

## SKINNY PEACH

Skinnygirl Cocktails has become one of the fastest growing brands in the spirits industry. The brainchild of TV personality Bethenny Frankel has turned into the cocktail that offers “innovative, guilt-free options for women who want it all.” The brand’s latest offering is Skinnygirl White Peach Margarita, a fruit-forward cocktail that offers a light, refreshing taste with flavors of sweet peach with notes of tequila, tropical tones, and a lingering finish of lime. This ready-to-serve cocktail offers a satisfying drink with only 100 calories per 4 ounce serving. Serve chilled in a glass of ice and garnish with a lime. For a bit of spice, add a jalapeño pepper.



## STOLI REMIX

This year, Stolichnaya Premium vodka celebrates 50 years of producing flavored vodkas by introducing two new flavors: Stoli Hot and Stoli Sticki. The two vodkas are remixes of the first two flavored vodkas ever produced by Stolichnaya: the Pertsovka (Pepper) and Okhotnichya (Honey and Herb).

Stoli Hot features a warm, fiery burst of jalapeño pepper colors on the bottle’s label. The vodka is spicy on the palate, yet features a delicate smoky quality with significant mouth heat. Stoli Sticki is inspired by the candied warm palate of fine honey. The vodka’s taste features discernible floral notes that complement the subtleness of the sweet flavor profile.



**STOLI HOT N’ JUICY**  
 1 1/2 parts Stoli Hot  
 3/4 part pineapple juice  
 1/2 part lime juice  
 1/2 part simple syrup  
 Shake with ice and strain into an ice-filled rocks glass. Garnish with a pineapple wedge.



**THE BEES KNEES**  
 2 parts Stoli Sticki  
 1/2 part fresh lemon juice  
 1/2 part honey syrup  
 Pour into a shaker with ice. Pour vigorously and strain into a martini glass. Garnish with a curl of lemon peel.

## PELIGROSO TURNS ONE

As the story goes, two friends from Orange County, one a real estate developer and the other a sunglass company owner, wanted to share their love for Mexico surfing and, especially, tequila. Just over a year ago, a new brand was born: Peligroso Tequila. It’s been receiving fine reviews ever since.

Peligroso Tequila is an especially smooth spirit made entirely from Weber Blue Agave, grown and harvested on a private estate in the highlands of Jalisco, Mexico. The agave is aged in authentic brick ovens and distilled in stainless steel pots to produce three distinct tequilas, each bottled in a separate type of glass. The Silver, a clear full-bodied spirit with notes of spice, white pepper, and lemongrass, is bottled in a clear flint glass to reflect the purity of the juice. Peligroso Reposado is aged between six to eight months in white oak whiskey barrels from Tennessee to produce a tequila of a bright, golden color with a spicy fruit finish. The Reposado is bottled in a rustic finished glass to give the spirit an antique look. And finally, Añejo is bottled in a sleek and mysterious satin black glass bottle that alludes to the complex layers and undertones of the tequila that’s aged in white oak between 12 and 18 months. Each bottle is individually boxed.

### PELIGROSO FRESH WATERMELON MARGARITA

2 ounces Peligroso Silver Tequila  
 Squeeze in 1/2 of a fresh lime  
 1 ounce agave nectar  
 4 ounces Fresh Watermelon (juice)

Shake well and serve with the rocks in the glass of your choice (no salt).



## INDIAN WELLS RED BLEND

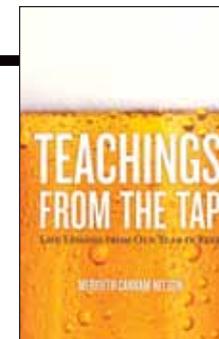
Chateau Ste. Michelle, a winery in Washington state, recently released a new Red Blend to its successful Indian Wells tier of wines. Available nationally, the 2010 Indian Wells Red Blend wine includes Merlot, Syrah, Cabernet Sauvignon, Grenache, Malbec, Cinsault, and Mourvèdre from Washington’s Columbia Valley.



