



Perdomo Special Craft Series Cigar Brand - Launch Event - Hosted by Liquid Smoke - The Humidor (TN) – Featuring Calfkiller Brewing Company

Location: Liquid Smoke - The Humidor: 2 / 4 Public Square, Murfreesboro TN 37130

Date: Friday, June 12th, 2015

Time: 4:00 pm to 8:00 pm

Telephone #: (615) 890 - 4092

Perdomo Cigars: <http://perdomocigars.com> or <http://perdomocatalog.info>

Liquid Smoke: <http://liquidsmoke.biz>

The Humidor: <http://thehumidortn.com>

Calfkiller Brewing Company: <http://www.calfkillerbeer.com>

Featured Connecticut Cigar: The **Perdomo Special Craft Series “Pilsner”** is blended with a creamy U.S. Connecticut wrapper, a naturally sweet Nicaraguan binder from the Jalapa Valley, and rich, aromatic Nicaraguan fillers from the Condega Valley. The Connecticut is a **mild to medium-bodied** blend that pairs extremely well with the light, crisp, clean flavors found in your favorite **Pilsner, White Ale, Golden Lager, Cream Ale, or Light Lager**.

Connecticut Cigar Beer Pairings:

Wizard Sauce - ABV: 5.3% - An ode to summer, an ode to magic, an ode to 13 years of brewing Wizardry...the Calfkiller Wizard Sauce. Somethings DEFY explanation! Taste the Magic! Nice, light and dry, with a hint of lemon and citrus from a blend of German and American hops.

Strawberry Harvest Trail Ale- ABV: 5.8% - A Calfkiller classic, an ale inspired by granola. This beautiful ale is brewed with barley, oats, wheat, coconut, brown sugar, and then secondarily fermented with local strawberries, local honey and a hint of vanilla!

Featured Sun Grown Cigar: The **Perdomo Special Craft Series “Amber”** is blended with a spicy-sweet Cuban-seed Sun Grown wrapper from the Jalapa Valley, a rich, aromatic Nicaraguan binder from the Condega Valley, and robust Cuban-seed Nicaraguan fillers from the Estelí Valley. The Sun Grown is a **medium to full-bodied** blend that pairs extremely well with the toasted malt flavors, floral aromas, and hoppy finishes found in your favorite **Amber, Pale Ale, Lager, IPA, Oktoberfest, or Double IPA**.

Sun Grown Cigar Beer Pairing: J Henry Original Mild- ABV: 5.9% - Trustworthy, an ale of character. A kin to a brown ale with nice hints of coffee, chocolate, caramel and raw tobacco. Complex and compelling, yet straight forward, easy to love. A friend to the end...Period.

Featured Maduro Cigar: The **Perdomo Special Craft Series “Stout”** is blended with a dark, oily Cuban-seed Nicaraguan Maduro wrapper from the Jalapa Valley, a rich, aromatic Nicaraguan binder from the Condega Valley, and robust Cuban-seed Nicaraguan fillers from the Estelí Valley. The Maduro is a **medium to full-bodied** blend that pairs extremely well with the thick, dark chocolate, roasted coffee, and smoky flavors found in your favorite **Stout, Porter, Brown Ale, Bock, Dunkel, or Imperial Stout**.

Maduro Cigar - Beer Pairing: Fresh Fire Roasted Calfkiller Coffee Stout- ABV: 6.2% - This Stout is brewed with a generous amount of heavily roasted grains and then fermented at a higher temp to bring out a nice bit of fruit notes. The addition of in-house roasted coffee in secondary fermentation balances the flavors all while keeping the bitterness at bay.

For more information please contact **Mike at The Humidor at (615) 890 - 4092. Cheers!**

The **Perdomo Special Craft Series** cigar line is stylishly presented in stunning **24-count boxes** in the following four sizes: **Robusto (5 1/2 x 54), Epicure (6 1/2 x 54), Churchill (7 x 54), and Gordo (6 x 60)**.

Perdomo Cigars is a family owned and operated company headquartered in Miami, