

# CLINGSTONE PEACH



## TASTING NOTES

***The 10 second sell:*** The Clingstone Peach bitters are recommended with fresh herbs, teas, white spirits, whisk(e)y and rum, tequila and mezcal, coconut, tiki, sake, dry vermouth and other aromatized wines, sherry, cognac, sparkling water & wine, egg white sours.

## FRUIT

Flavour profile: The fruit is a nuance – the peaches are fresh, top quality Okanagan Valley Clingstone Peaches, and used as the “sweetening” agent for this bitters. The bitters themselves must be balanced, before they can attempt to “fix” mixed drinks. The expert way to balance the incredibly bitter – add a touch of sweetness and body.

### HOORAY:

Try in a classic Pisco Sour, Mai Tai or Bourbon Smash

## BITTER

Flavour profile: In this recipe, the bitterness is earthy and round, from a combination of roots and teas, with a heavy dose of cinchona. If you fancy a pairing weight for weight – the cinchona makes this bitters superbly powerful in character to stand up to anything.

### HOORAY:

Try in an Rye & Ginger, Rum Old Fashioned or Mezcal Gimlet

## SAVOURY

Flavour profile: The character of Clingstone Peach’s spice blend is based on a combination of flavours from the Americas, and the herbs and spices in the South Pacific. Those savoury elements are coming from the peaches, the aromatic chillies, the black cardamom and the ginger root.

### HOORAY:

Try in a Junglebird, Sidecar, or Zero-Proof Punch

## SPICE

Flavour profile: Notes of dries and roasted hot chillies, black and green pepper, almond and peach. Our clingstone peaches are proudly grown and harvested in BC.

### HOORAY:

Try in a Dark & Stormy, Vieux Carre, Brandy Crusta or Pimm’s Cup

## TERROIR STORY

### Understanding “Island” style Bitters:

The Clingstone Peach – along with the darker expressions in the line up, like Plum & Rootbeer, Malagasy Chocolate, Moondog Latin, Arabica Coffee and Kensington – serves as an incredible tool to soften the intense sweetness in rums, sugars, juices, and modifiers often founds in “tiki” drinks. Let these bitters help “guide” your ingredients towards a balanced and complex palate.

### Be creative:

We have provided some “HOORAY” moments here, but why not try it for yourself? Remember, a dash is a full distribution of the dropper, and we recommend 2 dashes for EACH serving.

### The terroir:

Creatives in the food and beverage industry are always striving towards showcasing the best produce in our regions – we wish that Peach season was all year round, because these perfectly sweet, textures, colourful and dynamic fruits inspire us in many directions. Peaches are British Columbia in a basket – and we push them into a well-spiced, Asian style “umami” space.