, and lemon over a backbone of angelica, coriander, and cardamom. Use Cocchi Extra Dry in a Martini with robust gins, or spritz with tonic water. The silky vinous texture of Cocchi Extra Dry is ideal for classic whiskey cocktails that call for dry vermouth, such as the Old Pal and the Scofflaw. At aperitif hour, Cocchi Extra Dry is ideal to pair with young cheeses.



APERITIF WINE	
Italy	
17% Alc/Vol	
500 ml	8007117010177
12 x 500	8007117010252



Cocchi Vermouth di Torino 'Storico'

For its 120th anniversary in 2011, the House of Cocchi resumed production of its 'Storico' original recipe Vermouth di Torino, first offered in 1891. In accordance with the requirements for Vermouth di Torino, Cocchi uses estate Moscato as the wine base, and vibrant, spicy botanicals such as cocoa, citrus, and rhubarb. Cocchi Vermouth adds depth to a Negroni, and makes for a rich and flavorful Manhattan. It is the perfect accompaniment to salumi and charcuterie. Vermouth di Torino stands apart as one of only two protected geographical indications of origin for vermouth.



APERITIF WINE	
Italy	
16% Alc/Vol	
375 ml	8007117011327
12 x 375	08007117011419
750 ml	8007117010108
750 x 12	8007117011105



Cocchi 'Dopo Teatro' Vermouth Amaro

The name 'Dopo Teatro' refers to the late-evening, "after theater" service at restaurants and cafes in Torino, a gathering time for a sip of something bittersweet and maybe a small bite to eat. This "vermouth amaro" (vermouth with added bitterness) uses Cocchi's classic Vermouth di Torino as its base. From there, winemaker Giulio Bava adds a number of additional botanicals, including chiretta flowers and a unique local gentian. The result is a robust amaro that retains the refreshing acidity of the original vermouth. Pair with spicy chocolate preparations, or mix with intense bourbons or ryes, peated Scotch, mezcal, or gin.



APERITIF WINE	
Italy	
16% Alc/Vol	
500 ml	8007117011495
12 x 500	8007117011488

Americano

AMERICANO: WHAT'S IN A NAME?

Americano is the name of a category of aperitif wines, enshrined in Italian and EU law, that derives flavor first from gentian and may also be colored red or yellow. That the word 'Americano' is also used in reference to a mixed drink and a coffee drink is no mistake - the term originates from the Italian word 'amaricante', meaning bittered. In a play on this, it also references the observation of Americans adding bitters to vermouth. What this says for the 50's Italian jazz hit is left for question.



Cocchi Americano Bianco

Made to the same recipe since 1891, this Moscato-based aperitif wine has long been a staple of Asti. While the Americano name implies a gentian focus, the wine also includes quinine and citrus for a flavorful, refreshing profile. In Piemonte it is served chilled with ice, a splash of soda and a peel of orange. Cocchi Americano Bianco's combination of fruit, spice and bitter undertones can perfect a number of classic mixed drinks. This same profile makes it splendid pairing with all kinds of pickles, nuts, charcuterie and cheeses.



APERITIF WINE	
Italy	
16.5% Alc/Vol	
375 ml	8007117010221
12 x 375	8007117011228
750 ml	8007117010061
12 x 750	8007117016063



Cocchi Americano Rosa

Throughout its history, Giulio Cocchi has used the aperitif wine Americano profile to highlight the fine aromatic grapes of Piemonte. Here the Brachetto d'Acqui wine base provides the white rose and rich berry notes typical of the famous sparkling wine of the same variety, while the traditional bitter base with ginger provide a rounder profile. The floral, spicy character of Cocchi Rosa is ideal with soda and a lemon or grapefruit peel or in cocktails incorporating a wide variety of fruits. It may also be the perfect match for Parmigiano-Reggiano.



APERITIF WINE	
Italy	
16.5% Alc/Vol	
375 ml	8007117010214
12 x 375	8007117011211
750 ml	8007117010085
12 x 750	8007117016067

Quina, Quinquina, Kina, China & Chinato

QUININE IN HISTORY

The beneficial properties of the cinchona tree were originally discovered by the Quechua, a people indigenous to Peru and Bolivia, who found it an effective muscle relaxant to calm shivering due to low temperatures. The Quechua would mix the ground bark of cinchona trees with sweetened water to offset the bark's bitter taste, thus producing tonic water. Jesuit missionaries in the early 1600's brought this back to Rome, where quinine in unextracted form came into use to treat malaria, which was endemic to the swamps and marshes surrounding the city of Rome and responsible for the deaths of several popes, many cardinals and countless common Roman citizens. Quinine was isolated and named in 1820 by French researchers, the name being derived from the original Quechua (Inca) word for the cinchona tree bark, quina or quina-quina, which means "bark of bark" or "holy bark". Large-scale use of quinine as a malaria preventative started around 1850, consumed in tonics or aperitif wines such as these. With other spices and wines selected to balance, many of these quinine aperitif wines became famous and sought out first as delicious and refreshing aperitif drinks.



VIN CINCHONA 1848.



Bonal Gentiane-Quina

Since 1865, this spicy, earthy aperitif has been known as "ouvre l'appétit" - the key to the appetite. Serious in its role as aperitif, and then popular with sportsmen, Bonal became an early sponsor of the Tour de France. It is made by an infusion of gentian, cinchona (quinine) and renowned herbs of the Grande Chartreuse mountains in a white grape mistelle base. While tradition is to drink neat with a twist, Bonal also mixes well with fresh or hard cider, sparkling wine, and Scotch or American whiskeys. Excellent with hard, salty cheeses, salted nuts, or earthy, spicy foods.



APERITIF

WINE

France

16% Alc/Vol

32.745/10003920

132.745/10003828

750 ml

12 x 750



Byrrh Grand Quinquina

Byrrh Grand Quinquina is made to the original late 19th century recipe that earned worldwide fame and inspired fifty years of evocative poster art. Byrrh combines a generous, port-like wine and mistelle base with a firm backbone of natural quinine to produce a fruity, refreshing aperitif by itself, with tonic and a twist, or paired with blue cheese. In cocktails, Byrrh mixes well with vodka, gin, cognac, tequila, Irish whiskey, and grapefruit. Byrrh is produced in Thuir, in the heart of French Catalan territory, near the coast and border with Spain.



