

# 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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## 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 Fujii 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



**Jose Cuervo**  
Especial Silver

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Well



**1800**  
Blanco

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**MAESTRO DOBEL**  
Diamante Reposado

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Premium



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## Popular Whiskey



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IRISH WHISKEY

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Well



**TINCUP**

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**PENDLETON**  
WHISKY

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Premium

## Neutral Spirits



**THREE OLIVES**  
VODKA

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**BOODLES**  
BRITISH GIN  
LONDON DRY

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**Hangar 1**  
VODKA  
HAND-CRAFTED & CALIFORNIA, U.S.A.

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# Brand Spotlight

## BUSHMILLS® IRISH WHISKEY

Being the only place in Ireland to make, mature, & bottle on site, Bushmills is the world's oldest licensed whiskey distillery born in 1608.



Bushmills is named for the mills that made the barley and the River Bush, which remains the water source to cut their whiskey proof today.

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Bushmills



# COINTREAU

Shop  
Cointreau



Cointreau, a French orange liqueur, is known for its zesty, fresh, floral, and sweet flavors, and it is a popular ingredient in cocktails like the Margarita. It's a triple-sec liqueur, meaning it's made from distilled orange peels and alcohol.



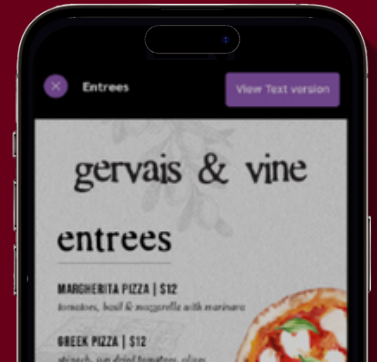


# Menu Prints

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# Recipes

## Sherry Springer

## Skies & Tides Rita



### THE INGREDIENTS

- 1.5 oz. Four Roses Bourbon
- 1 oz. Amonfillado 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