

THE ANN ARBOR ART CENTER

ARTINI AT HOME

2021



TASTING GUIDE

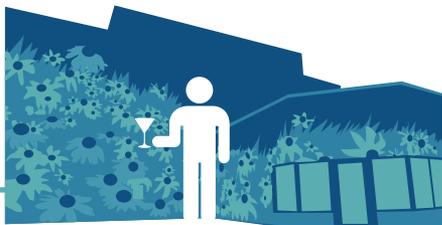
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HOW TO USE THIS GUIDE

Learn about each celebrity bartender and the mural their cocktail was inspired by



Assemble your cocktail using the included garnishes and the suggested serving methods



Read the tasting notes from the Ann Arbor Distilling Company; see if you can identify the various notes they mentioned



Score the cocktail



Vote by 3:00pm on March 5, for your favorite cocktail, or your top scoring one, by visiting

annarborartcenter.org/vote



Be sure to keep your cocktails refrigerated



ALEX MILSHEYN

MURAL INSPIRATION:

GARY HORTON

"NOT AFRAID TO DANCE"



Red Dance

- ARBOR Wheat Vodka
- Water Hill Cranberry Liqueur
- Blood Orange Juice
- Lime Juice
- Rosemary Syrup

Serving Instructions

- Gently shake, or roll, the can before opening
- Best served poured over ice in a rocks glass
- Garnish with the included sprig of rosemary
Alternative garnish options: cranberries on a toothpick or dropping into the glass

Red Dance is an elegant and refined take on a Cosmopolitan. Cranberry juice is replaced by A2DC's Water Hill Cranberry Liqueur. The additions of blood orange juice and rosemary take the well-known Cosmopolitan to new heights.

A2DC's ARBOR Wheat Vodka is a once distilled and unfiltered vodka made from Dexter, Michigan grown Winter Wheat. Multiple distillations (made famous by the big factory brands) actually strip flavor and character from a spirit. By distilling only once, the wheat is allowed to shine in this smooth, very drinkable Vodka.

Water Hill Cranberry Liqueur is a rich, sweet, and tart liqueur made from Michigan cranberries. The A2DC starts by distilling a Michigan fruit brandy, then adds Michigan cranberry to create this delicious liqueur.

Learn more about Alex's cocktail at annarborartcenter.org/artini/alex



Tasting Score Card

- 1 - Acceptable
- 2 - Poor
- 3 - Average
- 4 - Great
- 5 - Outstanding

Name	
Balance	
Simplicity	
Taste	
Originality	
Connection to Mural	
Total Score	



**PRAVEENA
RAMASWAMI**
MURAL INSPIRATION:
MIDNIGHT OLIVE



Guava A Great Day

ARBOR Summer Gin
Guava Juice
Green Lime Juice
Ginger Syrup
Cayenne Pepper

Serving Instructions

- Gently shake, or roll, the can before opening
- Pour into cocktail shaker filled with ice, shake, and strain into a coupe glass or other stemmed cocktail glass
- Garnish with the included chile-dusted candied ginger

Alternative garnish options: sugar and Indian-spiced rim or a slice of fresh guava



Guava a Great Day could be described as an Indian-spiced Gimlet. It begins with A2DC’s ARBOR Summer Gin, to which guava, ginger, and green lime were added to provide a big, bold flavor with both sweet and tart qualities. It is finished with a tiny amount of cayenne pepper to give just a hint of a kick without adding heat.

ARBOR Summer Gin is another of A2DC’s four Seasonal Gins. Over 20 botanicals are added to the base spirit, made from locally grown non-GMO corn. Fresh produce plays a big part in the Summer Gin. Each bottle contains the equivalent of about 1.5 pounds of produce, including tomato, strawberry, nectarine, watermelon—all cut by hand. Herbs and botanicals such as black pepper, coriander, mint, basil, and tarragon, are added to help recreate a warm, sunny summer day in the bottle.

