



MOMMENPOP IS A BRIGHT, JUICY CITRUS APERITIF MADE IN NAPA, CALIFORNIA, USING LOCAL, ORGANIC INGREDIENTS

THOUGHTS ON MOMMENPOP BLOOD ORANGE



Featured in Bon Appetit's Holiday 2020 Gift Guide - Gifts Under \$35

"I think over the last year, I've used Mommenpop's juicy, vibrant Blood Orange aperitivo more than any other ingredient on my bar shelf...I've used it as the base for spritzes, in punch bowls and mixed in simply with soda over ice and a slice of citrus. It's the perfect gift for every level of home bartender, and universally delicious." — Leslie Pariseau, PUNCH

"...exuberantly citrus-forward...The blood orange flavor is based on a very light-colored, almost-rosé Pinot Noir wine, and some of those Pinot notes - baking spice, anise, cherry bark - come through here. Still, the overwhelming profile is of pure, juicy blood orange, as if captured at its peak ripeness throughout the year. There's not a hint of dried or oxidative fruit flavor." — Esther Mobley, the SF Chronicle

"Mommenpop Blood Orange vermouth is absurdly delicious on its own, stirred into a Negroni or mingled with some seltzer and ice. This, coming from a person with a blood orange tree in their backyard." — Leslie Pariseau, PUNCH

THOUGHTS ON MOMMENPOP RUBY GRAPEFRUIT



2021 Good Food Award Winner

Rated 95 Points by Wine Enthusiast

"...highly quaffable vermouth blends Pinot Noir rosé and grapefruit fortified with American brandy (also made with Pinot Noir). Look for a peachy hue and flavors that suggest both grapefruit-peel bitterness and grapefruit-flesh juiciness. It's a joy to drink, including in a Martini." — Kara Newman, Wine Enthusiast

"...a sunny, juicy bev begging to be spritzed." — Bon Appetit

THOUGHTS ON MOMMENPOP SEVILLE ORANGE



"...a wonderful balancing act between warm orange flavor and a pleasantly mellow, lingering bitterness and bright acidity. It's delicious on its own, but also works magically with both American whiskey and gin." — Wine & Spirits

"Napa white wine is scented with Seville oranges for a creamsicle-inspired flavor that's great in a classic martini or Vesper." — Sunset Magazine, "Build the Ultimate Bar Cart"

"Mellow citrus peel, marigold, baked-croissant aromas. But on the palate – surprise! Intense fresh-squeezed navel-orange juice complete with peel and pith. An irreverent, post-modern take on vermouth; the essence of a fresh California moment. Perhaps appropriate for breakfast." — Jancis Robinson

"They taste less like components of cocktails, and more like full cocktails in themselves."

— Esther Mobley, SF Chronicle