

SUKKAH HILL SPIRITS

IN THE PRESS

The  
New York  
Times

New York Times

Sukkah Hill Liqueurs Profile

October 2014

# The New York Times



Tony Cenicola/The New York Times

## To Sip: Liqueurs Capture Spirit of Home and the Holidays

For years, Marni Witkin, a home cook in Los Angeles, concocted liqueur from citrons, or etrogs, the citrus that is the symbol of the holiday of Sukkot. It became so popular that she began producing it commercially with her husband, Howard, under the name Sukkah Hill. The delicate Etrog liqueur has sweetness balanced by a slightly bitter finish. They also make Besamim, a ruddy spiced liqueur with musky overtones of cinnamon, nutmeg and clove: *Sukkah Hill Spirits Etrog liqueur and Besamim*, \$28 at *Park Avenue Liquor Shop*, 292 Madison Avenue (40th Street),

212-685-2442, [parkaveliquor.com](http://parkaveliquor.com), [sukkahhill.com](http://sukkahhill.com).

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# SUKKAH HILL SPIRITS IN THE PRESS

Los  
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Times

## Los Angeles Times

Sukkah Hill Liqueurs Profile

April 2014

# Los Angeles Times

## Sukkah Hill Spirits Etrog Liqueur (\$32)

Howard Witkin makes artisanal kosher liqueurs in Marina del Rey from heirloom fruit sourced from small family farms. **Sukkah Hill Spirits** Etrog is a citrus liqueur that features the ancient Etrog citron (*Citrus medica*) grown in the Sequoia foothills. Lightly sweet, Etrog liqueur is extravagantly scented with citrus blossoms, lovely to sip after dinner. He also makes Besamin, an aromatic liqueur with notes of vanilla and warm spices such as clove and cinnamon. Serve chilled over ice or as a base for a cocktail. Kosher-for-Passover.



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WINS GOLD

Wine Enthusiast Magazine

Rates

Sukkah Hill Etrog Liqueur

Superb



Sukkah Hill Spirits Etrog Liqueur was awarded 91 points by Wine Enthusiast Magazine.



91  
POINTS

## Sukkah Hill Spirits Etrog Liqueur



Price: \$25/375 ml  
Appellation: California, United States of America  
Distillery: Sukkah Hill Spirits  
Alcohol: 38%  
Bottle Size: 375 ml  
Category: Liqueurs/Aperitifs  
In Magazine: 4/1/2015



Add your Review

Join the discussion

### Expert Reviews



by Kara Newman

Nodding to Jewish heritage, this liqueur is made from lemon-like etrog fruits sourced from a California farmer. It reads like a lighter version of limoncello, featuring a bold lemon-zest aroma and clean finish sprinkled with ginger and white pepper.

— (4/1/2015) — 91

### Related Spirits

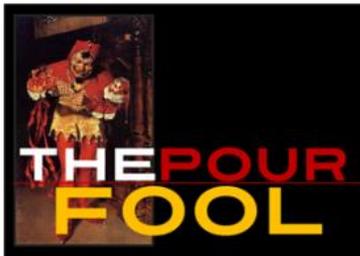
Liqueurs/Aperitifs

## Seattle Post Intelligencer

The Pour Fool

Review of Sukkah Hill

July 2015



### Sukkah Hill “Etrog” and “Besamim”: Liquid Poetry in a Bottle

**Sukkah Hill Spirits** is a company started by the experimental bent of a Los Angeles housewife named Marni Witkin, who first gathered up the remains of some holiday *etrog* – the yellow citron or *Citrus medica* used by Jewish people on the week-long holiday of Sukkot – and tossed it into some vodka, “*just for fun*”. I suspect, without a trace of proof, that Marni secretly felt – as I do when I infuse spirits with fruits, nuts, or chocolate – that she could make something better than what she was able to find in stores and do it for a third of the price. I haven’t bought Kahlua in several years because I make my own coffee blend from bulk beans, steep it strong enough to stand a spoon in, and blend it, unfiltered, with dark rum. Voila: great caffe liqueur for a LOT less \$\$\$.. Marni found that their friends fell for her edgy, intense lemon-flavored cordial instantly and soon had offers from a local LA liquor store owner to sell every bottle she could make. Soon, she and hubby, Howard, were looking for space for maceration tanks...and Sukkah Hill Spirits was born.

All that is just preamble. Let me say this flat-out: **Sukkah Hill “Etrog” and Sukkah Hill “Besamim”, their brilliant vanilla/cinnamon/spice liqueur, are the absolute best of their types that I have ever tasted.** A bottle of very good Italian Lemoncello comes off like weak lemonade when tasted A-B with Etrog. Vivid notes of LemonHead candy, lime leaf, verbena, white pepper, faint nutmeg, and vanilla pounce on the tongue like a panther on a fresh-cut steak. There is subtlety within the flavor profile but not in the delivery. Etrog is a sweet, spicy, complex slap in the mouth, and a wonderfully sweet pain it is. The actual sugar level is moderate, so Etrog doesn’t take over when used as a mixer but it does make its presence known. By itself, with maybe two rocks in the glass, it’s downright spiritual; an illuminating confrontation with any of those pallid ideas of liqueurs that, like me, you have in the back of your head. Let’s be honest: MOST liqueurs are so dumbed down by the time you’re able to find them in general circulation – nibbled to death by regulations and efficiency “experts” and lawyers and corporate second-guessing – that what arrives at your house really needs the intervention of a good vodka or tonic or fruit juices or another mixer to get interesting. Both Etrog and its newer sister, Besamim, mix admirably, but both can and should be sipped either out of the freezer, on the rocks, or just as-is. They withstand close scrutiny as well as any



liqueurs I've ever found and remain interesting and compelling over the long haul.