APERITIF

WINE

France

18% Alc/Vol

6.30637224542

03572831224346

6.30637224559

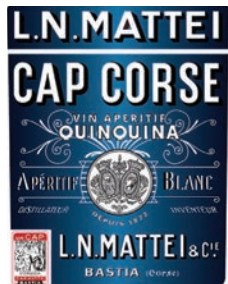
03572831224353

375 ml

12 x 375

750 ml

12 x 750



Cap Corse Mattei BLANC Quinquina

A true Quinquina Blanc, and unique among aperitif wines. The profile of the Cap Corse Mattei BLANC aperitif wine is defined by its distinctly Corsican components. Its all-mistelle base is of Vermentinu and Muscat Petit Grains, lending a terrific minerality, acidity and floral tones. The local Cedrat (aka citron) adds unique citrus aroma and a silky texture. As a quinquina, the cinchona bark (quinine) adds spice and depth in the mid and back palate. Fantastic on ice with tonic or soda, and even more so with a pour of gin or an agave spirit. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica. Still today family owned, and all macerations, aging and bottling are done in house.



APERITIF

WINE

France

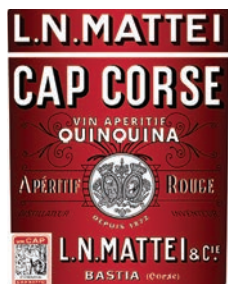
17% Alc/Vol

32.68140000152

03268148000154

750 ml

12 x 750



Cap Corse Mattei ROUGE Quinquina

Among the most famous of French Quinquina, enjoyed for generations by visitors and residents of the Island of Corsica. It is composed of a variety of local and exotic spices, walnuts and cinchona bark on a base of Corsican Muscat and Vermentinu mistelles. The result is an aperitif of tremendous depth with a wonderfully dry finish. Traditionally served neat or on ice with tonic or soda. It mixes well with rye whiskey, especially so in a Boulevardier. Since its creation in 1872 by Louis-Napoléon Mattei, Cap Corse Mattei is the oldest and best known aperitif of Corsica. Still today family owned, and all macerations, aging and bottling are done in house.



APERITIF

WINE

France

17% Alc/Vol

32.68140000145

03268148000147

750 ml

12 x 750



Cocchi Barolo Chinato

Renowned in Piemonte since its introduction in 1891, Cocchi Barolo Chinato is a wine of D.O.C.G. Barolo infused with quinine bark, rhubarb, ginger, cardamom, cocoa, and a variety of other aromatic spices. Round and rich, yet with the deep back palate one expects of Barolo, this wine possesses the definition necessary to be an ideal digestif or pairing with dark chocolate. Serve as you would serve high-quality Port or Madeira, or use as a luxurious alternative to sweet red vermouth. You would not be alone in finding this to be the Rolls Royce (or Maserati) of Italian dessert wines.



DESSERT

WINE

Italy

16.5% Alc/Vol

8007117010078

8007117016070

1 Liter

8007117010115

8007117011112

500 ml

12 x 500

1 Liter

8007117010115

12 x 1L

Origins of the Classic Red Bitter

While the base origin of all spritzes is the “Spritzer” (the soda siphon), the story of the “Spritz” we commonly see in Italy today shares a history with Cappelletti in the Triveneto. This drink is most typically a combination of a red bitter with wine, soda, and a slice of orange.

Aperitivo Cappelletti

The Aperitivo Cappelletti, endearingly known to locals as just “Specialino”, may be the oldest style of the classic red bitter still in production. Unlike its larger commercial rivals, Cappelletti is less sweet and has a wonderful drying finish. Additionally, it still uses natural carmine color for a crimson red and retains a vinous texture from its wine base. It offers a vibrant and flavorful profile, complemented by bitter undertones. This yields a Negroni or Spritz that is dry and refreshing in the finish. It is made just outside of Trento in Alto Adige by the Cappelletti family, who also produce a number of other exceptional aperitivo and amari.



APERITIF	
WINE	
Italy	
17% Alc/Vol	
8 018571 001021	8 018571 011020
750 ml	12 x 750

Aperitivo Mazzura

Aperitivo Mazzura distinguishes itself in both its multidimensional flavor and stunning fuchsia color. Botanicals are sourced from Dolomite hills and valleys in Italy’s Triveneto region, birthplace of the spritz. Mazzura’s color comes from a unique blend of flowers and fruits that is entirely natural and vegan-friendly. Try Mazzura in a Negroni, Boulevardier or Spritz. Enthusiasts for Aperitivo Cappelletti will find Mazzura a bit drier and slightly more bitter.



APERITIF	
WINE	
Italy	
17% Alc/Vol	
8018571002105	8018571022163
750 ml	12 x 750



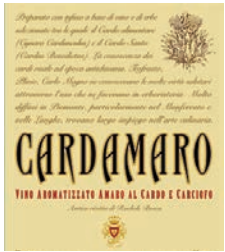
Vini Amari

WINE-BASED AMARI

Because of their wine base, these products have vinous texture and a depth of flavor that add a welcome breadth when used in mixed drinks.

Cardamaro Vino Amaro

Cardamaro is a longstanding product of what is today an 8th-generation winemaker in Canelli d’Asti. The primary flavors of Cardamaro are cardoon and blessed thistle, with gentle undertones of spice. The wine base provides a pleasing texture and allows for pairing with robust cheeses, soft or hard. Mix Cardamaro with cider or ginger ale, or use in place of vermouth for an earthier take on classic cocktails. Cardamaro can also be used in place of whiskey for subtle cocktails, such as with Dolin Rouge in the Lower Manhattan.



AROMATIZED	
WINE	
Italy	
17% Alc/Vol	
8003 360 800756	8003 360 800758
750 ml	12 x 750

Amaro Pasubio

Amaro Pasubio is a true taste of the Dolomite Mountains in the Trentino region. On a base of rich aged wine you’ll find notes of blueberries, pine and smoke, together with bitter alpine herbs. It is rare among amari to feature mountain berries. The recipe from Giuseppe Cappelletti dates back to the early 20th century and is among the Erboristeria’s first amari. Traditionally enjoyed neat, typically at cellar temperature or chilled. Pasubio makes simple and delicious spritzes with tonic, soda, sparkling lemonade, or bitter lemon. Also pairs well in mixed drinks with bourbon, rye, or brandy.



