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Summer: A Season of Sherry

Shake up a Sherry Cocktail to Stay Cool this Summer

Washington, DC -- Many people are only minimally acquainted with Sherry wines and assume they are only a cold weather drink. But with summer just around the corner, the Sherry Council of America urges you not to leave Sherry behind with your winter coat.

The versatility of Sherry lends itself to summer just as easily as winter, and has the potential to be this summer's "it" beverage whether as a still wine or in a Sherry cocktail. A dry Fino or a light Manzanilla, with notes of the sea, are meant to be served ice cold, making both of these Sherry styles perfectly refreshing on a hot day.

Increasingly, mixologists are shaking Sherry into cocktails giving people with all types of palates the opportunity to taste and enjoy these wines that can only come from Jerez, a region in southern Spain. The fortified quality of the wines makes them flexible as an ingredient in a mixed drink. Shaken up with your favorite liquors, liqueurs and mixers, the Sherry cocktail is a great addition to any poolside barbeque or beachfront sunbathing session.

"Sherry cocktails provide a unique twist on old favorites and help introduce this traditional wine to the modern consumer's palette," said Marc Destito, Director of the Sherry Council of America. "Sherry is a versatile, yet often misunderstood wine that pairs incredibly well with everyday foods or can be enjoyed by itself. It's exciting to see more and more people in the U.S. trying Sherry for the first time and serving it in a cocktail is just one more way to further America's introduction to Sherry."

At a recent cocktail competition hosted by the Sherry Council of America, Neyah White from Nopa in San Francisco, California beat out the competition with his *Sherry Shrub* cocktail. From coast to coast bartenders and mixologists, like White, are discovering the versatility of Sherry cocktails and now you can too. Encourage your local bartender to serve their own Sherry cocktail creation or mix one up yourself from the following list of today's hottest Sherry cocktail recipes:

- **Sherry Shrub** (Cocktail Competition Winner)

Ingredients: 3/4 oz. Homemade Peach and Sour Cherry Shrub, 2 oz. Manzanilla Sherry, Orange Zest

Directions: Stir shrub and Sherry gently over ice and strain into a small, tight-lipped, sherry glass. Garnish with shave of orange zest. To make the shrub macerate clean and sliced fruit with an equal amount of evaporated cane sugar, a split vanilla bean and some cracked black pepper over night. Filter first through china cap, then cheese cloth repeatedly until clear. Fortify with equal amount of cider vinegar and age for at least one week. You can use berries, stonefruit, pears, pumpkins, persimmons (the best!), tomatoes, herbs, pineapples, papayas and kiwi all with great success.

- **Fino mandrino martini**

Ingredients: 2 oz Orange flavored vodka, 1/2 oz Grand Marnier, 1 oz Fino Sherry

Directions: Pour over ice in mixing glass, shake & strain. Serve chilled up.

Garnish with an orange twist

- **Sherry salsas**

Ingredients: 1 1/2 oz Palo Cortado Sherry, 1 oz Tequila, 2 oz fresh lime juice, 3/4 oz Grand Marnier, Splash fresh orange juice

Directions: Shake & strain. Serve chilled, up or on the rocks

- **Rum Raisin Ice Cream-tini**

Ingredients: 1 oz Rum, 3/4 oz Pedro Ximénez Sherry, 1/2 oz white chocolate liqueur, 1 oz heavy cream

Directions: Combine all ingredients in a tall mixing glass with ice. Shake & strain into a chilled martini glass. Garnish with Pedro Ximénez soaked raisins.

- **Mango Amontillado Martini**

Ingredients: 2 oz Amontillado Sherry, 0.5 oz Yellow Chartreuse, 0.5 oz Fresh Lemon Juice, 0.2 oz Mango Puree, 0.2 oz Cane Syrup, 3 Chunks Ripe and Skinned Mango

Directions: Muddle 3 chunks of ripe mango into the bottom of a shaker. Add sherry, Chartreuse, lemon juice, mango puree and cane syrup. Fill with ice and shake vigorously. Strain contents into a martini glass.

- **Sherry in Manhattan**

Ingredients: 1 oz Oloroso Sherry, 2 oz Bourbon, Dash of angostura bitters, Splash of fresh lemon juice

Directions: Combine all in a mixing glass with ice. Shake & strain into a martini glass and garnish with a lemon twist.

- **El Mejor de Jerez**

Ingredients: 2 oz Manzanilla Sherry, 1 oz Brandy de Jerez, Fresh citrus juices of lemon, lime and orange

Directions: Combine all over ice in a Collins glass. Garnish with an orange slice.

- **El Cid (Campeador)**

Ingredients: 2 1/2 Fino Sherry, 3/4 oz orange juice, 1/4 oz simple syrup, 1 1/2 oz tonic water, Powdered roasted almonds (for glass rim)

Directions: Serve shaken, chilled, up, with an orange wheel

- **La Perla**

Ingredients: 1 1/4 oz Manzanilla Sherry, 1 1/2 oz Tequila, 1 oz pear liqueur

Directions: Serve stirred, chilled, up, with a twist.

- **Sherry in the side car**

Ingredients: 1 oz Brandy De Jerez, 1 oz Palo Cortado Sherry, 1/2 oz Grand Marnier, Lemon juice

Directions: Serve shaken, chilled up, with a lemon twist.

For more information about Sherry wines, additional Sherry cocktail recipes, or to learn about the Sherry Council of America, visit our website at www.sherrycouncil.com or contact Shannon Maurer at (202) 777-3530 or smaurer@clsdc.com.

Sherry Council of America is the official U.S. representative of the Federación de Bodegas del Marco de Jerez (Fedejerez), the trade organization for all Sherry producers of the Jerez region of Spain. Based in Washington, D.C., the Council works to expand knowledge of the unique geographic characteristics, rich cultural traditions, and generations of winemaking expertise that are central to creating the distinctive range of flavors found in Sherry wines. The Council also works to raise awareness among U.S. policymakers, consumers, and other audiences about the importance of protecting the Sherry name.

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