Besamim also turned another neat trick: it got me drinking highballs. As I've said many times, here, I am **NOT** a cocktail person. I vastly prefer any spirit straight or chilled, no water, no mixers. Besamim came with a recipe card that included something called the "Besamim Ginger Highball". As providence would have it, I was actually standing at the door to our fridge when I read it, with a can of ginger ale in my other hand. Hmm...Besamim, ginger ale, bitters...which were sitting on the counter, right in front of me. Hey, I can hear when the Universe is saying my name (*sometimes, anyway*), so I whipped out a highball glass, stacked it with cubes, and poured.

*Nirvana.*



For someone who doesn't like cocktails and has referred to them as "*a waste of good booze*", I've had an unseemly number of these concoctions over the past week and it just keeps getting better and better. Besamim is a near-perfect spice liqueur. I've sampled about a dozen of these things that come infused with what are basically pumpkin pie spices, since starting The Pour Fool, and all the rest had something in the flavors that I would have changed. In Besamim, the rather assertive spices are smoothed over and thoroughly civilized by a very forward infusion of vanilla bean, the exact same trick I use when making my A-#1 Pumpkin Pie. The flavors of vanilla and spices dovetail so seamlessly and the vanilla is such a fine frame for aggressive spices that there are simply zero hard edges to this big, expansive spice character. There is none of the grittiness and bite that I've found in some spice-infused beverages and, even straight, the smoothness and approachability, for such an intense set of flavors, is remarkable.

All in all, this is easily the best one-two punch – and I use that term deliberately – in American liqueurs that I've found yet. Spiced rum fans will be floored by Besamim. Lemoncello fans will swoon over Etrog. And all of my fellow cocktail detractors are gonna have a very hard time finding anything to complain about in Sukkah Hill's current offerings. The Witkins are admirably committed to local-sourcing of everything they use in making both these remarkable bottles, and are clearly mindful of the homogenizing influence that larger-scale production usually carries with it. As of this writing, they only offer the two liqueurs and I am *ansty* with anticipation to see what the intrepid Witkins come up with next. I'd lobby strongly for a nut liqueur, if they asked. (*Which, to their credit, they have not*) But, based on these two New Classics, I'm willing to bet that whatever Sukkah Hill does next is going to be done right, deliciously, and with twists and new interpretations just as inspired as Etrog and Besamim.

**Etrog: 98 Points**

**Besamim: 98 Points**

# “BOURBON & BANTER”

SPREADING THE BOURBON GOSPEL

## Sukkah Hill Spirits Review and Cocktails

October 2015

Today we have a pair of liqueurs from Sukkah Hill Spirits: Etrog and Besamim. If those words sound unfamiliar to you, know that they have their roots in Judaism. The etrog is a citron used in the week-long festival of Sukkot (Sept. 27-Oct. 4 this year). Besamim means spices and often refers to those spices used in the closing of Shabbat. Both are made with cane sugar (not high fructose corn syrup), without preservatives or additives (other than alcohol), and are kosher. They are also fairly high proof for liqueurs which is a plus in my book. Okay, let's taste and mix.

### ETROG

Etrog is a lightly sweet citrus liqueur featuring the aroma of citrus blossoms. An Etrog is an ancient heirloom citrus fruit grown in only a handful of orchards worldwide. Bottled at 76 proof, Etrog is excellent chilled, over ice or as a base for bright strong cocktails.

I say Etrog is a citrus liqueur reminiscent of lemon candy. (It leads me to ask, “Why aren't there more lemon flavored liqueurs?” Sure there's limoncello, but I rarely see that used in cocktails.) Because there aren't many lemony liqueurs it took some experimenting to figure out how to use Etrog. Most fruit liqueurs are just sweet, but Etrog is also a bit tart. While I could see Etrog playing very well with gin or agave spirits, I ended up going with a variation on the oft-overlooked Deshler, which itself is a Manhattan variation. When a Manhattan is just a little too dark and sticky for the weather or your mood, make this.



### Pico-Robertson

- 1½ oz rye (Rittenhouse or Wild Turkey 101 Rye)
- 1 oz sweet vermouth (Dolin)
- ½ oz Etrog
- 2 dashes Peychaud's bitters

Stir all ingredients with ice until cold and strain into a chilled cocktail glass. Garnish with a wide swath of orange peel.