AROMATIZED	
WINE	
Italy	
17% Alc/Vol	
8018 571 001618	8018 571 021616
750 ml	12 x 750

Elisir Novasalus

Perhaps the most earnest of digestivi, Elisir Novasalus is revered in Alto Adige and regions beyond. Made by an Erboristeria (master of botanicals) and trader in wines, it combines in a six-month process the plants from the surrounding high alps (Alto Adige) with a dry Marsala and a unique tree sap of Sicily. The resulting amaro is bold, bitter and exceptionally complex, with layers upon layers of flavor. Famously comforting after a large meal. While not traditionally mixed, it is nicely followed by a small glass of sparkling wine. Unrivalled in its palate effect, it makes for a perfect finish to a meal.



AROMATIZED	
WINE	
Italy	
16.5% Alc/Vol	
8018 571 000017	8018 571 010016
750 ml	12 x 750

Negroni Insorti

Insorti is at once as familiar as it is unexpected. It is a Negroni cocktail made in a singular construction, from raw ingredients to a finished product—every last detail is deliberate. Wine-based, and vegan-friendly. Enjoy over ice with an orange twist.



AROMATIZED	
WINE	
Italy	
17% Alc/Vol	
8018571002172	8018571022170
750 ml	12 x 750

THE GIN FAMILY TREE — PRIMARY/HISTORIC CATEGORIES



Hayman's London Dry Gin

The Hayman family is the oldest gin-producing family in London, dating to 1863. All three Hayman's gins use the same 10 botanicals, in different proportions. Hayman's London Dry Gin presents an intense, oily texture from juniper, angelica, and orris root, accented by a bit of citrus. This structure, along with the traditional 47% alcohol, allows Hayman's London Dry to show intensity and focus when diluted. This gin is unmatched as a base for the full range of classic gin cocktails, from high-dilution sours (such as the French 75) to striking Martinis at any proportion of gin to vermouth. The aromatic intensity of this gin makes it the ideal Martini gin, even at the classic 1:1 proportion.



LONDON DRY GIN	
England	
47% Alc/Vol	
5021 692 650316	5021 692 650323
750 ml	12 x 750



Hayman's Old Tom Gin

Hayman's Old Tom Gin is a rich and rounded style of gin that was the gin of choice in the 19th century, made to the family's original recipe as then produced. Relative to London Dry Gin, the Old Tom style imparts a more complex and flavorful taste experience, with a slight sweetness that pleasantly rounds out the botanical base. From the 10 Hayman's botanicals, the Old Tom Gin emphasizes juniper and two types of cinnamon. Old Tom gin is the key ingredient in classic cocktails such as the Martinez, Tom Collins and Ramos Gin Fizz. Its depth and rich profile make for an ideal Aviation or French 75.



OLD TOM GIN	
England	
41.4% Alc/Vol	
5021 692 117833	5021 692 117840
750 ml	12 x 750



Royal Dock Navy Strength Gin

The Hayman family and its forebearers have supplied this very same bright and robust gin to both the British Admiralty and trade from 1863. The family delivered to the Royal Dock of Deptford, the largest of the three Admiralty Victualling Yards. Bottled at "Navy Strength," 100 proof by weight equating to 114 by volume, Royal Dock delivers flavor with efficiency where other gins wither in dilution, such as at outdoor patios or poolside. Enjoy with tonic or in a Gimlet with lime, sugar, and ice. From the 10 Hayman's botanicals, Royal Dock emphasizes angelica and coriander for pepperness, and licorice root for a creamy texture.



NAVY STRENGTH GIN	
England	
57% Alc/Vol	
5021 692 900756	5021 692 900763
750 ml	12 x 750



Hayman's Sloe Gin

A traditional English liqueur made by infusing gin with the sloe berries of the Blackthorn tree that grows throughout the British Isles. Hayman's Sloe Gin is made from a family recipe dating back many generations. Wild English sloe berries are gently steeped for several months with Hayman's London Dry Gin before blending with just a little natural sugar to create this rich liqueur. Hayman's adds no additional colors, vanilla, or other flavors. To the taste it is a rich ruby with bittersweet berry flavors and hints of cinnamon, clove and ginger. Fantastic with sparkling wine. Also ideal in classic cocktails or just with soda in a traditional fizz.



SLOE GIN	
England	
26% Alc/Vol	
5021 692 650330	5021 692 650347
750 ml	12 x 750



Averell Damson Plum Gin Liqueur

Averell is an exceptionally bright liqueur—the fresh-pressed juice of heirloom Damson Plums married to a botanical gin marked by juniper, warm winter spices, bay leaf and ginger. Delicious with seltzer, sparkling wine or ginger beer, in both hot and cold black tea, or on its own, over ice. The history of the Damson dates to the dawn of civilization. Prized by the Romans and Crusaders, its cultivation spread throughout Europe and later to the orchards of North American colonial settlers who appreciated its nery character: rich, intensely tart and slightly bitter. The Damson stands today as an endangered variety from a bygone era.



DAMSON GIN	
New York	
33% Alc/Vol	
0 94922 52501 7	10094922 525014
750 ml	12 x 750

Rothman & Winter

traditional liqueurs

The Rothman & Winter collection reflects three generations of producing liqueurs of exceptional character and authenticity. Each fruit liqueur starts with the fruit's own eau-de-vie and juice, for intensity of fruit flavor. We bottle at higher proof and with less sugar to reinforce that intensity and maximize the number of uses for each fruit liqueur. The lightweight, slimline bottle takes up less space on the bar, and may have the lowest carbon footprint of liqueurs in the market today.

'von Still und Saft'
From still and juice



Rothman & Winter Orchard Apricot Liqueur

Combines juice from the seasonal harvest of Austria's famed Klosterneuberger apricots with an eau-de-vie produced from this same fruit. Destillerie Purkhart selects its apricots each season from family orchards in the Danube Valley and surrounding regions. Use wherever "apricot brandy" appears in a recipe, drink with sparkling wine or wheat beer, or substitute for triple sec for a Margarita variation.



Rothman & Winter Orchard Pear Liqueur

Combines juice from the seasonal harvest of Williams Pears with an eau-de-vie produced from the same fruit. The resulting liqueur captures the great aromatics of fresh pears, yet without the excessive sweetness of other producers. Destillerie Purkhart selects pears from orchards in both South Tirol and the Danube Valley. Mix with flavorful white spirits, or drizzle into sparkling wine, wheat beer, or soda.



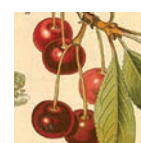
Rothman & Winter Orchard Peach Liqueur

The Oststeiermark region boasts a variety of peaches, including the Roter Ellerstadter, Weinberg and Haven. The liqueur combines juices from the seasonal harvest of these peaches with an eau-de-vie produced from the same fruit. The result captures the fragrant aromas and natural acidity of fresh peaches. Delicious with soda water, wheat beer, or sparkling wine, stunning in mixed drinks with bourbon, rye or rum.



