We are looking forward to seeing you at the YoPro Leadership Summit cocktail networking event. Below is a description of each room and the ingredients and equipment you might want to have on hand. But you are welcome to pour your own favorite spirit or just hang out and listen to our experts before chatting with your colleagues.  
  
Our cocktail party starts at 5:00pm ET on Wednesday, August 27. Start in one room at 5:00 and then you’ll have the option to move to a second room at 5:30.   
  
You will have access to our online platform, *SFNet Connect*, starting on Monday, August 24. We strongly suggest that you choose your rooms in advance and add them to My Schedule. Each room has a 45 person limit, so make sure to save your spot! To see how *SFNet Connect* works, watch our video [here](https://www.sfnet.com/home/events/event-sponsorship/sfnet-connect-our-virtual-event-platform?utm_source=iContact&utm_medium=email&utm_campaign=SFNet+Convention&utm_content=Convention+Registration+Open).

**Bitters Room - El Guapo Bitters**  
**Christa Cotton, CEO**  
At El Guapo, Christa is responsible for all things bitters. She leads overall strategy and recipe development while keeping projects and initiatives on time and under budget. She’s a sommelier and makes a killer cocktail, but spends most days negotiating contracts and managing the business. Christa is the 2020 recipient of the Les Dames d’Escoffier Legacy Award for Fine Spirits and a 2019 graduate of the Goldman Sachs 10,000 Small Businesses program. She’s a passionate advocate for New Orleans culture, history and architecture. In her spare time, Christa enjoys traveling, cooking and exploring New Orleans with her daughter, Flora, as well as studying for her next Sommelier exam and loving on her Bernese Mountain Dog, Archie Manning.   
  
Christa will demo one of New Orleans most well-known drinks, the hurricane. To mix along with Christa, you will need:

|  |  |
| --- | --- |
| **Ingredients:** Hurricane mix (order from El Guapo, see below)  White rum (can use club soda for a zero-proof version)  Ice  Lime wheel or cherries to garnish | **Equipment:**  Cocktail shaker or lidded jar Jigger |

You can order hurricane mix from El Guapo bitters. They offer a [**16 oz. bottle**](https://www.elguapobitters.com/collections/mixers/products/hurricane) (8 servings) or a single serving in [**this gift pack**](https://www.elguapobitters.com/collections/mixers/products/craft-cocktail-gift-set), which makes 5 different cocktails.

**Tequila Room - Jena Ellenwood, Cocktail Educator**  
Jena is a bartender, cocktail educator, writer and performer based in Astoria, NY. She is the Nikka Perfect Serve Global Runner Up and Marie Brizard Toast To HerStory Winner for 2019. Jena enjoys farmer’s markets and her six-toed black cat, Cash. For more on Jena, her cocktail videos and writing, check out: [**www.jenaellenwood.com**](https://urldefense.proofpoint.com/v2/url?u=http-3A__www.jenaellenwood.com&d=DwQFaQ&c=euGZstcaTDllvimEN8b7jXrwqOf-v5A_CdpgnVfiiMM&r=xclnyYdr8CmaQcUitukM7fmp427PJ8_hD6mR8CJSKHg&m=_GHABp1Jl2me0fXMZB_GtGQRZglXep9-orUgZnmTAKU&s=hJSnnVeQ8GhtJSwShMM-LD2fF0lviBr_Y7K-BPqN9VY&e=).  
  
Jena will demo a Oaxaca Old Fashioned. To mix along with Jena, you will need:

|  |  |
| --- | --- |
| **Ingredients:** Angostura bitters Agave Mezcal Reposado tequila  An orange  Ice | **Equipment:**  Cocktail shaker or a lidded jar  A tall spoon or chopstick  A jigger or measuring spoons  A vegetable peeler |

**Vodka Room - Our/New York Vodka  
Lee Nettles, Head of Marketing Strategy**Lee Nettles is the Head of Marketing Strategy for Our/Vodka. He is originally from Atlanta and graduated with his Bachelor’s degree from the University of North Carolina – Chapel Hill. He held positions at American Airlines, Hertz Rent-A-Car, and Expedia before deciding to pursue his MBA at NYU’s Stern School of Business. His passion for cocktails and spirits led him to a career in the alcohol industry, and has encouraged him to discover interesting spirits from around the world. He currently lives in New York City and enjoys discovering all the city has to offer.

Lee will demo a Washington Heights Mule. To mix along with Lee, you will need:

|  |  |
| --- | --- |
| **Ingredients:**  2 oz Our/New York Vodka (see below)  4-5 oz. ginger beer Ice  Sprig of mint  Lime Optional: Angostura bitters Optional: Candied ginger | **Equipment:**  1 cup, mug or glass  Cutting surface  Knife to cut lime  Jigger or measuring spoons Optional: toothpick for candied ginger |