## BESAMIM

Besamim is an aromatic spice liqueur with notes of vanilla, clove and cinnamon. Bottled at 74 proof, Besamim is wonderful neat, on the rocks or as a base in mixed cocktails.

I say Besamim tastes like aromatic bitters (think Angostura) turned into a liqueur. This is a good thing. There's a lot of holiday spice flavor from the clove and cinnamon. Initially, I figured I could substitute Besamim for herbal liqueurs like Benedictine or Drambuie. Nope. Also, since it has so many similar notes, aromatic bitters become redundant. In fact it's most similar to Allspice Dram that's common in tiki drinks. My solution for this here bourbon blog? Use it in place of bitters AND sugar: Welcome to buck country.



### **BB Buck**

- 2 oz bourbon (Old Forester)
- ½ oz Besamim
- ¾ oz lemon juice
- 2 oz chilled ginger beer (Rocky's)

Shake bourbon, lemon juice and Besamim with ice. Strain into an ice filled Collins glass. Top with chilled ginger beer.

*I am not joking when I say this is in my top 3 cocktails that I've created for Bourbon & Banter.*

Etrog and Besamim are both high quality products that I would be happy to have in my cocktail arsenal.

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## Bourbon and Oak

### Etrog Liqueur Review 2/2015

**Name:** Etrog Liqueur

**ABV:** 38%    **Proof:** 76

**Nose:** Crisp Apples, Lemons, Limes, and Orange Zest    **Palate:** Lemonade, Lime, Honey, Apple, Grapefruit

**Overall:** Etrogs are an ancient heirloom citrus fruit traditionally grown in Southern Italy, North Africa, and Israel. Etrog Liqueur was supplied to us for review from Sukkah Hill Spirits and in addition they included some recipe ideas. This was my first time of learning about and Etrog and Etrog Liqueur. We decided to keep our cocktail simple and tried Etrog and Bourbon. In my cocktail I used equal parts bourbon and Etrog Liqueur over ice with a sprig of mint to garnish. The cocktail was refreshing and light; this would be a great summer drink. It was smooth with some fresh citrus notes such as lemons, grapefruits, and limes. It was similar to a glass of ice tea with lemon or an Arnold Palmer (half ice tea, half lemonade). What I enjoyed most about this drink is the fact that the Etrog Liqueur was able to hold up well against the bourbon. I have not had the chance to try any other cocktails using Etrog, but this is one drink that you could easily get creative with and I have no doubt it would add a great deal of flavor to a number of different cocktails.



1.5 oz. Etrog Liqueur

1.5 oz. Old Forester Bourbon or bourbon of choice

Sprig of mint for garnish

Fill a rocks glass with ice. Pour Etrog Liqueur and bourbon over ice and stir for 30 seconds. Garnish with a sprig of mint. Enjoy!



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## Bourbon and Oak

Besamim Review 2/2015

**Name:** Besamim Aromatic Spice Liqueur

**ABV:** 37% **Proof:** 74

**Nose:** Cinnamon, Clove, Anise, Nutmeg **Palate:** Cinnamon, Nutmeg, Pecans, Tobacco, Cloves

**Overall:** Besamim Aromatic Spice Liqueur was supplied to us for review from Sukkah Hill Spirits and in addition they included some recipe ideas. We decided to try Besamim and Bourbon. In this cocktail, I used equal parts bourbon and Besamim Liqueur over ice. Besamim Liqueur has a pleasant cinnamon and nutmeg flavor and it is incredibly smooth. When mixed with bourbon it brings out some more spice flavor. I am not a fan of flavored whiskies but mixing Besamim and bourbon created a drink that is what I wish cinnamon whiskey tasted like. The cocktail tasted authentic and homemade, like good eggnog with warm cinnamon, cloves, and nutmeg. This is a great choice for a winter cocktail and like the Etrog, Besamim is a spirit you could get very creative with. Besamim is exceptionally smooth, even when mixed with bourbon and holds up well. The subtle spice flavors of Besamim taste authentic and are not overwhelming and artificial tasting like other spiced spirits. The recipe we used for this review is listed below.



1.5 oz. Besamim Aromatic Spice Liqueur

1.5 oz. Old Forester Bourbon or bourbon of choice

1 teaspoon cinnamon

1 teaspoon nutmeg

2 teaspoons sugar

Pour sugar, cinnamon, and nutmeg in a small bowl and mix gently. Wet the rim of a rocks glass and dip the glass in the mixture to get a coating on the rim of the glass. Fill rocks glass with ice. Add Besamim Liqueur and bourbon and stir gently for 30 seconds. Enjoy



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CHAI & HOME

## Chai and Home

### Besamim Bubbly: A Champagne Cocktail



When I first heard Sukkah Hill Spirits came out with a Besamim Liqueur I was dying to try it. Their Etrog Liqueur was on my Hot Hanukkah Gifts for 2013 list so I already knew they created a great product. I thought it would be something sharp and striking, like the Etrog Liqueur but it is totally different. Beyond the beautiful redwood color, the first thing that struck me was the smell. It has a pleasant, light aromatic smell. Like real besamim, it is something you would want to smell again and again, not like most alcohols that are practically like smelling salts. And when I tasted it...it was like nothing else...

