



For Immediate Release

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**The Perfect Purée of Napa Valley announces the addition of
Christina Scaglione and Suki Otsuki as brand ambassadors**

(NAPA VALLEY, CA — June 12, 2017) The Perfect Purée of Napa Valley introduces two food and beverage industry influencers from Dallas and New York City as the newest members of its national team of brand ambassadors.

Suki Otsuki is the executive chef of Mudhen Meat and Greens, a new restaurant at the Dallas Farmer's Market conceived by Shannon Wynne and partners Keith Schlabs and Larry Richardson. Otsuki is a graduate of the Texas Culinary Academy and holds a certificate in Patisserie and Baking from Le Cordon Bleu.

Christina Scaglione is the brand ambassador for Angel's Envy Northeast Division and an event planner for the New York-based bar consulting company The Cocktail Guru. She has extensive knowledge of cocktails and premium spirits from bartending and waitressing at many high-profile establishments in and around New York including Bookmarks Lounge at The Library Hotel; Trump World Towers and The Carnegie Club in Manhattan; Porto Leggero in Jersey City; and LuLu's at The W Hotel in Hoboken.

Christina graduated from Rutgers University with a Bachelor of Arts degree in theater and spent two years studying the Meisner acting method at New York's William Esper Studio. She's appeared in several films and numerous commercials including, most recently, an ad for Crest Pro-Health.

Together, Otsuki and Scaglione bring experience in big-city brand promotion and fresh, seasonal food philosophy to The Perfect Purée of Napa Valley. They join a team of brand ambassadors that includes industry leaders from Hawaii, Los Angeles and Boston.

Prior to opening Mudhen, Otsuki worked as the sous chef at the popular Dallas restaurant LARK on the Park alongside executive chefs Melody Bishop and Dennis Kelley. She also worked at the Dallas Design District gastropub Meddlesome Moth and Live Nation at the Dallas House of Blues.

Otsuki's philosophy centers on clean eating and simply-prepared, veggie-focused food with clear origins.

"I really worked a lot in developing Mudhen and I believe in honoring ingredients which is why I love The Perfect Purée. It is what it says it is."

Scaglione started mixing with The Perfect Purée of Napa Valley at Bookmarks Lounge, where she used it in place of muddling fresh fruit. Her role as a Brand Ambassador for The Perfect Purée allows her to expand her range from spirits to cocktails and culinary applications.

"I felt super confident selling drinks to customers because I knew they were always consistent and probably a flavor most people haven't yet tasted in a cocktail," she says.

About The Perfect Purée of Napa Valley

Since 1988, The Perfect Purée of Napa Valley has indulged the culinary passions of chefs, mixologists and food enthusiasts with products that provide ultimate fresh fruit flavor without the peeling, dicing and simmering required for making purées from scratch.

The company's line-up of fruit purées [and specialties](#) features more than 40 premium flavors, ranging from pantry staples raspberry, strawberry and banana to the exotic lychee, passion fruit and pink guava. All products contain no artificial additives, preservatives or sweeteners. The fruits are harvested at the peak of season, puréed and packed frozen to maintain optimal freshness, flavor and color no matter what the season. As the leading U.S. producer of premium fruit purées, The Perfect Purée of Napa Valley is revered in restaurants, hotels, bars, bakeries and catering kitchens for the just-picked taste and unmatched consistency of its products.

All flavors can be frozen for up to 24 months from date of manufacture. When thawed, the purees and specialties last 7-10 days in the refrigerator, and blends for 21 days.

For more information, please visit www.perfectpuree.com.

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