Learn more about Praveena’s cocktail at annarborartcenter.org/artini/praveena

Tasting Score Card

- 1 - Acceptable
- 2 - Poor
- 3 - Average
- 4 - Great
- 5 - Outstanding

Name	
Balance	
Simplicity	
Taste	
Originality	
Connection to Mural	
Total Score	



DANIEL RIVKIN
MURAL INSPIRATION:
OUIZI
"DRIFTS"



Field of Good & Plenty

- ARBOR Spring Gin
- Water Hill Absinthe Violette
- Grapefruit Juice
- Lemon Juice
- Simple Syrup

Serving Instructions

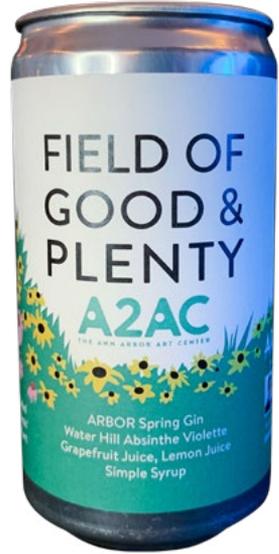
- Gently shake, or roll, the can before opening
- Best served poured over ice in a rocks glass
- Garnish with the included dried citrus wheel
- Alternative garnish options: sprig of lavender or lemon zest

Field of Good and Plenty is a creation inspired by many classic Absinthe cocktails, including the Corpse Reviver #2, Green Deacon, and others. A2DC's ARBOR Spring Gin is the drink's backbone, with notes of citrus and floral herbs coming from the A2DC's Water Hill Absinthe Violette and grapefruit.

ARBOR Spring Gin is one of A2DC's four Seasonal Gins. Over 20 botanicals are added to the base spirit, made from locally grown non-GMO corn. Botanicals such as hibiscus, beetroot, honeydew melon, lavender, and many more create a light, highly fragrant gin that may remind you of a spring day in Michigan.

Water Hill Absinthe Violette is a genuinely American Terroir-driven Absinthe. It begins with Michigan grape brandy distilled with star anise, wormwood, aniseed, and fennel. It is then infused with a blend of wild Michigan blueberries, calendula, elderflower, hawthorn, heather, hyssop, linden, and lavender. It is an elegant yet powerful spirit, at 120 proof!

Learn more about Dan's cocktail at annarborartcenter.org/artini/dan



Tasting Score Card

- 1 - Acceptable
- 2 - Poor
- 3 - Average
- 4 - Great
- 5 - Outstanding

Name	
Balance	
Simplicity	
Taste	
Originality	
Connection to Mural	
Total Score	



LISA SAUVÉ
MURAL INSPIRATION:
ANN LEWIS
 "MAY HER MEMORY BE OUR
 INNERMOST REVOLUTION"



Brooklyn Sour

Fox River Michigan Whiskey
 Lemon Juice
 Simple Syrup
 Cabernet Sauvignon

Serving Instructions

- Gently shake, or roll, the can before opening
 - Pour into cocktail shaker filled with ice, shake, and strain into a coupe glass or other stemmed cocktail glass
 - Garnish with the included lemon zest and doily-collar
- Alternative garnish option: orange zest



Named in honor of RBG, this is a variation of a classic New York Sour. Cabernet Sauvignon is added to a traditional whiskey sour recipe, which adds depth and complexity to the cocktail.

A2DC's Fox River Michigan Whiskey is a 4-grain whiskey distilled in Ann Arbor from locally grown corn, rye, wheat, and barley. It is aged in American oak casks for an average of two years and then finished with Michigan Cherrywood charcoal to slightly cut the sweetness and add a hint of smoke.

Learn more about Lisa's cocktail at annarborartcenter.org/artini/lisa

Tasting Score Card

- 1 - Acceptable
- 2 - Poor
- 3 - Average
- 4 - Great
- 5 - Outstanding

Name	
Balance	
Simplicity	
Taste	
Originality	
Connection to Mural	
Total Score	

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A2DC is proud to once again partner with A2AC for Artini 2021. We would love to help you recreate these cocktails, or any others, at home. As a way of showing our gratitude to you for supporting the arts, please **use this ad to receive 20% off your purchase of bottles at our tasting room. Expires April 30, 2021.**



About the Ann Arbor Art Center (A2AC)

The A2AC, a 501(c)3 non-profit organization, has been sparking creativity in people of all ages, backgrounds, and artistic abilities for over a century. Our mission is to be a contemporary forum for the visual arts through education, exploration, collaboration, and exhibition, engaging minds, expanding perspectives, and inspiring growth in students of all ages, teachers, artists, and the community. In fulfilling our mission, the Art Center serves as a regional hub for the visual arts. It prioritizes the longstanding partnerships we cultivate as a keystone for SE Michigan's healthy ecosystem of cultural and civic life.

Your participation in this year's event helps ensure that everyone has access to the visual arts. Thank you!



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annarborartcenter.org