I was immediately reminded of a memory...when I lived in Italy it was customary to have an aperitivo and/or digestivo before and after dinner, respectively. We often call these by the French terms, aperitif and digestif. The alcohols used for these drinks are served in small cordial glasses and are served "neat" and that is a great way to serve this liqueur as well. I could easily see myself serving this in cordial glasses before Shabbat dinner with friends.



The taste of cloves is light and slightly sweet. It is easily overpowered by other flavors so other than serving it neat I recommend pairing it with other light beverages, such as club soda or champagne as I've done here.



This champagne cocktail is easy to serve for a crowd while still being elegant and unique. Put a shot glass of Besamim Liqueur in a champagne glass and then fill with champagne. Garnish with some pre-washed and cut rosemary springs.

I love a product like this because it gives something new and unique for guests to experience. It also makes an awesome hostess gift.

Besamim Liqueur is sold nationwide, both in stores and online. L'Chaim!

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### Taste Testing Sukkah Hill Spirits

Sukkah Hill Spirits is a small company based in Southern California that's producing a couple of unique liqueurs. First up is Etrog, which is made from an ancient heirloom citrus fruit (called the Etrog) that only grows in a handful of orchards worldwide. Next up is Besamim, an aromatic spice liqueur. Each is distilled from pure cane sugar and made by hand, one barrel at a time. Let's take them for a spin.

#### ETROG

Etrog pours a very pale yellow in the glass, and right off the bat you're hit with a lemon-y citrus aroma. Rather than lemon juice it's more akin to lemon peels, Meyer lemons and lemon candy. On the palate it's thick and viscous with a floral sweetness accented by herbs, pepper and honey. It finishes warm and clean. It's kind of like limoncello, if limoncello were better.

#### BESAMIM

This red-hued liqueur begins with a nostalgic hint of holiday spices—cinnamon, cloves, nutmeg and star anise. Take a sip, and there's some sweet vanilla frosting, plus a hint of candied pecans. It finishes clean and warm. Besamin is spiced but not particularly spicy. And it's sweet, but not cloyingly so. It's a very different drinking experience than Fireball. We appreciate that.

Etrog clocks in at 76 proof while Besamim is 74 proof. Both [Sukkah Hill](#) liqueurs can be found in California, New York and online.

Read more: <http://cocktailenthusiast.com/taste-testing-sukkah-hill-spirits#ixzz3ncgJlIMF>

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## Drink Insider

Drink of the Week

Oct 4, 2015

### DRINK OF THE WEEK: SUKKOT EDITION

#### *Sukkah Hill Spirits Etrog Liqueur*



A few months ago, [Sukkah Hill Spirits](#)—a startup artisanal liqueur company based in Southern California—sent me two very interesting liqueurs: an Etrog and a Besamim. The Besamim is packed with cinnamon, nutmeg and clove and I could see it being a great ingredient for fall cocktails. Though, the cinnamon was a bit overpowering for my personal palate. The Etrog, on the other hand, was more my speed.

Etrog is the signature symbol of the Jewish holiday of Sukkot which, by the way, has been going on this week. Sukkah Hill's Etrog is a well-balanced liqueur with a little peppery heat, lots of lemon

verbena, honey, flowery lime citrus and a nice herbal and spice blend. I enjoyed it neat, but I thought it was particularly delicious when used as a cocktail ingredient. I made a Gin Ricky with Plymouth Gin, fresh lime juice and Sukkah Hill Spirits Etrog, and I got to tell you, it added a lot of character and dimension to what would have otherwise been a very simple cocktail. If you're into these flavors, Sukkah Hill's Etrog will be a great addition to your liquor cabinet... for Sukkot and beyond.

Here are a couple easy cocktail recipes they recommend:

#### **Etrog Ricky**

3 oz. London Dry Gin

1 oz. Etrog liqueur

3/4 oz. fresh lime juice

Shake over ice. Strain into a highball glass over ice. Top with seltzer water.

#### **Etrog Mojito**

Muddle 10 mint leaves with 4 lime quarters

1 teaspoon of sugar

1 oz Sukkah Hill Etrog Liqueur

1 oz White rum

4 oz sparkling water

Stir well and serve over ice

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## FoodandDrinkChicago.com

**New Sukkah Hill liqueurs come to Chicago  
Oct 2015**



Liqueurs are traditionally thought of as après dinner, but these two I recently received to sample look to be comfortable just about any other time as well. Strangely named—one is Besamim and the other is Etrog—these are hand crafted with meticulous care in small batches using locally sourced ingredients as much as possible—including from the maker’s own orchard.

The tastes are distinctive for sure. Besamim (74 proof) is described by the Beverage Tasting Institute as “Vibrant aromas and flavors of cinnamon, nutmeg, and clove with a silky, moderately sweet, medium body and a gently warming frosted carrot cake and candied spiced nut finish. Elegant, natural and balanced spice flavor that is great on its own and in holiday cocktails.” I can’t improve on that. To put it simply in my words, it tastes like Christmas in a glass. Think of mixing or serving with creamy or apple-y or pumpkin-y things. The flavor is intense but beautifully balanced. My mouth is watering at the thought of a glass of this with a piece of pumpkin pie.

