

KISSES AND TAILS

Presque Isle Wine Cellars' Kisses line of ice style wines are legendary as classic dessert wines, a perfect accompaniment to end any sumptuous dining experience or to savor on their own for a remarkable flavor experience.

But perfect wasn't quite good enough for us. We thought The Kisses might also make some great cocktails so we teamed with Michael Sturdivant, mixologist at Cedars Social, one of the premier craft cocktail venues in Dallas, TX, to see if we were right. We were.

The Kisses can replace simple syrup in craft cocktail constructions and provide the sweetness with a whole new universe of flavor impact.

We've created several great new recipes that are simple enough to make at home.

ENJOY!



ESKIMO MULE

2oz Presque Isle Eskimo Kisses
1oz Lime

Ice

Top with Ginger Beer, stir
Built in a copper cup, garnish
with mint sprig

Sharp, Tangy, En Vogue – A
great new twist on the
Moscow Mule. The lime really
brings out the bright qualities
of the wine while the ginger
beer adds spice and
effervescence

Simple and easy to make at
home; an accessible drink
perfect for summer
gatherings



ESKIMO ROSE

1oz Presque Isle Eskimo Kisses
1.5oz Apple Brandy (Applejack)
.75oz Lemon Juice
.5oz Grenadine
Shake in a cocktail tin, double strain and serve up. Garnish with a black cherry.

Autumnal, Deep, Juicy – The fruity fall flavors of Cherry, Apple, and White Grape pair exquisitely and are brightened by the lemon citrus

Perfect for relaxing on the back porch by the Chiminea and enjoying fall colors and crisp autumn sunlight.



ESKIMO GLOW

1oz Presque Isle Eskimo Kisses
2oz Citrus Gin (Citadel)
3 dashes orange bitters
Stir in a mixing glass, serve up.
Garnish with a lemon twist.

Boozy, Luminous, Sophisticated.
Who knew Gin and Wine were
made for each other?

A simple to execute drink with
surprisingly complex results.
Elegant Simplicity allows each
ingredient to shine

Perfect drink with fish or
seafood on a fresh summer
evening





BLOOD AND CINN

.75oz Presque Isle Cinnful Kisses
.75oz Orange Juice
.75oz Cherry Herring
.75oz Scotch (a mild one, Monkey Shoulder is a good one)
Stir in a mixing glass. Serve up. No garnish.

Deep, Complex, Dynamic – A new play on a classic cocktail, Blood and Sand

Swirling interaction of Cinnamon and Scotch, OJ and Cherry changes as you sip on it

