

Sip & Savor

FEATURING:

-  Popular Wines
-  Popular Spirits
-  Brand Spotlight
-  Menu Prints & Recipes



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Popular Wines



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Chianti

The fruit for Caposaldo Chianti comes from the hilly provinces of Arezzo and Siena in the Chianti region of Tuscany, grown in layers of clay, lime and schist.



Pino Grigio

In northern Italy's Delle Venezie region, Pinot Grigio vines thrive on hillside vineyards at 750 feet elevation, benefiting from well-drained, mineral-rich volcanic basaltic rock and calcareous clay soils.



Prosecco

Fruit is hand harvested from 100% DOC-rated 20-year-old vines that yield fewer but more intensely flavored grapes.



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Your Wine & Spirits Experts

ST. FRANCIS
WINERY & VINEYARDS

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Pinot Noir

Francis Winery & Vineyards sources Pinot Noir grapes from cooler regions in Sonoma County, where summer fog from the Pacific Ocean significantly lowers temperatures at night.



Merlot

The grapes come from estate vineyards in the Sonoma and Russian River valleys, as well as from growers in Sonoma County's other top appellations, including Alexander Valley and Rockpile.



Sauvignon Blanc

Fruit for this refreshing wine comes from St. Francis's Wild Oak Vineyard and top growers in Sonoma County, an area renowned for producing high quality Sauvignon Blanc.



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Yuzu

Crafted by the Fuji Brewery in the town of Izumo, Joto Yuzu is a blend of sake and Yuzu juice from Yuzu fruit that is grown locally.



Junmai

Sake rice's starches are concentrated in the center of the grain. The first step to making sake is to mill or "polish" the rice to get rid of the fats and proteins.



Daiginjo

"Dai" means great or big, and "ginjo" refers to premium sake. Daiginjo is the highest grade, requiring rice to be polished to 50% or less of its original size.

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Popular Spirits

Popular Tequilas



Juárez

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Well



TEQUILA
Exotico

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el Mayor
TEQUILA

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Premium



Shop Online, On Your Time!

Popular Whiskey



CONCIERE
American Distilling Co.



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Well



Four Roses
BOURBON

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The **MACALLAN**

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Premium

Neutral Spirits



AUSTIN'S ORIGINAL
DEEP EDDY
VODKA

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PLYMOUTH
GIN

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DON
Q

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Brand SpotLight

LALO®

TEQUILA

To say that tequila-making runs in the family is an understatement. LALO is named in honor of Eduardo Lalo González, the son of Don Julio González and the father of our co-founder and maestro tequilero, who is also named Lalo. Lalo continues as the third generation of his tequilero family with a bold new approach to perfecting blanco tequila.



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Naranja orange liqueur is a cane spirit with flavor derived from essential oils and distillate of the highest quality sweet oranges sourced in México. The distilling process creates a spirit that has a bright aroma bursting with citrus and a warm refreshing orange flavor.

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Menu Prints

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Recipes

Sherry Springer

Skies & Tides Rita



THE INGREDIENTS

- 1.5 oz. Four Roses Bourbon
- 1 oz. Amontillado Sherry
- .5 oz. Amaretto
- 2 Dashes Walnut Bitters

THE STEPS

Stir over ice. Strain into a lowball glass over large ice cube. Garnish with a Luxardo cherry and an orange twist.

THE NOTES

FATHER'S DAY

SPRING

SPRING EVERGREEN



THE INGREDIENTS

- 1.5 oz. LALO Tequila
- .5 oz. Vanilla Liqueur
- .5 oz. Blue Curaçao
- .5 oz. Pineapple Juice
- .75 oz. Lime Juice
- .75 oz. Orgeat Syrup

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with a lime and orange wheel.

THE NOTES

EASTER

MOTHER'S DAY

ST. PATRICK'S DAY

SPRING

EVERGREEN

Tropic Tweet



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THE INGREDIENTS

- 1.5 oz. Flor de Caña 12 Year Rum
- .5 oz. Bitter Aperitif
- 1.5 oz. Pineapple Juice
- .5 oz. Lime Juice
- 1 oz. Cream of Coconut

THE STEPS

Shake over ice. Strain into a rocks glass over fresh ice. Garnish with toasted coconut and cherry.

THE NOTES

EASTER

MOTHER'S DAY

SPRING

EVERGREEN