Rothman & Winter Orchard Cherry Liqueur

The sour Weichsel varieties found in and around Austria stand out for their vivid flavors and fine balance of the sweet and tart. This liqueur combines juices from the seasonal harvest of Weichsel cherries of farms in Lower Austria with an eau-de-vie produced from the same fruit. It provides a clear, bright cherry flavor to mixed drinks, sparkling wine, wheat beer, dark beer, espresso, or desserts.



Rothman & Winter Orchard Elderberry Liqueur

The berries in this liqueur come from Austrian alpine valleys and meadows at altitudes of 250 to 700 meters. Rich elderberries provide the underlying foundation, accented by rowanberries, red currants and aronia berries. A flavorful base of rowanberry eau-de-vie imparts marzipan aromas. Delicious with club soda or sparkling wine; also stunning mixed with white rum, blanco tequila or gin.



Rothman & Winter Crème de Violette

Among the native wildflowers found in the Alps are the Queen Charlotte and March Violets. Rothman & Winter Crème de Violette captures their fragrance and taste on a robust brandy base. This is a true expression, without any added vanilla or fruit, working as the magical bridging ingredient in so many classic cocktails. Enjoy this liqueur in the Aviation or Blue Moon, or with dry or sweet sparkling wines.



Producer	Producer	Region	CT	% Alc	Size/Pack	btl barcode	case barcode	finish	kg / case
PURKHART	Rothman & Winter Orchard Apricot	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040479	9024153040402	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Cherry	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040486	9024153040493	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Pear	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040172	9024153040102	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Peach	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040523	9024153045528	screwcap	16.30 kg
PURKHART	Rothman & Winter Orchard Elderberry	Oberösterreich	AT	24.0%	12 x 750ml	9024 153 040578	9024153040806	screwcap	16.30 kg
PURKHART	Rothman & Winter Crème de Violette	Oberösterreich	AT	20.0%	12 x 750ml	9024 153 040875	9024 153 040561	screwcap	16.30 kg



Pear Williams Purkhart Pear Eau-de-Vie

The Purkhart Pear Williams Brandy uses only "Williams" pears from South Tirol (also known as Alto Adige or Südtirol), whose pears are prized for their opulent and creamy ripe fruit fragrance. Lively and stimulating on the palate, this eau-de-vie reveals a depth of pear flavor that carries well into the finish. Made only from distilled pears and water. Enjoy on its own or substitute for Pisco in a variety of cocktails. Made only from distilled pears and water. 100% Reines Destillat aus Williamsbrand.



FRUIT	
BRANDY	
Austria	
40% Alc/Vol	
375 ml	9024153031637
12 x 375	9024153031602
750 ml	9024153031675
12 x 750	9024153031682



Blume Marillen Apricot Eau-de-Vie

Blume Marillen — "blossom of the apricot" — captures the lovely bouquet and taste of the Klosterneuberger apricot found in the Wachau region of the Danube Valley. The Destillerie Purkhart "Blume Marillen" is famed for its delicate floral bouquet and a long, elegant finish. More than 9 pounds of apricots are distilled for each 750ml bottle. For over 40 years the Purkhart family has produced this lovely eau-de-vie that embodies the apricot orchard in full bloom. Enjoy on its own, with sparkling wine, or use in place of unaged whiskey in aromatic cocktails. 100% reines Destillat aus Marillen.



FRUIT	
BRANDY	
Austria	
40% Alc/Vol	
375 ml	9024153030333
12 x 375	9024153030302
750 ml	9024153030364
12 x 750	9024153030371



Dolin G n p y 'le Chamois' Liqueur

G n p y (sometimes spelled G n p i) is a legendary alpine herbal liqueur that dates back many hundreds of years. While comprised of a multitude of alpine herbs, the most prominent is G n p y, a petite variety of artemesia (often translated into English as "mountain sage") found principally in the high mountains of the Savoy. Its bright herbal and fresh flavors have long been associated with the mountain air and adventure. Today it is still the darling of French ski resorts and fine dining, served on the rocks or with tonic water, and very welcome after a fondue. Using its own alembic still, Dolin has made this G n p y from local farmers' herbs since 1821. In 2018, we adopted the local nickname 'le Chamois'.



HERBAL LIQUEUR	
France	
45% Alc/Vol	
32,745,100,036,16	132,745,100,036,13
750 ml	12 x 750



Zirbenz Stone Pine Liqueur of the Alps

Zirbenz draws all of its high alpine flavors and natural earthy red colors from the freshly picked fruit of the Arolla Stone Pine grown in the Austrian Alps. The young full cones are still fresh and sweet, giving a smooth layer of berry fruit over an intricate, pine-floral backbone, with a slight minty freshness. Enjoy on its own as digestive or apr s-ski, with tonic or soda, or in cocktails incorporating gin or hoppy beer. Handcrafted and bottled in Austria by Josef Hofer, a family distillery since 1797.



PINE LIQUEUR	
Austria	
35% Alc/Vol	
9,006,794,12,000,000	9,006,794,12,001,7
375 ml	12 x 375
9,006,794,14,000,008	9,006,794,14,001,5
750 ml	12 x 750

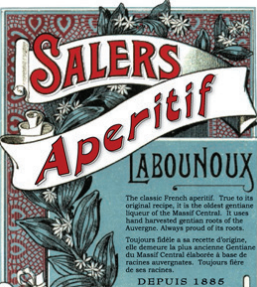


Nux Alpina Walnut Liqueur

For three generations the Purkhart family has produced this all-natural walnut liqueur from the same family recipe, renowned for its balance and exceptionally smooth finish. Each summer the Purkhart family picks fresh green walnuts from wild stands of the delicate "Weinsberg" variety near the village of Sankt Peter in der Au. These walnuts steep for months in grape brandy and for the last month with a variety of spices and alpine botanicals. The result is a rich and flavorful walnut liqueur that is not overly sweet, perfect after dinner, in coffee, cream, or egg drinks.



