



CHERRY ORCHARD COCKTAIL | RECIPE

CHERRY ORCHARD COCKTAIL

- 2 oz Straight Edge Bourbon
- 1/4 oz Partner Sweet Vermouth
- 2 oz tart cherry juice (100% juice)
- 1 oz lime juice
- 1/2 oz simple syrup
- 1 dash vanilla extract
- 2 dashes Scrappy's Orange Bitters

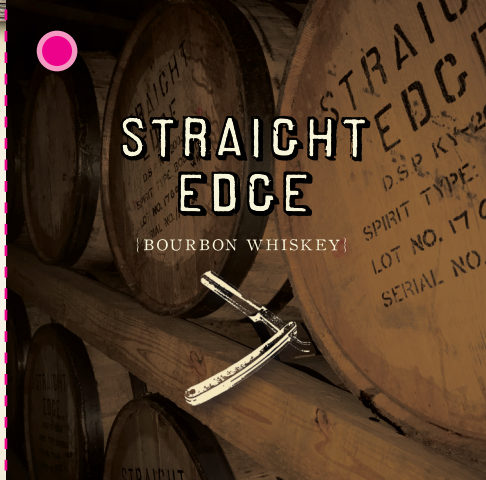
Combine all ingredients in shaker with ice. Shake for 30 seconds and strain into a chilled glass or over ice.

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STRAIGHT EDGE

{BOURBON WHISKEY}

WINEMAKER | WINE BARREL BLENDED | FINISHED



We hand-select the best available spirits from Kentucky, Tennessee and beyond. Our winemaking team crafts each blend and selects the ideal seasoned wine barrel (which previously held extraordinary wines from Napa and Sonoma). This unique secondary finishing process lends refined flavors of cherry, vanilla and baking spice, enriches the palate and delivers an incredibly smooth finish.

STRAIGHT EDGE

[BOURBON WHISKEY]

Aromatically intriguing with brown sugar, maple, caramelized oak, exotic spices, orange peel and campfire. The palate is velvety smooth, rich and packed with flavors of brown spice, honey and intense caramel. A blend of 5, 7 and 8-year-old Bourbons from Kentucky and Tennessee. Lushly complex with a persistent, long lasting and focused finish.



4.5 Stars



EXCEPTIONAL

BevX.com



BEST OF CLASS

2018 Craft
Distillers Spirits
Competition



BEST OF CLASS

2017 Seattle
International
Spirits Awards