Etrog (76 proof) is a more mysterious combination of flavors that inventor, Marni Witkin first created by adding leftover holiday etrog – the yellow citron, a fruit traditionally used by Jewish people during the week-long holiday of Sukkot—into some vodka to see what would happen. As it happened, she passed the drink around to her friends, and they all liked it—a lot.



The finished commercial Etrog product likely tastes more complex than that first accidentally infused spirit. On its own, the liqueur has a tiny bit of a medicinal taste that’s similar to an amaro the popular Italian digestif, but Etrog is somewhat lighter and lemon-based rather than evocative of dark roots and herbs. Mixed in cocktails, Etrog layers in a unique citrus-y subtlety that works well with a variety of liquors and other mixers. From gin (the Etrog Ricky recipe is super refreshing and a bit more complex than the traditional simple gin rickey) to bourbon, this liqueur is a star when it comes to building a cocktail with layers of flavor. See [SukkahHill.com](http://SukkahHill.com) for more recipes.

Now available at your local Binny’s for \$24.99 for a 375ml bottle. More locations on the way as these unique new cordial/liqueurs make their way into outlets across the country.

**Foodista****Foodista.com**

Etrog and Besamim Review

May 5, 2015

I recently received some very intriguing liqueurs from a very kind and generous man named Howard Witkin. I'd recently read about him in the New York Times and his desire for a handcrafted product suitable for the holiday table and all year round. It's also remarkable mixed into craft cocktails. His product is named Sukkah Hill Spirits. What he has recreated using authentic ingredients needs to be tasted to be believed. There is a huge market for spirits with provenance such as these and I don't need to go into that much more. Let's just say that the market hasn't even scratched the surface of the global need.

Sukkah Hill is all natural and gluten free if that is important to you.

From what I have tasted last night in a well-chilled glass with one cube of ice- well- they are truly unique, quite salubrious and my dreams were extra vivid for some reason- maybe they unlocked my inner thoughts? Who knows for certain? All that I do know is that Sukkah Hill is delicious and it mixes like a dream.

There are two varieties so far. The Etrog is the variety that is derived from the citrus family. It's an unlikely looking citrus fruit- quite ugly by my vision, but the natural sugars and assertive flavor of this fruit makes it quite intriguing.

The other is named Besamim. This one appears to taste to my lips like it is entwined with cloves and Middle Eastern spices. It's intriguing and fabulous mixed with a splash of Stroh Austrian Rum and spicy ginger beer syrup from Pickett's- or woven into a long drink with something like Barrell Bourbon and a splash of frosty grapefruit scented seltzer water.

### **The Mid-Alps Slam**

#### **Ingredients:**

2 oz. Besamim Liqueur  
2 oz. Hot Chocolate (cooled overnight in the fridge)  
1 oz. Stroh Rum 160 (yes that is 160 Proof)  
1 oz. Ginger Ale  
El Guapo Bitters

**Prep:**

To a Tall Collins Glass,  
add ice, Add the Stroh Rum,  
Add the cooled "Hot" Chocolate,  
Add the Besamim Liqueur  
Top with the Ginger Ale  
Dot with El Guapo Bitters

Whichever version you should choose, perhaps you will try them both? I hope so. Because it really doesn't matter to me what awards a spirit wins, what matters to me are the memories that are made by drinking it. At your holiday table or in-between, these liqueurs are world class in quality and certainly well worth your hard earned dollars.

**Etrog and Espresso Gelato**

Scoop your favorite Espresso Gelato into a bowl  
Let soften slightly  
Pour over 2-3 oz. of the Etrog Liqueur

Enjoy!

Delicious.

Did I tell you that I love them?

*Warren. Bobrow , The Cocktail Whisperer*

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# Liquor.com Good Spirits News on Liquor.com

SukkahHill Spirits Review 7/2015



## Besamim (74 proof)

**Visual:** Honey gold.

**Nose:** Horehound, root beer, and sassafras top notes.

**Taste:** Intensely herbal in a root beer fashion. The sweetness keeps it from being too bitter and tannic, but this is quite intense. Similar to Allspice or Pimento Dram.

**Finish:** Long, long lingering notes of allspice and cinnamon leave a slight heat.

**Overall:** I feel this could be a little less intense and perhaps more interesting as a liqueur. However, that being said this is exceptional when used in small doses in tiki drinks, especially with dark rums. You can even give this a shot as a substitute in a Lion's Tail cocktail in place of the dram.

**GSN Rating:** B

## Etrog (76 proof)

**Visual:** Very slight yellow tinge, otherwise clear.

**Nose:** Dark lemon citrus with a touch of fresh herbaceousness.

**Taste:** Initially there is a lot of lemon, but this is tempered quite a lot with what I can only describe as a savory herbal flavor. It's almost like lemon infused gin with some sweetener. Quite refreshing.

