

SQUARE ONE

BERGAMOT

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A Mediterranean Jewel . . .

Bergamot orange is a hidden gem among citrus fruits. Grown in the hills and valleys along the Mediterranean Sea, bergamot is best known for the unique tangy and aromatic qualities of the fruit's peel. Bergamot orange gives Earl Grey tea its signature floral notes and taste; chefs have used bergamot for an extra layer of flavor in desserts; and in aromatherapy, bergamot elevates the essences in designer fragrances.

With Square One® Bergamot, the provocative fruit, floral and herbal qualities of bergamot takes orange flavored vodka in a luscious new direction.

To create Square One Bergamot, we combine bergamot citrus with fresh mandarin, ripe navel oranges and tangerine. The elegant aroma of bergamot and the enticing flavor of the oranges are deepened with the addition of ginger, coriander and juniper botanicals.

Tasting Notes: The aroma is freshly peeled orange varieties with subtle green wild flower. On the palate, floral bergamot is wrapped in juicy tangerine and pleasant bitterness from mandarin orange. The finish is warm with the spice of ginger and juniper.



Features & Benefits

Feature: Bergamot is a deliciously complex, yet lesser-known orange in the world of citrus.

Benefit: Square One Bergamot offers consumers a new taste experience in orange inspired spirits. For the cocktail novice, Square One Bergamot is delicious, simply mixed with soda, tonic, ginger ale, or ginger beer. Build on bergamot's Italian heritage with San Pellegrino Limonata (lemon) or Pompelmo (grapefruit) sodas served on the rocks with an orange twist.

Benefit: Square One Bergamot gives the mixologist far more complexity and character than any other orange vodka on the market. It mixes well with other base spirits and spirit modifiers such as liqueurs, aperitifs and bitters for multi-layered cocktails.

Feature: Naturally unfiltered. The essential oils from pressed citrus peels in Square One Bergamot can look cloudy when mixed with water or ice in a cocktail. This is also known as a "louche" effect.

Benefit: The essential oils from pressed citrus peels give Square One Bergamot much of its tangy, fresh orange taste. Square One Bergamot delivers on the authenticity of bright fruit in a full proof spirit.

Feature: No artificial or mass-produced flavoring. The ingredients listed on the bottle are what you'll find in the spirit: 100% organic American rye infused with bergamot, tangerine, mandarin, and navel oranges along with ginger, coriander and juniper botanicals.

Benefit: The authenticity of the ingredients means that Square One Bergamot mixes beautifully in a wider range of cocktails. Add a little simple syrup or agave nectar and Square One Bergamot takes on a liqueur quality in cocktails.



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Bergamot Amaretto Sour

- 1 1/2 oz. Square One Bergamot
- 1/2 oz. Luxardo Amaretto
- 3/4 oz. fresh lemon juice
- 1/4 oz. agave nectar or simple syrup
- 1 egg white

Pour egg white into a mixing tin and vigorously dry shake (no ice). Add remaining ingredients with ice and shake for 30 seconds again. Strain into coupe glass. Luxardo Maraschino Cherry garnish.

Sicilian Dusk

- 1 1/2 oz. Square One Bergamot
- 1 oz. Cocchi Americano
- 1 oz. Amaro Averna
- orange bitters

Combine all in a mixing glass with ice. Stir well and strain into a chilled cocktail glass. Garnish with an orange peel.

An Afternoon with the Earl

- 1 1/2 oz. Square One Bergamot
- 1 1/2 oz. double strength Earl Grey tea
- 1/2 oz. fresh lemon juice
- 3/4 oz. agave nectar or simple syrup
- dash of orange bitters

Combine all in a mixing tin with ice. Shake well and strain into a cocktail glass. Garnish with orange or lemon twist.

Sherry Cobbler

- 1 oz. Square One Bergamot
- 1 1/2 oz. Manzanilla or Dry Amontillado Sherry
- 2 slices of orange
- 3 raspberries
- touch of agave

Muddle one slice of orange and two raspberries. Add remaining items and shake with ice. Strain into a julep or stemless wine glass filled with crushed ice and layered with raspberries and orange. Mint sprig garnish.

Blood Orange Buck

- 1 1/2 oz. Square One Bergamot
- 1/2 oz. blood orange liqueur
- 1/2 oz. fresh lime juice
- ginger beer

Combine all ingredients, except ginger beer, in a mixing tin with ice. Shake and strain into a high-ball glass filled with fresh ice. Top with ginger beer and garnish with orange slice.

Il Padrino

- 1 oz. Square One Bergamot
- 2 oz. Carpano Antica
- 1 barspoon Luxardo Maraschino
- dash of Angostura bitters

Combine all ingredients in a mixing cup with ice. Stir well for 30 seconds and strain into a chilled cocktail glass.

