

## Tequila



The much esteemed, award-winning sommelier Peter Birmingham adds spice to his life by stirring things up at the sophisticated L.A. branch of Norman's with his very own artisan cocktails made with such artisan tequilas such as 4 Copas, Oro Azul and Tequila 7 Leguas Blanco.

### Norman's

On the always-fashionable and often trendy Sunset Plaza, Norman's has become a mainstay thanks to its classic ambiance, warm lighting and a distinctive "Floribbean" menu created by Chef Norman Van Aken that is full of fresh, flavorful and genuinely original dishes. However, widely acclaimed sommelier Peter Birmingham also has a hand in making the restaurant the success that it is. While his impressive wine menu completes one of the most romantic dining experiences in L.A., Peter is a guy who clearly loves to have a little fun behind the bar, especially when artisan tequila is involved. Additionally, don't be surprised if the Latin flavors and twists inspire you to tease your palate with one of his colorful cocktails. Case in point is his signature Norman's Margarita, made with Oro Azul Reposado tequila and fresh-made triple



## Agave A to Z

**Tequila 1800 Reposado:** This top shelf tequila is named in commemoration of the year in which the first expertly-aged tequila was introduced. In 1975, 1800 made impact in the tequila world by becoming the first super-premium tequila to be introduced into the U.S. market. In 2004, the brand continued to make history with the first-ever "Ultimate Portfolio" of three super-premium 100% blue agave tequilas—Silver, Reposado and Añejo.

**4 Copas Tequila:** This new line, from Tequilera La Quemada, was introduced to guests attending the grand opening of Beverly Hills' Camden House at a post-Grammy celebration. And though it may be a new kid on the block, it is already generating a major buzz. At the 2005 San Francisco World Wine & Spirits Competition, 4 Copas Reposado took the Gold Medal, while 4 Copas Blanco took the Silver.

**Tequila Rose:** A sinfully good tequila-based strawberry cream liqueur – in all new packaging. Two sensational flavors added to the Tequila Rose family: Tequila Rose Java Cream, for a smooth coffee taste and Tequila Rose Cocoa Cream, with the indulgent blend of chocolate and strawberry!

**Tequila Corazón de Agave:** Corazón is one of the very few estate-grown tequilas on the market. Like estate grown wines, Corazón's producers endeavor to ensure total control of the cultivation and selection of the very best agave plants. Corazón is produced using

a traditional maceration process that turns the plant's starches into sugars, which then convert into fermented must. Next, a "pot still method" helps achieve the smoothest flavor. Corazón de Agave Blanco is herbal and features a creamy texture. Corazón de Agave Reposado and Corazón de Agave Añejo, meanwhile, require aging in small (200 litres), specially selected new Canadian oak barrels, which results in a rich and velvety finish.

**Tequila 7 Leguas Platino:** Based in Atotonilco el Alto in Jalisco, Mexico, Casa 7 Leguas counts more than 50 years of experience in the making of tequila using traditional methods. The name is derived from the horse owned by the legendary revolutionary Pancho Villa.

**Tequila Oro Azul:** Oro Azul's hand-crafted, 100% blue agave tequilas are produced by Agave Tequilana Productores (AT) of Jalisco, Mexico. All of the Oro Azul tequilas (Blanco, Reposado and Añejo) are produced on a 3,000 acre estate owned and operated by the Lopez-Garibay Family, who have been in the tequila business for over a century. The clay based soil their agave is cultivated in has a high ferrous oxide content.

**Sauza Gold Tequila:** Sauza is said to be first tequila brand sold in the U.S. In 1873, Don Cenobio Sauza bought the Antigua Cruz distillery and started to make his own tequila. Not long after he created his first batches, he brought his first shipment into the US, and the tequila export trade was born. Today it is recognized as the fastest-growing tequila brand in the globally. In addition to 100% Blue Agave, pure cane sugars used in the distillation process give this tequila its famous gold color and rich character.