**Finish:** Fairly short with just a touch of the lemon hanging on while the curious herbs do a parting dance on the tongue.

**Overall:** A more interesting cousin to Limoncello. This is a cocktail in itself which if you chill and pour over one large cube of ice, will satisfy virtually anyone.

**GSN Rating:** A-

For more information go to: [Sukkah Hill](http://Sukkah Hill)

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SUKKAH HILL SPIRITS

IN THE PRESS

Secret Blogger.com

# SecretBlogger on Sukkah Hill

Etrog and Besamim Reviews 10/2015



Spice seems to be the rage these days, so when I was out I asked about Besamim Liqueur. I kept seeing it at bars and stores yet had never tasted it before. Besamim Liqueur is an aromatic spice liqueur. Very vibrant in the aroma, where you think the spice would take over, and as you taste it you realize it is perfectly balanced. After a few drinks, I said this would be great with coffee, and we mixed it over ice with some coffee and a splash of cream that made a great late night cocktail. The fact is I could drink Besamim on its own yet as variety is the spice of life, more cocktails will be created.

Looking at the website I learned Besamim Liqueur is an all natural handcrafted spirit, made from pure cane sugar spirits, hand ground spices, and mountain spring water, it's 37% alc/vol. They never use industrial alcohol, corn syrup or any artificial sweeteners or additives. On the Besamim website I did find a Cocktail Recipe page for some great

drink ideas. It has won many Gold Medals, from SIP Awards, Craft Competition, Tastings... I purchased it at Mission Wine & Spirits liquor store that will ship it right to your house.

Citrus: So after I had Besamim Liqueur, I moved on to another product from Sukkah Hill Spirits, ETROG Liqueur. ETROG Liqueur is a citrus liqueur. Very bright and full of flavor without being too sweet, again I must say it is perfectly balanced. After a few drinks, I said this would be great with vodka, and we mixed it over ice, then strained it into a martini glass making a very citrus yet not sweet (like a lemon drop martini) cocktail that was delicious.

Looking at the website I learned Etrog is a lightly sweet citrus liqueur featuring the aroma of citrus blossoms. An Etrog is an ancient heirloom citrus fruit grown in only a handful of orchards worldwide. Bottled at 76 proof (38% alc/vol), Etrog is excellent chilled, over ice or as a base for bright strong cocktails. On the Etrog (SukkahHill.com) website I did find a Cocktail Recipe page for some great drink ideas. It has won many Gold Medals, from SIP Awards, Craft Competition, Tastings... I purchased two bottles from Mission Wine & Spirits liquor store that will ship it right to your house.

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## Sku's Recent Eats

The L.A. Food and Whiskey Blog

### Etrog and Besamm Liqueur Review August 2015

#### Sukkah Hill Spirits Liqueurs: Etrog & Besamim

I don't drink a lot of liqueurs, but every once in a while I find one that's interesting. Sukkah Hill Spirits, named for the outdoor shelters from the Jewish holiday of Sukkot, is a small, Los Angeles area company. Like many liqueur start ups, it was started by a culinarily inclined couple who used to blend alcoholic infusions for holidays (hence name). They went into business and are now making two liqueurs: Etrog, based on a rare citron-like fruit, and Besamim, a sweet and spicy liqueur.

As a base, both spirits use a neutral spirit distilled from cane sugar in South Africa. They use all natural ingredients with no artificial flavors or coloring, and both of their spirits are certified Kosher. They sell for \$24 for a 375 ml bottle.



Etrog (38% abv) has a great nose with bright citrus notes. On the palate, it has a light citrus flavor with none of the Lemon Pledge notes that are so typical in citrus liqueurs. As with most liqueurs, it's too sweet for me to drink straight, but it does well in cocktails. In terms of whiskeys, they suggest adding it to rye, which is good, but I prefer it with heavily peated Scotch since I love the combination of sweet and smoke. It's like a citrusy, smoky Rusty Nail.

Besamim (37% abv) is a delicious, spice mix with tons of cinnamon (real cinnamon, not that Red Hot style flavor you get in flavored whiskeys), clove and ginger; they hand grind the spices for it. It's pretty much pumpkin pie in a bottle, and puts you right at the Thanksgiving table. There are tons of cocktail possibilities, but honestly, I just like to sip it neat, even as sweet as it is. That warm holiday feeling that it gives me will be perfect when it starts to cool down around here.

Occasionally I'm surprised by something I wouldn't normally like, and these liqueurs are really good. If you have a sweet tooth, I would definitely recommend them. They may have a holiday theme, but you don't have to wait until the high holidays or Thanksgiving to give them a try.