NUT/HERBAL LIQUEUR	
Austria	
32% Alc/Vol	
9,024,153,09,086,32	9,024,153,09,080,1
375 ml	12 x 375
9,024,153,09,087,0	9,024,153,09,086,3
750 ml	12 x 750



Salers Gentian Aperiitif

One of the most classic French aperitifs is a pour of gentiane liqueur on the rocks with a squeeze of lemon. Salers is the oldest gentian liqueur of the Massif Central, birthplace to this style of product. It distinguishes itself with a pure, firm, rustic earthy profile. Unlike its larger rivals, Salers is less sweet and does not add artificial yellow color, revealing a beautiful natural straw color. Enjoy with ice and lemon, lemonade, in the "Blond Negroni" with gin and blanc vermouth, or as an earthy base note in a variety of cocktails. With the addition of a pinch of salt, Salers takes on herbal, tequila-like flavors.



APERITIF LIQUEUR	
France	
16% Alc/Vol	
02,67,571,32,511	10,26,757,19,25,117
750 ml	12 x 750



Amaro Sfumato

The term Sfumato derives from the Italian word for smoke - 'fumo'. It is traditionally associated with a style of Renaissance painting characterized by subtle transitions between areas of dark and light. This speaks directly to this amaro's profile, which marries a dark smokiness with bitter woodiness from alpine herbs and notes of sweet alpine berries. The main ingredient is a special Rabarbaro (rhubarb) variety that grows in Trentino Alto Adige and Veneto. The production of a Rabarbaro liqueur by the amari and aperitivo producer Cappelletti dates back almost a century. Enjoy with tonic, grapefruit soda, or whiskey.



AMARO LIQUEUR	
Italy	
20% Alc/Vol	
80,185,71,001,588	80,185,71,021,586
750 ml	12 x 750

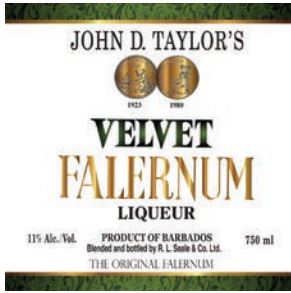


Amaro Alta Verde

Amaro Alta Verde's hallmark flavor was common long ago throughout the Adriatic, though seldom found in the last half century. The principal ingredient is assenzio, a variety of wormwood. A complementary blend of alpine herbs, citrus and spice frame and lighten the classic bitter profile. True to its origins, the aromas evoke a summer forest in all its verdant splendor. Upon tasting, Alta Verde yields impressive length and complex bitterness, intertwined with gentle sweetness and bright herbal notes that give balance throughout the palate. Best enjoyed with citrus and tonic or soda, or just alone over ice with a big squeeze of lemon. In cocktails, Alta Verde adds depth and a drying effect to balance sweeter drinks.



AMARO LIQUEUR	
Italy	
24% Alc/Vol	
80,185,71,001,625	80,185,71,021,623
750 ml	12 x 750



John D. Taylor's Velvet Falernum

Falernum is indigenous to Barbados, where Velvet Falernum is a longtime staple item of its many resorts and bars. The sweetness, spice and almond character of this rum-based liqueur provides weight and texture to classic rum and wine punches. Today, Falernum is a staple for tropical drinks such as swizzles, Zombies, and other Tiki drinks. Try the island favorite with 2 parts aged rum, 3 dashes Angostura and a squeeze of lime. Add to wine and orange juice for a quick, delicious Sangria. John D Taylor's Velvet Falernum is considered by many as the original Falernum, and is today produced by famed rum distiller R.L. Seale Ltd.

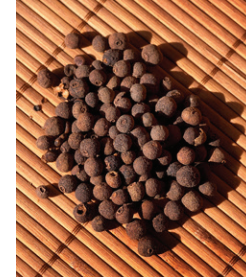


RUM	
LIQUEUR	
Barbados	
11% Alc/Vol	
724803001056	724803001883
750 ml	12 x 750



St. Elizabeth Allspice Dram

Allspice is a critical element of tropical drinks and cuisine. The berry, called "pimento" in Jamaica, gets its modern name from its flavors of clove, cinnamon, nutmeg, and pepper. St. Elizabeth Allspice Dram is a traditional preparation made with smoky Jamaican pot-still rum. Famous with bourbon in the Lion's Tail. Use Allspice Dram in rum punches, as the base note of numerous tropical drinks, in mulled wine or the seasoning for sangria. Great with grapefruit or pineapple juice drinks and in coffee. In cooking, it makes for an easy jerk chicken with superb caramelization.



RUM	
LIQUEUR	
Austria	
22.5% Alc/Vol	
9024153090849	9024153090818
12 x 375	9024153090863
750 ml	9024153090825
12 x 750	



Kronan Swedish Punsch

Swedish Punsch is a liqueur of two histories—a national drink in Sweden, and a component of more than fifty classic cocktails. Made with rums from the West Indies (Demerara and Jamaica) and East Indies (Batavia Arrack) and numerous spice and bitter flavors, Kronan has exceptional depth and complexity, particularly with a bit of citrus added. Use in the Doctor Cocktail, Diki-Diki, and Mabel Berra cocktails. With ice and a squeeze of lime, Kronan is an ideal and easy afternoon drink, after dinner, or with cigars.



RUM	
LIQUEUR	
Sweden	
26% Alc/Vol	
0793573950772	0793573950789
750 ml	12 x 750



The Scarlet Ibis Trinidad Rum

Scarlet Ibis is a blend of three to five year aged Trinidad rums, with classic flavors of toffee, tobacco, and dark honey on a firm, dry backbone. This is old-school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. Scarlet Ibis shines in a Corn n' Oil, Palmetto, and Mai Tai, as well as in simple sour drinks and the Rum Manhattan. This project, named for the national bird of Trinidad, was originally commissioned and blend-selected by Death & Co in NY.



TRINIDAD	
RUM	
Trinidad	
49% Alc/Vol	
9024153090856	9024153090849
750 ml	12 x 750



Smith & Cross Traditional Jamaica Rum

Smith & Cross Jamaica Rum contains only Wedderburn and Plummer pot still distillates, famous for their notes of caramelized banana, exotic fruits and spice and earthy finish. This is old-school rum, without the now-common influence of other wines and spirits, chill filtration, excess dilution, or added sugar. The complexity and flavor depth of this Navy Strength (57%) rum makes it a cornerstone of classic rum drinks, and the best Jamaican rum for providing the richness that Punches and Tiki drinks require. The mark of Smith & Cross traces its lineage to 1788 as one of England's most prominent handlers of Jamaica Rum.