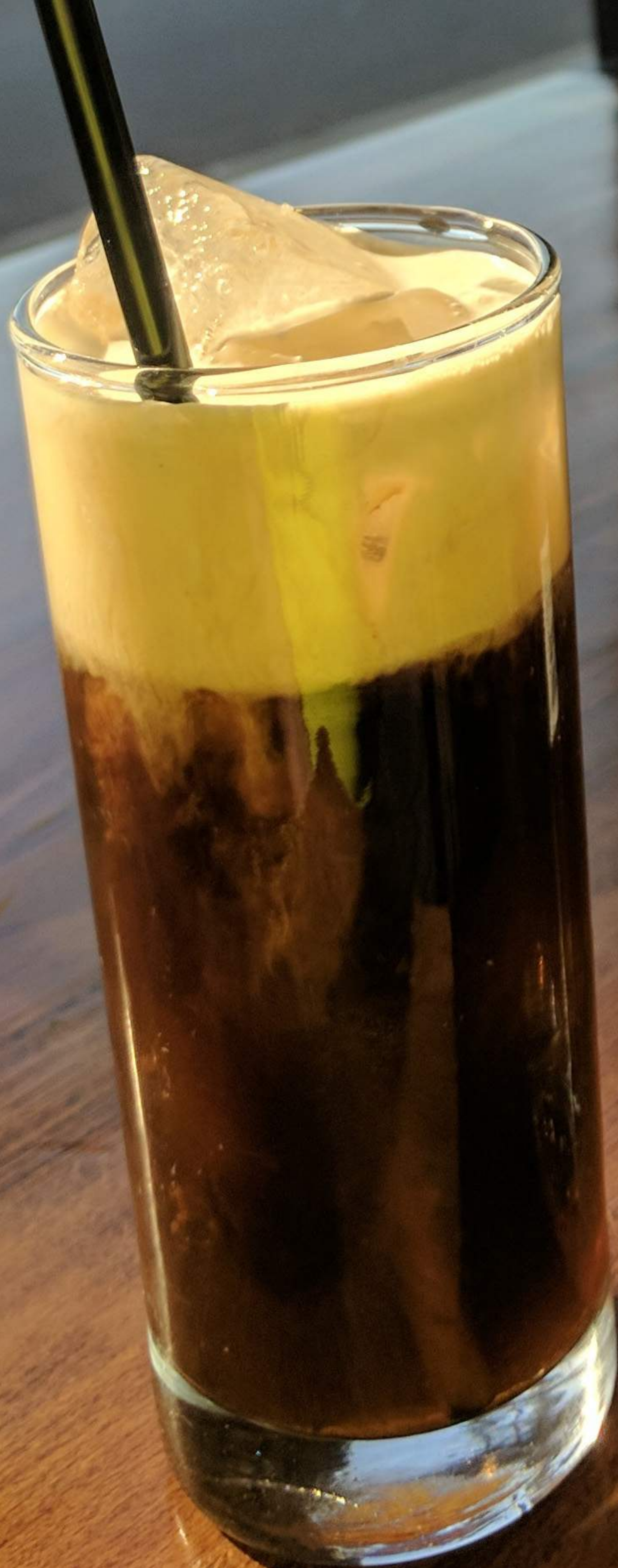
Perfect after dinner, as a less sweet dessert drink.

CINNOIR

2oz Presque Isle Cinnful Kisses
1oz Cream
.5oz Cynar
Coffee to taste
Build in a Collins glass with ice,
adding cream last.

Caffeinated, Rich, Smooth -
Cynar ties the Cinnamon and
Mocha flavors together in an
interesting way and the Cream
adds richness and smoothness..

A perfect accompaniment for
dessert followed by a glass of
Cinnful Kisses straight up.



SUNRISE KISS

1.5oz Presque Isle Hot Kisses
.75oz Aperol
.75oz Lemon Juice
Shake in a cocktail tin with ice.

Double strain. Serve up.
Either no garnish or garnish with
an orange peel.

Fresh, Peppy, Tangy - Pepper and
bitter orange pair fantastically
together

Perfect Springtime cocktail or to
chase Winter Blues away



THE HOT COOLER

2oz Presque Isle Hot Kisses
1oz Lime
1oz Gin (London Dry)
Top with Club Soda
Float Angostura Bitters
1-inch Cucumber Disk

Muddle cucumber in a shaker tin. Shake all ingredients save soda and bitters. Double strain into a Collins glass with ice and top with soda. Gently drop 3 or 4 dashes of Angostura Bitters on top of the soda water and garnish with a cucumber wheel.

Spicy, Clean, Refreshing – Gin and Hot Kisses are a lethally wonderful combination with pepper and cucumber flavors interacting

Perfect drink for all day imbibing on the patio or by the pool





THE HOT KISSARITA

3oz Presque Isle Hot Kisses
2oz Kissarita Mix – mix 1 part
frozen limeade concentrate with
2 parts water
1.5 oz tequila or mezcal or
sotol for some smokiness
1 lime – quarter lime and
squeeze juice into drink; save
one quarter to garnish rim.
Mix ingredients together and
pour over ice into a tumbler.

Spicy, Crisp, Refreshing –
perfect for spring and
summer...and fall and winter
imbibing!