

ALPINE DREAM



Celebrate the holiday spirit with this warm winter spiced cocktail

- 1½ oz AJ Dollarhide Spirit
- ½ oz Amaro Nonino
- 3 dashes Holiday Pie El Guapo Bitters
- 2 dashes Cinnamon Cocktail Spice
- ¼ oz maple syrup
- 3 oz hot water
- Cinnamon stick to garnish

Combine first five ingredients in a warm mug. Add hot water to desired level and garnish with a cinnamon stick.



RECIPE COURTESY OF SAVANNAH BARTO,
MIXOLOGIST AT THE Q, NAPA, CA

ANDREW JACKSON SIDECAR



The Spirit and Moscato add an inviting floral note to the classic sidecar

- 1½ oz AJ Dollarhide Spirit
- ½ oz St. Supéry Napa Valley Estate Moscato
- 1½ oz Cointreau
- ½ oz fresh lemon juice
- Bar sugar
- Slice of blood orange

Moisten rim of lowball glass with lemon juice and then rim glass with bar sugar. Combine first 4 ingredients in shaker with ice. Shake and strain into glass. Garnish with orange wheel.

RECIPE COURTESY OF F. SCOTT TRACY,
SOMMELIER AT ST. SUPÉRY ESTATE

ELDERCUMBER



Fresh cucumber elevates while floral notes enliven this creative spin on a traditional gimlet

- 3-4 slices of cucumber
- 1½ oz AJ Dollarhide Spirit
- ½ oz of Pur Likor Elderflower Liqueur
- 1 oz of fresh squeezed lime juice
- ½ oz of simple syrup (for a sweeter cocktail)

Muddle cucumber in a pint glass. After adding all the ingredients and ice, give a nice vigorous shake and strain into a chilled martini glass. Garnish with a thin floating slice of cucumber.



RECIPE COURTESY OF KYLE HERRICK,
MIXOLOGIST AT COLE'S CHOP HOUSE, NAPA, CA

ERNEST HEMINGWAY DOLLARHIDE



The Hemingway cocktail—rewritten. The floral notes of Spirit and Gin marry perfectly as the acidity of the grapefruit juice is balanced by the sweet kiss of Moscato and brandied cherry.

- 1½ oz AJ Dollarhide Spirit
- 1 oz gin
- 1½ oz fresh grapefruit juice
- ½ oz St. Supéry Napa Valley Estate Moscato
- Luxardo brandied cherries

Combine all ingredients in shaker with ice and stir generously. Strain into a martini glass. Garnish with Luxardo brandied cherry.

RECIPE COURTESY OF F. SCOTT TRACY,
SOMMELIER AT ST. SUPÉRY ESTATE

HONEYDRIPPER



A lively cocktail that highlights the floral notes of Muscat and finishes with refreshing citrus

- 1 oz AJ Dollarhide Spirit
- ¾ oz Bertina Elderflower Liqueur
- ¾ oz Rothman & Winter Orchard Pear Liqueur
- ¾ oz fresh lemon juice
- ½ oz honey simple syrup (½ honey, ½ water)
- Sparkling wine (Cava)
- Lemon slice
- Verbena flower

Add ingredients into the bar shaker with ice. Shake and double strain into Coupe glass. Finish with splash of sparkling wine. Garnish with lemon wheel and verbena flower.



RECIPE COURTESY OF MARCO GARCIA,
MIXOLOGIST AT TORC, NAPA, CA

JOHNNY APPLESEED DOLLARHIDE



The spirit in this libation adds a crisp note to the sweetness of freshly squeezed apple juice. Enjoy in the fall when apple harvests are in abundance—or year-round

- 1½ oz AJ Dollarhide Spirit
- 2½ oz fresh Granny Smith apple juice
- 3 dashes of orange bitters
- ½ oz St. Supéry Napa Valley Estate Moscato
- Thin slice of apple

Combine first four ingredients in shaker with ice. Shake vigorously. Strain and serve in a martini glass. Garnish with apple slice.

RECIPE COURTESY OF F. SCOTT TRACY,
SOMMELIER AT ST. SUPÉRY ESTATE



ST. SAZERAC

Changing history with a spirited version of America's oldest cocktail. This tippie is layered with hints of licorice and a bitters inspired savory kick.

- 2 oz of AJ Dollarhide Spirit
- ¼ oz of Turbonada sugar
- 4 dashes of Peychaude's bitters
- 4 dashes of Angostura bitters
- St. George absinthe foam

Combine first four ingredients in shaker with ice. Stir 5-6 times and then strain into glass. Top with absinthe foam.