JAMAICA	
RUM	
Jamaica	
57% Alc/Vol	
5021692500949	5021692500956
750 ml	12 x 750



Batavia Arrack van Oosten

From the late 17th to 19th century, in an age when "Punch" was a celebration of all things then exotic—citrus, sugar, and spice—no Punch was without a true Batavia Arrack. Made from sugar cane and fermented red rice, and bottled at elevated proof without aging, Batavia Arrack van Oosten combines smoky fruitiness with a vegetal funk that soaks up tea, lemon, and sugar in the punch bowl. Beyond these uses, Batavia Arrack is also today found in boutique European chocolates and cocktails at Bali resorts and bars across the USA.



SUGARCANE	
SPIRIT	
Indonesia	
50% Alc/Vol	
9024153100432	9024153100402
750 ml	12 x 750

DRINK RECIPES		Full License		**Some drinks eligible for 21%-and-under licensees			
Dolin Dry	<p>Royalist 1.5 oz Dolin Dry 0.75 oz Low-proof bourbon 0.75 oz Bénédictine 1 dash Peach bitters Stir and strain. Café Royal Cocktail Book</p>	Dolin Blanc	<p>Gaelic Gardener 2 oz Irish whiskey 1 oz Dolin Blanc 0.5 oz Dolin Génépý 2 dash Celery bitters Build over ice, celery stalk. Alex Gregg, Moving Sidewalk, Houston</p>	Dolin Rouge	<p>Rhum Dandy Shim 1.5 oz Dolin Rouge 0.5 oz White rum agricole 0.5 oz Lime juice 1 tsp Cane syrup 2 dash Absinthe Build on crushed ice. Grate lime zest. Craig Lane, Bar Agricole, San Francisco</p>		
Dolin Rouge	<p>Bobby Burns 1.5 oz Scotch whisky 1 oz Dolin Rouge 0.5 oz Bénédictine Stir, strain, orange peel.</p>	Comoz	<p>La Contadi 1 oz Hayman's London Dry 1 oz Comoz 1 oz Kirsch 3 oz Tonic water Stir, strain, orange peel. Tyler Jay Wang, Boston</p>	Timbal Extra Sec	<p>Future Perfect 1 oz Timbal Extra Sec 1 oz Timbal Roig 1 oz Hayman's Old Tom Stir, strain, orange peel.</p>	Cocchi Doppo	<p>BA to Barcelona 2.5 oz Timbal Extra Sec 0.75 oz Hayman's Sloe Gin 3 oz Tonic Water Build over ice in a goblet. Float lemon slice on top.</p>
Timbal Roig	<p>El Boulevard 1 oz Timbal Roig 1 oz Añejo tequila 1 oz Cappelletti Stir, strain, orange peel.</p>	Cocchi Torino	<p>Holy Roman Highball 2.5 oz Cocchi Torino 0.5 oz Joven mezcäl 0.25 oz Lime juice 4 oz Ginger beer Build over ice, lime wedge.</p>	Cocchi Rosa	<p>Remember the Maine 2 oz 100-proof rye 0.75 oz Cocchi Torino 0.5 oz R&W Orchard Cherry 1 barsp Absinthe Stir, strain, cherry.</p>	Cocchi Doppo	<p>Gruñido 1.5 oz Joven mezcäl 1.5 oz Dopo Teatro 0.5 oz Lime juice Shake and strain.</p>
Cocchi Doppo	<p>Dessert Manhattan 1.5 oz High-proof bourbon 1.5 oz Dopo Teatro Stir, strain, orange peel.</p>	Cocchi Americano	<p>Fleming's Wish 1.5 oz Cocchi Americano 1.5 oz Hayman's London Dry Stir, strain, lemon peel.</p>	Cocchi Rosa	<p>Santa Rosa 2 oz Cocchi Rosa 1 oz Blanco tequila 3 oz Grapefruit soda Build over ice, lemon peel.</p>	Cocchi Doppo	<p>Prairie Pooch 1 oz Cocchi Rosa 1 oz Hayman's London Dry 1 oz Dolin Blanc 0.25 oz R&W Violette Stir and strain, then top with: 1 oz Cocchi Brut</p>
Bonal	<p>Bonal & Rye 1.5 oz Bonal 1.5 oz 100-proof rye 2 dash Orange bitters 1 dash Angostura bitters Stir, strain, orange peel. Todd Smith, ABV, San Francisco</p>	Byrrh	<p>Tautavel Sunrise 2 oz Byrrh 0.5 oz Mezcal 0.5 oz Grapefruit juice Shake, strain on to fresh ice. Top with: 3 oz Club soda</p>	Cocchi Rosa	<p>Trudeau 1 oz Byrrh 1 oz Canadian whisky 1 oz Dolin Dry 2 d simple, 1 d orange or Ango Stir, strain, lemon peel David Burnette, Little Rock, AR</p>	Cap Corse Blanc	<p>Plum Negroni 1.25 oz Averell Damson Gin 1 oz Cap Corse Blanc 0.75 oz Comoz Stir, strain onto fresh ice, Basil-leaf garnish.</p>