La Tempesta

- 1 1/2 oz. Square One Bergamot
- 1/2 oz. Amaro Averna
- ginger beer

Pour Bergamot and Averna in a rocks glass with ice. Stir. Top with ginger beer and garnish with orange twist.

Sun Drop

- 1 1/2 oz. Square One Bergamot
- 1/2 oz. elderflower liqueur
- 1 oz. fresh lemon juice
- 3/4 oz. agave nectar or simple syrup

Combine all ingredients with ice in a mixing tin. Shake well and strain into a chilled martini glass. Orange twist garnish.

Tall Option: Add .5 oz. pomegranate juice. Strain into a Collins glass filled with fresh ice and top with soda.

Italian Sunset

- 1 1/2 oz. Square One Bergamot
- 3/4 oz. Aperol
- San Pellegrino Pompelmo (grapefruit soda)
- Grapefruit slices cut into smaller wedges
- mandarin orange wheels

Layer grapefruit and orange wheels in ice in a rocks glass. Pour in spirits and stir briefly. Top with pompelmo soda.

Bergamot Rye Old Fashioned

- 1 oz. Square One Bergamot
- 1 oz. rye whiskey
- 2 dashes Angostura bitters
- 1 small sugar cube (or 1/2 tsp. of sugar)

Place sugar in an Old-Fashioned glass. Add 2 dashes of Angostura bitters and muddle the sugar briefly. Pour in spirits and stir once. Garnish with a flamed orange twist.

Smoked Bergamot Smash

- 2 oz. Square One Bergamot
- 1/2 barspoon of smoky scotch whisky or mezcal
- 1/2 lemon, cut into quarters
- 1/2 oz. agave nectar or simple syrup
- 1 sprig of mint

Muddle lemons in a mixing glass. Add mint and remaining ingredients and shake with ice. Strain into a rocks glass filled with fresh cubed or crushed ice. Garnish with lemon twist and mint sprig.

The Italian Job

By: H. Joseph Ehrmann, Square One Mixologist and Brand Ambassador

- 1 1/2 oz. Square One Bergamot
- 1 1/2 oz. Amaro Montenegro

Pour into a mixing glass with ice. Stir briefly. Strain into a chilled cocktail glass, orange peel garnish.

Off the Wall

By: H. Joseph Ehrmann, Square One Mixologist and Brand Ambassador

- 2 oz. Square One Bergamot
- 2 oz. Sake
- 2 kaffir lime leaves
- 2 barspoons agave nectar
- small pinch of salt

Tear kaffir lime leaves and combine with all ingredients into a mixing tin. Shake with ice. Double strain into a cocktail glass and garnish with kaffir lime leaf.

Pomegranate Pearl

- 1 1/2 oz. Square One Bergamot
- 1 oz. POM pomegranate juice
- 1/2 oz. fresh lime juice
- 1/2 oz. agave nectar or simple syrup

Combine all in a mixing tin with ice. Shake well and strain into a chilled cocktail glass. Lime twist garnish.

All Day in the Sun

By: H. Joseph Ehrmann, Square One Mixologist and Brand Ambassador

- 1 1/2 oz. Square One Bergamot
- 1/2 oz. Clover Blossom Honey
- 1/2 oz. strained lemon juice
- 6 oz. hard cider

Build in a tall glass filled with ice. Stir well and garnish with lemon twist.

Southern Italian Julep

By: H. Joseph Ehrmann, Square One Mixologist and Brand Ambassador

- 1 1/2 oz. Square One Bergamot
- 1 oz. bourbon
- 1/2 oz. honey syrup (diluted 1:1)
- 4 kumquats sliced in half

Muddle kumquats in a mixing tin. Combine all other ingredients and shake well with ice. Strain into a julep cup filled with crushed ice and garnish with sliced kumquat.

Summer Tour

By: H. Joseph Ehrmann, Square One Mixologist and Brand Ambassador

- 1 1/2 oz. Square One Bergamot
- 8 oz. Weissbier or Wit Beer
- 2 dashes Angostura bitters

Pour beer and allow head to settle somewhat. Add Bergamot and stir gently. Garnish with a dash of Angostura.

Mediterranean Shores

By: H. Joseph Ehrmann, Square One Mixologist and Brand Ambassador

- 1 oz. Square One Bergamot
- 1 oz. Cognac
- 1 oz. Carpano Antica

Pour into a mixing cup with ice. Stir well. Strain into a chilled martini glass and garnish with orange zest.

Sangria Blanc

- 1 oz. Square One Bergamot
- 1 oz. Dolin Blanc Vermouth
- green apple slices
- mandarin orange slices

Shake all ingredients with ice briefly, just to blend, and pour into a white wine glass.