FARM
AT THE CARNERDS INN

RECIPE COURTESY OF VINCENT LEE,
MIXOLOGIST AT FARM, NAPA, CA

THE ATATAMERU

Meaning "to warm oneself," it's our Japanese Hot Toddy

- 1 ½ oz AJ Dollarhide Spirit
- ¾ oz Yuzu juice
- ¾ oz house made Oolong tea simple syrup
- Orange wedges

Combine first three ingredients in warm mug. Fill mug with the hot water. Garnish with orange.

EIKO'S
Nobu Japanese Cuisine

RECIPE COURTESY OF ALLISON HALLUM,
MIXOLOGIST AT EIKO'S, NAPA, CA



A CATEGORY OF ITS OWN

A craft brandy made from 100% Muscat Canelli grapes, grown on our Dollarhide Estate Vineyard. *Andrew Jackson Dollarhide: Spirit of St. Supéry* is named for our vineyard's namesake, Andrew Jackson Dollarhide, who caught and broke wild horses on the property before selling them to miners during the California Gold Rush.

A MATCH MADE FOR MOSCATO

We have been mixing cocktails with our Napa Valley Estate Moscato for years, yet we weren't able to find a spirit that was as delicate as we would like for these cocktails. So we decided it was time to create our own! Lucky for us, our winemaker Michael Scholz, made brandy at the very beginning of his winemaking career and was up for the challenge of creating a brandy that not only captures the spirit of Andrew Jackson Dollarhide and his land, but also showcases the incredibly unique characteristics of Muscat Canelli.

BLENDED & DISTILLING

To create the brandy, we first fermented our Estate Muscat Canelli grapes to a dry wine. Then, in collaboration with St. George Spirits, the wine was distilled in small copper stills. Rather than cutting the distilled spirit entirely with water, we blended Moscato wine with the distilled spirit to bring the alcohol to Michael's preferred flavor, aromatic profile, and proof. This small-batch brandy is a clear and refreshing spirit that is perfect in cocktails, or served chilled and neat. The production is very limited, with just 3,300 numbered bottles crafted for batch 001.

HANDMADE CHARACTER

We carried the embodiment of Andrew Jackson Dollarhide through the packaging, branding each wood label by hand and hand-applying all of the labels to each individual bottle. Because of this hands-on approach to the package, there are slight variations from bottle to bottle, further reinforcing the authenticity and character of the rugged ranch where this spirit originates.

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GOLDEN FLEECE

A symbol of authority and kingship define this regal medley of sweet, sour and savory

- 1 ½ oz AJ Dollarhide Spirit
- ½ oz apricot liqueur
- ¼ oz Small Hands Raspberry Gum Syrup
- 6 drops Herculean bitters
- Juice of half a lime
- 1 oz simple syrup
- Lime slice

Combine liquid ingredients in cocktail shaker with ice. Stir well and serve garnished with lime slice.

Carpe Diem

RECIPE COURTESY OF SHANNON MICKELWAIT,
MIXOLOGIST AT CARPE DIEM, NAPA, CA

THE GOOD GOOD

A vibrant creation that showcases the contrast of sweet blueberry and tart Japanese lemon

- 1 oz blueberry-basil shrub
- 1 oz Hendricks gin
- 1 oz AJ Dollarhide Spirit
- ¼ oz yuzu juice
- Splash of simple syrup

Shake vigorously and serve in a coupe glass with a spanked basil leaf and blueberry.

Morimoto

RECIPE COURTESY OF EDUARDO DINGLER,
SOMMELIER AT MORIMOTO, NAPA, CA

THOMAS EDISON DOLLARHIDE

Brighten your day and night with this delightful reinvention of the classic lemonade

- 1 ½ oz AJ Dollarhide Spirit
- 1 ½ oz limoncello
- 8 oz sparkling lemonade
- 5 lemon slices

Fill a tall glass with ice. Add first two ingredients, filling glass two-thirds full. Add sparkling lemonade to fill glass. Garnish with lemon wheels.

RECIPE COURTESY OF F. SCOTT TRACY,
SOMMELIER AT ST. SUPÉRY ESTATE

INVENT YOUR OWN

Create your own signature cocktail recipes featuring this uniquely-flavored spirit!

Spirit Flavor Profile:

- Aromas of peach, cantaloupe, tropical mango, and citrus
- Flavors of orange zest and peach with subtle green lime and citrus undertones
- Sweet mid-palate
- Peach blossom finish

Pairing Suggestions:

- St. Supéry Napa Valley Estate Moscato
- Citrus juices and liqueurs
- Stone fruit juices and liqueurs
- Spice flavors
- Sweet mixers
- Savory mixers