Cap Corse Blanc	<p>July on Royal Street 1 oz Cap Corse Blanc 1 oz Saters Gentiane 0.5 oz Reposado tequila 0.5 oz Bénédictine 1 barsp Lemon juice Build over ice, rocks glass</p>	Cap Corse Rouge	<p>North Coasts Highball 1.5 oz Cap Corse Rouge 1.5 oz Calvados 4 oz Club soda Build on ice, highball glass, lemon peel.</p>	Barolo Chinato	<p>Darkside 2 oz Hayman's London Dry 1 oz Barolo Chinato 2 dash Peychaud's bitters Stir, strain, lime peel, star anise. Adam Bernbach, DC</p>	Cappelletti	<p>Haus Negroni 1 oz Cappelletti 1 oz Dolin Rouge 1 oz Royal Dock Gin Stir, strain on ice, orange peel.</p>
Cappelletti	<p>Mezzo-Mezzo 1.5 oz Cappelletti 1.5 oz Sfumato Build on ice, lemon peel, splash of soda. **Eligible for 21%-and-under licensees</p>	Cardamaro	<p>Sancti Spiritus 1 oz The Scarlet Ibis rum 0.75 oz Cardamaro 0.75 oz Cocchi Americano 1 barsp R&W Orchard Pear Stir, strain, lemon peel. Kellie Thorn, Empire State South, Atlanta</p>	Pasubio	<p>Purple Martin 1.5 oz The Scarlet Ibis Rum 0.75 oz Pasubio 0.75 oz Hayman's Sloe Gin Stir, strain on ice</p>	Cocchi Doppo	<p>Merry Berries 0.5 oz Pasubio 0.5 oz Hayman's Sloe Gin Stir and strain, flute, grapefruit peel, top with: Cocchi Brut</p>
Novasalus	<p>Champagne Supernova 0.25 oz Elisir Novasalus 0.5 oz R&W Orchard Apricot 4 oz Cocchi Asti DDCG (or other sweet sparkling wine) Build in a flute, grapefruit peel.</p>	Rancio Sec	<p>Bardsley 2 oz Matifoc Rancio Sec 1 oz Timbal Roig 1 d Dolin Génépý, 1 d orange bitters Stir and strain. Based on the Ardsley. "Pioneers of Mixing at Elite Bars"</p>	H&H Madeira	<p>Pheasant Pursuit 2 oz H&H Rainwater 1 oz Hayman's London Dry 2 dash Islay malt whisky Stir, strain, orange peel.</p>	Barolo Chinato	<p>Orchard Punch 1 btl H&H Rainwater 1 btl Hayman's London Dry 1 btl French pear cider 5 lemons, 1 cup sugar Oleosaccharum, juice, build, ice in bowl. Kellie Thorn, Empire State South, Atlanta</p>
Hayman's London Dry	<p>Atta Boy 2 oz Hayman's London Dry 1 oz Dolin Dry 4 dash Grenadine Stir, strain, lemon peel. Savoy Cocktail Book</p>	Hayman's Old Tom	<p>Resolute Cocktail 1.5 oz Hayman's Old Tom 0.5 oz R&W Orchard Apricot 0.5 oz Lemon juice 0.5 oz Simple syrup Shake, strain, lemon peel. Savoy Cocktail Book</p>	Hayman's Sloe Gin	<p>Cedar Fever 2 oz Hayman's Old Tom 0.5 oz Zirbenz 0.5 oz Elderflower liqueur Stir, strain, lemon peel. Sprinkle: 3 dash Peychaud's bitters Bill Norris, Austin, TX</p>	Cocchi Doppo	<p>Ford Cocktail 1.5 oz Hayman's Old Tom 1.5 oz Timbal Extra Sec 0.25 oz Bénédictine 2 dash Orange bitters Stir, strain, orange peel. Kappeler, "Modern American Drinks"</p>
Royal Dock Gin	<p>Double Dagger 1 oz Royal Dock gin 0.75 oz Cardamaro 0.75 oz Cappelletti 0.5 oz Dolin Blanc 2 dash Orange bitters Stir, strain onto ice, orange peel. Jason Harris, Atlanta, GA</p>	Hayman's Sloe Gin	<p>Post Modern 1.5 oz Scotch whisky 1 oz Hayman's Sloe Gin 0.5 oz Lemon juice 0.25 oz Honey syrup (2:1) Shake, strain, Rinse glass with Absinthe Tom Richter, Dear Irving, NYC</p>	Hayman's Sloe Gin	<p>Moll Cocktail 1 oz Hayman's Sloe Gin 1 oz Hayman's London Dry 1 oz Dolin Dry 1 dash Orange bitters Stir, strain, lemon peel. Savoy Cocktail Book</p>	Cocchi Doppo	<p>Thorny Affinity 1.5 oz Hayman's London Dry 0.75 oz Hayman's Sloe Gin 0.75 oz Cocchi Torino 2 dash Orange bitters Stir, strain, orange peel.</p>