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# SUKKAH HILL SPIRITS IN THE PRESS



## Tasting Panel Magazine

Etrog Liqueur review in Marketplace  
September 2014



## Do You Etrog?

Calling all obscure-ingredients lovers! Do you love etrog? Heck, do you even know what etrog is? Chances are, if you're of the Jewish persuasion you may have seen this bumpy yellow fruit before: It's the citrus used during the holiday of Sukkot. Now you can bring this obscure fruit to your backbar with **Sukkah Hill Etrog Liqueur**, which offers note of sweet lemon-vanilla meringue and a tiny hint of pith on the palate. Uniquely lovely, we can see this liqueur shining in a variety of cocktails and inspiring bartenders around the world—whether you're Team Santa or rooting for Hanukkah Harry. [www.sukkahhill.com](http://www.sukkahhill.com)



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## The Spice Box

*A Bourbon and Besamim Liqueur Cocktail*

OneMartini.Com  
July 2015

Every once in a while I run across a spirit that I just can't pass up trying. One was definitely St. George Spirits NOLA Coffee Liqueur. Another was Sukkah Hill Besamim Aromatic Spice Liqueur. And the two together with bourbon? Delicious. Just wait till you try this bourbon besamim liqueur cocktail for yourself. I know you'll agree.



So, what exactly is Besamim Aromatic Spice Liqueur you ask? Well, it's a liqueur with the warm spice flavors of cinnamon, nutmeg and clove. It reminds me of homemade carrot cake which reminds me of Sunday dinners at grandma's house. I think it would be great in a number of winter cocktails, especially with pumpkin. But, we are in summer and it's not time to think about the cold months yet.

I guess this bourbon besamim liqueur cocktail isn't exactly summery. But, it's not really wintery either. It's more of a digestif cocktail that you can enjoy year round. As long as

you have bourbon, Besamim Aromatic Spice Liqueur and NOLA Coffee Liqueur. Which really, you should have on hand all year round anyway.



## The Spice Box

Tantalize the taste buds with this bourbon besamim liqueur cocktail.

Serves: 1

### Ingredients

- 1-1/2 ounces bourbon (I used Maker's Mark)
- 3/4 ounce Sukkah Hill Spirits Besamim Liqueur
- 1/2 ounce St. George Spirits NOLA Coffee Liqueur
- Lemon peel for garnish

### Directions

1. Add all ingredients to a mixing glass and fill with ice.
2. Stir and strain into a rocks glass with a large cube.
3. Express the oil of the lemon peel over the drink, rub around the rim and drop in the glass as garnish.

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**THIS GIRL  
WALKS INTO  
A BAR**

## This Girl Walks Into A Bar

**Sukkah Hill Spirits: The Definition of Artisan Liqueur**

Sept 2015



If you're sitting at home right now with an idea, and you know it's good, original, and feasible, you've got to take action to make it happen. People like Howard and Marni Witkin are proof that the American Dream is alive and well and possible if you're committed enough to see your vision through.

We recently met with these two lovely people, owners of Sukkah Hill Spirits, to talk shop and taste cocktails at Westside Tavern in West Los Angeles. A few weeks prior they had sent us samples of their two liqueurs: Etrog liqueur and Besamim aromatic spice liqueur. Jocelyn and I flipped over them and insisted we meet in person. As you can imagine, we're sent product all the time but a lot of it is buried deep in the home bar or dumped straight down the drain. If it makes it in the blog, you know it's got merit.

The premise for most of our meetings with spirit and wine company CEOs and master distillers is usually to strategize brand application. Talking shop, forming partnerships, and creating custom marketing plans represents the necessary business element of our day-to-day operations. But what we love about sitting down for these chats is hearing how these experts and entrepreneurs got to this point and what they did to find their niche and run with it.

Initially, in the Witkin's case, it was encouragement from friends that got them going. For those of you who don't know (like us), the fruit etrog is an important part of the Jewish holiday, Sukkot. To help you understand just how special an etrog is, the cost of one piece of fruit can range from \$45 to \$120. In honor of the high holidays, Mrs. Witkin handmade batches of an etrog based liqueur to share with friends and family. Word spread, and the mother-of-four-turned-mixologist-chemist would wake up every morning to find dozens of etrogs hanging on their front door with requests for her special delicacy. She obliged and met every single order. But things changed when a local store put in a request. Filling that order would change her small and innocent kitchen operation into a bonafide distillery, and that would require a liquor license, and much much bigger kettles. And that's just what happened.

Today, their distilled spirits plant is a 5,000 square foot space in Los Angeles and their products can be found in forty stores across Southern California. Don't live in SoCal? Don't worry! Fourteen other states (and counting) are selling their product. It's even in Canada. You can visit the website to learn how to add their collection to your home bar. Both bottles retail for \$24.99.

Was Sukkah Hill Spirits born overnight? No. Did the creation of such gorgeous liqueurs take hard work? Yes. Can their success be attributed to the quality of the product? Absolutely. But the only way to truly know, is to taste some for yourself. Cheers!



## Cinnamon Ginger Highball

Sukkah Hill Besamim Cocktail Sept 2015



I know fall weather truly is just around the corner — as early as today, in fact. Cooler temperatures are on their way, along with crisp winds, changing leaves, and Oregon's bountiful fall fruit harvest (apples! pumpkins! squash!). To celebrate the spice and warmth of the upcoming season, I'm sharing a cocktail recipe that is absolutely perfect for fall: **Cinnamon Ginger Highball.**

I love using cinnamon and ginger in cooking and baking year-round, but there's something extra warm and cozy about a cocktail that has these delicious typically-fall-inspired spices.

