



# THE SAN JOSÉ SOUR

Enjoy San José's first-ever signature holiday cocktail, The San José Sour!

Developed by Visit San José in partnership with Vine Hospitality, this exclusive cocktail is a dedicated effort to bring attention to the great many treasures of San José – including its award-winning spirits and wines. We're combining two of our city's finest creations, 10th Street Distillery's best in world "Dragon" whisky and Alamitos Vineyards' award-winning estate "Hawk Eye" syrah into the first destination cocktail created for San José.

## Ingredients

1 ½ ounces 10th Street Distillery, American Whiskey, Triple Cask, STR Single Malt San Jose, CA

¾ ounces Alamitos Vineyards, Syrah, Hawk Eye Estate Grown Santa Clara County, CA

1 ounce lemon juice

¾ ounces simple syrup

1 egg white

4 dashes Angostura bitters, "Aromatic," Trinidad & Tobago

## Directions

1. Add whiskey, lemon juice, simple syrup and egg white into shaker
2. Shake with ice and strain back into tin
3. Reverse dry shake
4. Double strain over coupe glass
5. Float Hawk Eye Syrah
6. Garnish with Filthy Black Cherry and Angostura bitters

