

SUPERB 90-95 Points
"Classy, Understated, and Luscious."
 - Wine Enthusiast, Dec '07

"Already a Beyoncé Knowles pick."
 - Miami Herald, Mar '07



Favorite Cocktails



Hibiscus Pinky Valentini

- 2 parts Pinky
- 2 wild hibiscus flowers
- 1/2 part syrup from the flowers
- 1/2 part of blueberry/pomegranate juice
- Champagne

Put the hibiscus flower in a champagne flute. Pour in champagne until it covers the flower. Shake Pinky, the flower syrup and the juice over ice and pour into the glass. Top off with champagne. Serves two.



Pretty in Pinky

- 1 part Pinky
- 1 part Chambord
- 1 raspberry

Pour the Chambord to half-fill a tall shooter glass. Pour Pinky over a spoon to layer over the Chambord. Drop in the raspberry so it floats between the Chambord and Pinky. Take the shot all at once, catching the raspberry in your mouth to eat once you've finished the shot.



Sink The Pink

- 1 part Pinky
- 1 part ruby red grapefruit juice
- Splash of simple syrup

Shake over ice. Strain into a chilled hi-ball glass filled with ice. Garnish with 3 raspberries.



Bonito-Jito

- 1 part Pinky
- 3 sprigs of fresh mint
- 1 teaspoon of brown sugar
- 11 blueberries
- 1/2 part fresh lime juice

Muddle (crush) the mint, blueberries, brown sugar and lime juice in a glass. Add Pinky and ice to nearly fill the glass. Place a cocktail shaker over the glass and shake thoroughly. Top off the glass with sparkling water. Garnish with a lime wedge and mint leaf.



Pinky Rose

- 2 parts Pinky
- 1 part sweet & sour*
- 1/4 part Cointreau
- 1/2 part white cranberry juice
- Splash of lime juice

Shake over ice and serve in a chilled martini glass. Garnish with a pinky rose petal.

*Sweet & sour can be substituted by simple syrup and an extra splash of lime juice.



Naked Pinky Cosmo

- 1 part Pinky
- Splash of cranberry juice
- 2 squeezes of lime
- Splash of simple syrup

Stir over ice. Strain into a chilled martini glass and garnish with a lime wedge.