DRINK RECIPES		Full License	**Some drinks eligible for 21%-and-under licensees	
Averell Damson	Count of Mount Kisco 1 oz Averell Damson Gin 1 oz Dolin Dry 1 oz Salers Gentiane Stir, strain on ice, grapefruit peel.	Cayuga Cup 2 oz Averell Damson Gin 3 oz Ginger ale (or citrus soda) Build over ice. Garnish with fruit, cucumber slice, and lemon wedge.	Damson Dove 3 oz Averell Damson Gin 0.5 oz Lemon juice 0.5 oz Simple syrup 1 Egg white Dry shake, shake, strain, orange peel. Dovetail, New York City	Spruce Goose 1.5 oz Averell Damson Gin 0.5 oz Dry Gin 0.5 oz Maraschino 0.5 oz Lemon juice Shake, strain, lemon peel. Alexander Mouzakitis, New York City
R&W Apricot	Improved Culross 0.75 oz R&W Orchard Apricot 0.75 oz White rhum agricole 0.5 oz Cocchi Americano 0.5 oz Lemon juice Shake and strain.	Peach Cobbler 2 oz Templiers Rancio Sec 1 oz R&W Orchard Peach 3 slice Grapefruit peel Barsp Superfine sugar Shake, strain on crushed ice, berries and mint.	Her Word 0.75 oz R&W Orchard Peach 0.75 oz Blanco tequila 0.75 oz Cocchi Americano 0.75 oz Lemon juice Shake, strain, lemon peel.	R&W Pear
R&W Cherry	March on the Mackinac 1.5 oz R&W Orchard Cherry 6 oz Stout beer Build in a goblet.	Ultimate Cherry Margarita 1.75 oz Blanco tequila 1.25 oz R&W Orchard Cherry 0.75 oz Lime juice Shake, strain on ice, half-salt rim. 3 cherries sprinkled with chili salt.	The Artist 2 oz Hayman's London Dry 0.5 oz R&W Violette 0.5 oz Dolin Blanc Dash Orange bitters Stir and strain. Sarah Goyne, Little Rock, AR	R&W Violet
Purkhart Pear	Bartlett Pear Martini 1.5 oz Purkhart Pear 1.5 oz Dolin Dry (or Blanc) 2 dash Orange bitters Stir, strain, lemon peel. Bartlett Pear Inn, Easton, MD	Schleswig Limbo 1 oz Purkhart Pear 1 oz The Scarlet Ibis rum 0.75 oz R&W Orchard Cherry 0.25 oz Cappelletti Stir, strain on ice, rosemary sprig. Luigi Uzcategui, Little Rock, AR	Alpen Rose 2 oz Dolin Dry 1 oz Blume Marillen Apricot 0.25 oz Cocchi Rosa 0.25 oz Simple syrup Stir, strain grapefruit peel.	Blume Marillen
Dolin G�n�p�y	Vert Chaud 2 oz Dolin G�n�p�y 8 oz Hot cocoa Combine in a warmed mug. Opt Top with Nux Alpina whipped cream.	Tipperary 1 oz Dolin G�n�p�y 1 oz Cocchi Torino 1 oz Irish whiskey Stir, strain, lemon peel. Savoy Cocktail Book	Hop To It 0.75 oz Zirbenz Stone Pine 0.75 oz Plymouth Gin 0.5 oz Lemon juice Shake, strain on ice, top with: 3 oz India Pale Ale Jim Meehan, New York City	Zirbenz
Nux Alpina	El Poco Loco 1.5 oz Hayman's Old Tom 1 oz Dolin Rouge 0.5 oz Nux Alpina Walnut Stir, strain, orange peel.	Pale Horse 1.5 oz Hayman's London Dry 0.5 oz Salers Gentiane 0.5 oz Maraschino 0.5 oz Dolin Dry Dash Orange bitters Stir/strain/ice, orange peel. Brett Bassett, Little Rock, AR	Little Valiant 2 oz Salers Gentiane 2 oz Cocchi Americano 1 barsp Lemon juice 3 dash Orange bitters Build, ice, pinch salt Will Thompson, Boston, MA **Eligible for 21%-and-under licensees	Nux Alpina
Sfumato Rabarbar	Campfire Sour 1.5 oz Sfumato 1.5 oz 90-proof bourbon 0.5 oz Lemon juice Shake, strain onto ice, lemon wheel.	Negroni con Fumo 1 oz Sfumato 1 oz Royal Dock gin 1 oz Timbal Roig Stir, strain on ice, orange peel.	Draught of Smoke 2 oz Sfumato 12 oz Grapefruit-flavored Radler (or Grapefruit IPA) (or stout) Build in a pint glass.	Alta Verde
Velvet Falernum	Tidbit 1.5 oz White rum 0.5 oz Velvet Falernum 0.5 oz Dolin G�n�p�y 0.5 oz Lime juice, 1 dash Absinthe Shake and strain. Kenny Belanger, Cambridge, MA	Sangria Starter 1 oz Velvet Falernum 1 oz Orange juice 3 oz Wine Combine and modify to taste. **Eligible for 21%-and-under licensees	Barbados Redux 2 oz The Scarlet Ibis rum 1 oz Velvet Falernum 0.75 oz Lime juice 3 dash Angostura Bitters Shake, crushed ice, lime wheel.	Allspice Dram
Kronan	Punsch Alexander 1.5 oz Kronan Punsch 0.5 oz Smith & Cross rum 0.5 oz Velvet Falernum 0.5 oz Cream Shake, strain, grate nutmeg. Trevor Alberts, Broken Shaker, Chicago	Undiscovered Country 0.75 oz Kronan Punsch 0.75 oz Cocchi Americano 0.75 oz Pisco 0.75 oz Lime juice Shake, strain, lime wheel. Scott Diaz, Triple Door, Seattle	Diki-Diki 1.5 oz Calvados 0.75 oz Kronan Punsch 0.5 oz Grapefruit juice 2 dash Simple syrup Shake, strain, orange peel. Savoy Cocktail Book	The Scarlet Ibis
Smith & Cross	Palmetto No. 1 1.5 oz Smith & Cross rum 1.5 oz Cocchi Torino 2 dash Orange bitters Stir, strain, orange peel. Savoy Cocktail Book	English Ale Flip 1 oz Smith & Cross rum 1.5 Tbsp Dark sugar 12 oz Dark ale Warm ale to 140F, dissolve sugar. Combine with rum in warmed mug. Adapted by Jacob Grier, Portland, OR	El Presidente 1.5 oz Smith & Cross rum 1.5 oz Dolin blanc 0.25 oz Dry curacao Stir, strain, lemon peel. Adapted by Braden LaGrone, Cure, New Orleans, LA.	Batavia-Arrack
			Mai Tai 2 oz The Scarlet Ibis rum 0.5 oz Lime juice 0.5 oz Orange curacao 0.5 oz Orgeat syrup Shake, strain, crushed ice. Mint, cherry, and orange slice.	Batavia-Arrack
			South Seas Swizzle 2 oz Batavia-Arrack 0.5 oz Lime juice 0.5 oz Green tea syrup (2:1) 1 dash Orange bitters. Swizzle. Top with mint and nutmeg. Nick Bennett, Porchlight New York	
			Seersucker No. 2 2 oz 80-proof bourbon 0.5 oz R&W Orchard Apricot 0.5 oz Cappelletti Rinse glass with Cocchi Americano Stir, strain, lemon peel. Spencer Jansen, Little Rock, AR	R&W Apricot
			Daisy Buchanan 1 oz Calvados 0.5 oz R&W Orchard Pear Build in flute. Lemon peel. Top with: 4 oz Sparkling wine Andrew Hotis, New Haven, CT	
			Water Lilly 2 oz Dry Gin 0.5 oz R&W Violette 0.5 oz Orange curacao 0.5 oz Lemon juice Shake and strain. Little Branch, New York City	
			Last Run 0.75 oz Dolin G�n�p�y 0.75 oz Hayman's London Dry 0.75 oz Maraschino 0.75 oz Lime juice Shake and strain.	Dolin G�n�p�y
			JoJo Cortado 1 oz Nux Alpina Walnut 2 oz Espresso 0.25 oz Velvet Falernum 2 oz Steamed milk Build in a warmed mug or glass.	Nux Alpina
			Lush Interlude 1 oz Sfumato 1 oz Aged rum 0.75 oz Lime juice 0.5 oz Cognac-orange liqueur 0.25 oz Demerara syrup (2:1) Shake, strain, orange peel. Braden LaGrone, Cure, New Orleans	Sfumato Rabarbaro
			Land Ahoy 1.5 oz Hayman's Old Tom 0.5 oz Alta Verde 0.5 oz Velvet Falernum 0.5 oz Vanilla syrup 1 oz Grapefruit juice Flash blend with crushed ice, tiki mug	
			Bamboozler 1.5 oz Apple brandy 0.75 oz Lemon juice 0.5 oz Honey syrup (2:1) 0.25 oz St. Elizabeth Allspice Build in warmed mug. Top with boiling water. Mark Schettler, New Orleans, LA	
			Queens Park Swizzle 2 oz The Scarlet Ibis rum 0.75 oz Demerara syrup (2:1) 1 oz Lime juice Swizzle with crushed ice. Top with: 4 dash Angostura Bitters Garnish with mint sprig.	
			Bark and Bite 1.5 oz Batavia-Arrack 0.25 oz Dolin G�n�p�y 4 oz Tonic water Build over ice, grapefruit peel.	

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