“Our Indian Wells wines are made in the luscious, opulent New World style and the new Indian Wells Red Blend is no different,” says Bob Bertheau, head winemaker. “The wine reflects rich, round, powerful style of Washington fruit, highlighting seven varietals. It is a true example of the art of blending. The wine delivers jammy boysenberry flavors from the Syrah with a luscious backbone from the Merlot. The other varietals add the spices that winemakers love to work with. This would be a great match with barbecue ribs.”

According to research from AC Nielsen, domestic red blend wines are the fastest growing nationally among the red varietal segments. Founded in 1934, Chateau Ste. Michelle winery owns 3,500 acres of vineyards in the Columbia Valley of eastern Washington, including Canoe Ridge Estate and Cold Creek, which are LIVE and Salmon Safe certified.

## TEACHINGS FROM THE TAP



Three hundred pints of beer, ninety breweries, seven countries, and four of the world’s best beer festivals add up to one amazing year. Such are the experiences shared by Merideth Canham-Nelson in her witty, introspective and engaging new book, *Teachings From The Tap: Life Lessons From Our Year in Beer*.

After nearly 20 years of visiting breweries as a hobby, Merideth Canham-Nelson and her husband Chris embarked on their most ambitious adventure yet: a year-long journey discovering the world through beer culture. Aiming to fulfill their fantasy of becoming professional beer travelers, the couple spent a year visiting a major beer event or destination each month. According to Canham-Nelson, it was a year full of surprises. “The year started out as a lofty escapade, but it turned into much more than that,” she says.

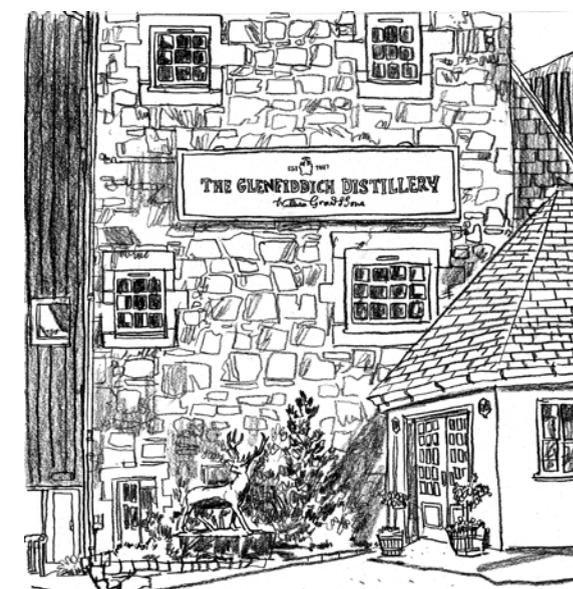
*Teachings from the Tap: Life Lessons From Our Year in Beer* is a detailed account with one-of-a-kind stories that cover the range of emotions created by interesting encounters and new experiences. Canham-Nelson hopes the book will appeal to beer enthusiasts and hobby travelers alike. “It’s about readers experiencing the excitement and adventure of beer travel,” she says. “I want this book to inspire people to discover their own adventures.”

Merideth Canham-Nelson is one of the most experienced female beer travelers in the world, having visited more than 700 breweries in the United States, Canada, Western Europe, and Australia. The beer exploits of Merideth and her husband are chronicled through travelogues and videos on the website [www.thebeergeek.com](http://www.thebeergeek.com).

## A DECADE OF ART

Delight in life’s adventures. That’s the message Glenfiddich wants to give to its brand and its customers. One way the whisky distiller has worked to do it is by promoting art through its Artists in Residence Program, which celebrates its tenth anniversary this year.

First held in 2002 by William Grant & Son’s Chairman, Charles Grant Gordon, the program invites seven to eight artists from around the world to spend three months of the summer at the distiller to produce original work in a variety of media, from photography to fashion, to be inspired by Glenfiddich’s history, heritage, craftsmanship, and people. Over the past 10 years, the Artists in Residence program has welcomed 75 award-winning artists, from 16 countries to produce genuinely unique pieces of art.



DRAWING BY DANIEL ZALKUS, A 2012 PARTICIPANT