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AUSTIN DONER NAMED 2019 LUCID ABSINTHE COCKTAIL CLASSIQUE CHAMPION

*Los Angeles mixologist tops a field of more than 100 to take top honors and earn a trip to the
Combiar Distillery in France*

HOOD RIVER, Ore (September 24, 2019) – Culver City bartender Austin Doner has been named 2019 Cocktail Classique Champion for his unique creation “The CooCooNut.” The competition, sponsored by The United States Bartenders’ Guild together and presented by [Lucid® Absinthe Supérieure](#), sought to identify the talent behind the most creative cocktails using Lucid Absinthe.

The championship, which featured seven semi-finalists from around the country, was held at the newly renovated [Belle Époque Absinthe Lounge](#), an extension of the landmark Old Absinthe House, in New Orleans’s French Quarter. Earlier this year, more than 100 mixologists from around the country submitted their original cocktails vying for a chance at the ultimate prize, a trip to the Combiar Distillery in France where Lucid Absinthe is made according to traditional French methods.

“Austin’s The CooCooNut cocktail edged out what proved to be tough competition in a hotly contested final,” said T. A. Breaux, Lucid Absinthe Creator and Master Distiller, who served as one of the judges. “His cocktail took a creative twist by combining elements of the classic Ramos Gin Fizz and coconut based tiki cocktails with an herbaceous backbone. The result is a smooth, frothy and aromatic, but dry coconut punch that displays the versatility of Lucid’s base flavor profile.”

Doner serves as Bartender at The Corner Door in Los Angeles, and his recipe is below

The CooCoo Nut, by Austin Doner

Ingredients

½ oz Lucid Absinthe Supérieure
¼ oz Tempus Fugit Crème De Menthe
¼ oz John D. Taylor's Velvet Falernum

1 oz "CooCooNut Gin blend" – recipe below

Instructions

Combine all ingredients in a tin

Dry shake, add ice, hard shake, single strain into large stemware glass.

Dust with CooCoo Nut Garnish, recipe below

CooCooNut Gin Blend

Combine in closeable mason jar

5 oz Royal Dock Navy Strength gin

5 grams fresh grated ginger

3 grams fresh lemon zest

Cook with Sous Vide at 175 degrees for 1 hour

Once cooled add 1¼ oz St George Botanivore gin

2½ oz fresh young coconut water, right from the coconut

1/3 dropper of Ms. Better Bitters Miraculous Foamer

CooCooNut Dust

Toast fresh grated coconut at 325 degrees for approximately 10 minutes until lightly browned.

Combine with cinnamon and muddle to dust.

Once a core ingredient in most classic cocktails, absinthe was banned in the United States for 95 years. Following efforts by research scientist turned distiller T.A. Breaux, the ban was repealed in 2007, and Lucid Absinthe Supérieure became the first authentic absinthe to be legally sold in the United States.

“Since the repeal of the ban 12 years ago, much of our efforts in support of Lucid have been debunking myths and trying to educate bartenders about how to use absinthe beyond a rinse,” said Keri Meuret, Brand Manager, Lucid Absinthe. “Over the past four years of the Cocktail Classique, we’ve been thrilled by the increasing complexity of the cocktails. There’s no question that not only are bartenders not afraid of this classic spirit, but they are also eagerly embracing it as the foundation for delicious cocktails.”

Photos of Doner and his winning cocktail, as well as other Lucid images may be found [here](#).

About Lucid

Lucid Absinthe Supérieure was the first genuine absinthe -- made with real Grande Wormwood -- to be legally available in the United States after a 95-year ban. Lucid is distilled in strict accordance with traditional French methods, in the historic Combier distillery (Loire Valley, France), founded in 1834 and designed by Gustave Eiffel. Distilled by T.A. Breaux, the father of modern absinthe, and made only with whole European herbs, Lucid does not contain any artificial additives, oils, or dyes, and is ideal for both traditional and modern absinthe drinking methods. For more information on Lucid Absinthe, please visit www.drinklucid.com.

About Hood River Distillers

Founded in 1934 and headquartered in Hood River, OR, Hood River Distillers is the Northwest's largest and oldest importer, distiller, producer, bottler, and marketer of distilled spirits. Trail's End® Kentucky Straight Bourbon Whiskey finished with Oregon Oak, Lucid® Absinthe Supérieure, Sinfire® Cinnamon Whiskies, Double Mountain® Hopped Whiskey, Easy Rider® Kentucky Straight Bourbon Whiskey, Batanga Tequila, Lewis and Clark® Premium, ULLR® Nordic Libation, Yazi® Ginger Vodka, HRD® Vodka, the complete line of Monarch® distilled spirits, Captive Spirits Distillery portfolio featuring Big Gin®, and the Clear Creek Distillery portfolio are distributed across the country. For the complete product portfolio and more information, visit www.hrdspirits.com.

Samples and hi-res images are available. Contact Laura Peet, PeetCom Inc.
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