When drinking this, feel free to start up the fireplace, cuddle up on the couch with a cozy throw, and light cinnamon candles around the house.

### What is a Highball?

A highball is simply a cocktail that has a liqueur base that is topped with more non-alcoholic liquids than alcohol. Think: the classic Jack & Coke. I like highballs because they warm you up without making you too boozy woozy (you know what I'm sayin'?).

This highball recipe consists of a cinnamon liqueur, ginger ale, and a few drops of cardamom bitters, poured over a glass of ice.

Sukkah Hill Spirits sent me a few of their aromatic liqueurs to try (their Etrog is the bomb if you love lemon-flavored cocktails!), and I fell in love with the Besamim. This cinnamon liqueur is a balanced blend of fall in a bottle. This would also be great to add to desserts, such as a tiramisu or apple hand pies.

But of course, it shines in a cocktail like this Cinnamon Ginger Highball that allows the cinnamon liqueur to shine.

This cinnamon ginger highball cocktail recipe is like drinking fall in a glass!



### Besamim Ginger Highball

- 2 ounces Sukkah Hill Spirits Besamim liqueur
- 5 ounces ginger ale
- 2-4 drops of cardamom bitters or other aromatic bitter (such as The Bitter Housewife bitters)
- 2-3 ice cubes

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## The Whiskey Jug

Modern Rye Cocktail: Etrog & Rye

June 2015



### Modern Rye Cocktail: Etrog & Rye

Etrog Liqueur is a Kosher lemon liqueur from Sukkah Hill Spirits that clocks in just 2% below whiskey level, registering itself as a 76 proof (38%) heavyweight in the category. It's sweet, it's all natural and best of all it goes well with whiskey!

One of my favorite drinks in the summer is a glass of lemonade with a shot or two of whiskey mixed in. It's a drink I've experimented with quite a bit over the years and found that high rye bourbons work well, wheated ones not so much (sweet on sweet), young spicy ryes work really well, Irish blends kind of work and so far every Scotch I've tried it with has returned a miserable result. So when a sample of the Etrog arrived I got really excited.

I tried it with bourbons, I tried it with ryes, I tried with wheat whiskeys and single malts and my favorite simple mixing of the two came from a young spicy rye; which should be no surprise given the previous paragraph. The sweetness of the Etrog works brilliantly with the spiciness of the rye and ice cools everything down to a nice summer sipping level.

Whether you keep Kosher or not (I don't FYI) this is a well crafted liqueur that packs a punch. The only thing I wish I had to go with this little concoction are some all natural Bing cocktail cherries. That would have sent this thing over the top!

Cheers!



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## The Spiced Mai Tai Jan 2015



Sometimes you just feel the urge for a tiki cocktail. I mean, they have a multitude of ingredients, tropical flavors, sweetness, sourness, rum and everything a growing body needs. When you need to escape, even if it's just in your imagination, pouring yourself something from the tiki collection is the way to go. However, what if you want something tiki, but a little different? Fancy you should ask, we have just the drink for you: the **Spiced Mai Tai**.

What's the difference between an Original Mai Tai and the Spiced Mai Tai? Spices, der.

With the Original Mai Tai, you get your usual suspects of lime, rum, curacao, orgeat and some simple syrup. Put those together and it's a pretty fantastic drink, but you've probably had one before.

It's time to broaden your tiki repertoire, build on that classic and add a little spice to the sweet. This is where the liqueurs from **Sukkah Hill Spirits** come join the party.

They have two: Etrog and Besamim. If you've never tried these — you're missing out on some great drinks, so go get some to try — here's a sketch of their flavors: the Etrog is citrusy, lightly floral and herbaceous with some hints of orange blossoms; the Besamim is spicy with hints of cinnamon, clove, nutmeg and basically all of the "traditional holiday spices."

Honestly, they're pretty great by themselves over ice — which is exactly how you should drink them after you've enjoyed a few Spiced Mai Tais.

What we did was take the Original Mai Tai recipe, reduce the amount of rum and replace it with the Besamim — it amps up the spice level. Next, we kicked out the simple syrup and put in the Etrog — giving us a fuller citrus flavor to work with the lime juice.

Once you put it all together, you're in for a treat. It's not too sweet, not too sour or too spicy. What you're getting is a drink that has all of the notes of an Original Mai Tai, but with added citrus (awesome!) and extra complexity from the spices (double awesome!).



If you like tiki drinks, it's well worth your time hunting down both Etrog and Besamim from **Sukkah Hill Spirits** to make the Spiced Mai Tai.

### Spiced Mai Tai

2 oz. rum, 1 oz. lime juice, ½ oz. orange curacao, ½ oz. orgeat syrup

½ oz. Etrog, ½ oz. Besamim Lime twist

Add all of the ingredients, shake, pour into coupe and garnish with lime twist.