FESTIVE HOLIDAY COCKTAILS: AUBERGE RESORTS TOASTS THE NEW YEAR
Celebratory Libations Showcase Each Resort’s Sense of Place

MILL VALLEY, CALIF (December 16, 2013) – Auberge Resorts, owners and operators of celebrated boutique luxury resorts and clubs in North America, will toast the holidays with an assortment of festive libations that showcase the tastes of each resort’s destination. The company, which got its start in the famed wine region of Napa Valley, has always made unique beverage programs a priority in addition to award-winning wine lists. The creative minds behind the bars at Auberge Resorts have shared their favorite libations to celebrate the holiday season.

MEXICO
Esperanza Resort suggests their Cabo Green Margarita (silver tequila, pineapple juice, cucumber, agave honey, cilantro, lime), the Mojito Diablo (rum, cassis, lime, mint, raw sugar) or the Illusion Margarita (rested tequila, basil, cranberry juice, cassis), to celebrate the holidays. “If you can’t be in Cabo San Lucas to toast the New Year with us, you can’t go wrong serving tequila at a New Year’s Eve party,” said Diego Weiss, Director of Food & Beverage at Esperanza.

NAPA VALLEY
Solage Calistoga’s Sommelier & Beverage Manager, Scott Turnbull, created the newly added libation, Five O’Clock Shadow, noting, “The pomegranate vodka adds a seasonal, festive kick to holiday cocktail parties.” To make a Five O’Clock Shadow, mix Charbay pomegranate vodka, honey rosemary syrup, bitters, and egg whites.

The Soleil Rey is a crowd-pleaser at Auberge du Soleil, made with Charbay Pomegranate Vodka, Unoaked Sauvignon Blanc, aperol, simple syrup, grapes and mint leaves. “For me, this cocktail is the essential Napa Valley cocktail. It is light and refreshing and brings the elements of grapes to the glass. It represents the warm colors of autumn and is the perfect accompaniment for a brisk fall day,” said Kris Margerum, Wine Director.

“Calistoga Ranch”’s private label Cabernet is a crowd favorite, and pairs well with a variety of foods, from salads, to chicken, to red meat,” says the property’s resident winemaker, Kirk
Venge. “For dessert, we love to pair the 2009 Robert Pecota Moscato D’Andrea with decadent sweets such as sorbets and ice creams,” says Christian Ojeda, Executive Chef at Calistoga Ranch.

**ASПEN**

Newly reopened following a top-to-bottom makeover, Aspen’s Hotel Jerome, an Auberge Resort, recommends the “Gingerbread Gibson” to toast the holidays. “In addition to our classic and crafted cocktails, we are also featuring some drinks specifically for the holidays, namely our "Gingerbread Gibson" - a rum, molasses, pear and ginger cocktail, served up with wine poached pear "onion" garnish… A perfect libation to get you in the holiday spirit!” said Christel Stiver, Living Room Manager and Sommelier at Hotel Jerome. “We’re also proud to offer the best Hot Toddy in Colorado, making its debut on our winter cocktail menu.”

**SOUTH CAROLINA**

“One of our most popular cocktails this time of year is our Classic Southern Milk Punch; it’s the perfect substitute for eggnog with all the spices and flavors that remind you of the holidays,” said David Mason, Beverage Manager at The Inn at Palmetto Bluff. For a taste of the Lowcountry this holiday season, blend: two quarts of heavy cream, two quarts of milk, three tablespoons of vanilla, three tablespoons of cinnamon, three tablespoons nutmeg, one quart simple syrup, and one 750ml bottle of bourbon.

###

**About Auberge Resorts**

Auberge Resorts is a collection of exceptional hotels, resorts and private clubs, each with a unique personality that assures a memorable guest experience. While Auberge Resorts nurtures the individuality of each establishment, all are characterized by a set of communal elements: intimate, understated elegance; captivating locations that inspire exceptional cuisine and spa experiences; and gracious yet unobtrusive service. Among the Auberge collection of distinctive properties are: Auberge du Soleil, Napa Valley, Calif.; Calistoga Ranch, Napa Valley, Calif.; Solage Calistoga, Napa Valley, Calif; Esperanza, Cabo San Lucas, Mexico; The Inn at Palmetto Bluff, Bluffton, S.C.; Hotel Jerome, Aspen, Colo.; the Malliouhana Hotel & Spa, Anguilla; and The Auberge Residences at Element 52, Telluride, Colo., and Pronghorn Resort, Bend, Ore., with several others currently in development. For more information about Auberge Resorts, please visit [http://www.ubergeresorts.com/](http://www.ubergeresorts.com/). Follow Auberge Resorts on Facebook at facebook.com/AubergeResorts and on Twitter at @AubergeResorts.
Media Contact: Natalie Bond
Murphy O’Brien, Inc.
310.586.7104
nbond@murphyobrien.com