

NEWS RELEASE

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For more information: Leigh Cort Publicity, 904-806-3613; leighcort@bellsouth.net

Note: For high resolutions photos, visit: stfrancisinn.com/media.html

The Finer Things in Life at the St. Francis Inn ~ Handcrafted Small Batch Spirits

St. Augustine, FL - The historic St. Francis Inn knows how to show its guests that they're special and deserve to enjoy some of the finer things in life. With the arrival of the new St. Augustine Distillery producing very fine vodka and gin, guests at the Inn can now enjoy an added pleasure during the weekend evening Social Hour.

On Fridays and Saturdays, from 5:00-6:00pm, a gin tasting will be served in mini tasting glasses filled with the aromatic St. Augustine Distillery New World Gin, to accompany the Inn's nightly hors d'oeuvres platters. The gin is the world's only, and possibly first, Florida style gin made from Florida Sugar Cane, oranges, lemon, juniper, cassia bark, angelica and a proprietary blend of botanicals.

Inn owners Joe and Margaret Finnegan admire the Distillery's handcrafted small batch spirits and offer guests an opportunity to purchase take home keepsakes from their Inn gift corner as a memento of their visit. They also invite their guests to enjoy a complimentary tour of the Distillery to watch as they mix, mash, cook and distill small batch vodka, rum, gin and whiskey in a historically renovated ice manufacturing plant from 1919.

Two popular cocktails will also be available on special nights if guests care to order either a 'Bee's Knees' or 'Gin Basil Smash'. (\$9.00).

On Saturday and Sunday mornings, guests enjoy their complimentary Bloody Mary's and Mimosa's with the St. Augustine Distillery Vodka – another way to enjoy the finer moments in life!

Bee's Knees

2 oz. Gin

1 oz. Lemon Juice

1 oz. Honey Syrup

Shake with ice and serve chilled.

Gin Basil Smash
2 oz. Gin
1 oz. Lemon Juice
1 oz. Honey Syrup
3-4 Basil Leaves

Place the leaves in your palm and slap them. They will instantly release their oils, creating a nice aroma. If you rub a leaf around the rim of a glass, the aroma will be enhanced while enjoying the drink. Drop leaves into shaker without tearing them up. They should break up while shaking. Shake with ice and serve chilled.

For media interviews, visits and stories, please contact:
Leigh Cort Publicity, publicist for St. Francis Inn
leighcort@bellsouth.net
904-806-3613