For those that live in the New York City area, you can find Our/New York Vodka on [**Drizly.com**](https://urldefense.proofpoint.com/v2/url?u=http-3A__Drizly.com&d=DwQFAg&c=euGZstcaTDllvimEN8b7jXrwqOf-v5A_CdpgnVfiiMM&r=xclnyYdr8CmaQcUitukM7fmp427PJ8_hD6mR8CJSKHg&m=xM4QOIpbj_Qy3R84JB_GIwwTvbfH05D3-wPVD3vAZ8U&s=YC6qZRINx9fDQONwM-NZGQTSP4XuQ5SD8ABhX4pCJck&e=) available for same day delivery ([**https://drizly.com/liquor/vodka/our-new-york-vodka/p87829**](https://urldefense.proofpoint.com/v2/url?u=https-3A__drizly.com_liquor_vodka_our-2Dnew-2Dyork-2Dvodka_p87829&d=DwQFAg&c=euGZstcaTDllvimEN8b7jXrwqOf-v5A_CdpgnVfiiMM&r=xclnyYdr8CmaQcUitukM7fmp427PJ8_hD6mR8CJSKHg&m=xM4QOIpbj_Qy3R84JB_GIwwTvbfH05D3-wPVD3vAZ8U&s=afmsL-NFMfWRm0nPeEkq1Fl4tzow6rlGjIHg_Q8zZ58&e=)). Use coupon code OUR/NEWYORK for $5 off your first order until September 7th.

For all others, ONY can be purchased at either [**Caskers.com**](https://urldefense.proofpoint.com/v2/url?u=http-3A__Caskers.com&d=DwQFAg&c=euGZstcaTDllvimEN8b7jXrwqOf-v5A_CdpgnVfiiMM&r=xclnyYdr8CmaQcUitukM7fmp427PJ8_hD6mR8CJSKHg&m=xM4QOIpbj_Qy3R84JB_GIwwTvbfH05D3-wPVD3vAZ8U&s=zEBUOqfytInqZDIbil8Yk7agPBwPBXbcdYcNrpkAZoA&e=) **(**[**https://www.caskers.com/our-vodka-new-york/**](https://urldefense.proofpoint.com/v2/url?u=https-3A__www.caskers.com_our-2Dvodka-2Dnew-2Dyork_&d=DwQFAg&c=euGZstcaTDllvimEN8b7jXrwqOf-v5A_CdpgnVfiiMM&r=xclnyYdr8CmaQcUitukM7fmp427PJ8_hD6mR8CJSKHg&m=xM4QOIpbj_Qy3R84JB_GIwwTvbfH05D3-wPVD3vAZ8U&s=39DO891l5zJHZsN6lHgKEonW9qfzBM2wqym9qB7nQMU&e=)**)** or [**Flaviar.com**](https://urldefense.proofpoint.com/v2/url?u=http-3A__Flaviar.com&d=DwQFAg&c=euGZstcaTDllvimEN8b7jXrwqOf-v5A_CdpgnVfiiMM&r=xclnyYdr8CmaQcUitukM7fmp427PJ8_hD6mR8CJSKHg&m=xM4QOIpbj_Qy3R84JB_GIwwTvbfH05D3-wPVD3vAZ8U&s=pKKTAe9MtjG9hk2Tysg5Zq6Ekpdb_Yqixw9hXal6YJY&e=) **(**[**https://flaviar.com/our-vodka/our-vodka-new-york-750ml?ref=search**](https://urldefense.proofpoint.com/v2/url?u=https-3A__flaviar.com_our-2Dvodka_our-2Dvodka-2Dnew-2Dyork-2D750ml-3Fref-3Dsearch&d=DwQFAg&c=euGZstcaTDllvimEN8b7jXrwqOf-v5A_CdpgnVfiiMM&r=xclnyYdr8CmaQcUitukM7fmp427PJ8_hD6mR8CJSKHg&m=xM4QOIpbj_Qy3R84JB_GIwwTvbfH05D3-wPVD3vAZ8U&s=zrqYitscqp3V814uoWtTC7pFED9pK5TjyUorsovEc1g&e=)**)**

# **Wine Room - Verve Wine**

**Nisha Aher, sommelier**  
Nisha Aher, a Certified Sommelier based in Chicago, joins our cocktail hour to chat all things wine. Nisha comes from a diverse background of positions within some of Chicago's greatest restaurants and retail outlets. In celebration of the renowned NYC-based retailer Verve Wine and its upcoming Chicago opening, she'll open a few of Verve's favorite everyday sippers. Verve showcases wines made thoughtfully and celebrates the easy-going fun and community that each bottle brings. Discover, be inspired, and drink good wine; that's the motto. Join Nisha with one or both of these wines or open up your favorite bottle!  
  
If you would like to taste along with Nisha, you will need:

1. Maison Noir, "Love Drunk" Rosé, Oregon. 2019.

If we're talking business professionals and innovation, we must be sipping on something from André Hueston Mack, a 9-5'er turned luminary sommelier and winemaker. He's about as cool as it gets, and his rosé is fantastic. Produced from Chardonnay and Pinot Noir grown in the heart of Oregon, expect notes of wild berries, strawberry cream, juicy watermelon, and hints of tropical fruit. All this flavor balanced by a thirst-quenching palate creates the perfect Summertime sipper.

1. Marcel Lapierre, "Raisins Gaulois" Vin de France. 2019. (Beaujolais, France)

Since clean wine seems to be the great rage right now, let's take a look at one of the founding fathers of the Natural Wine Movement. Lapierre makes fantastic wines from the Gamay grape, and this refreshing bottle is loaded with tight berry fruit. Put it in the fridge for 20 minutes before opening; a chilled bottle will show wonderfully.  
  
Both bottles should be available nationally. You can also order the Maison Noir Rosé at  [**Verve Wine**](https://vervewine.com/).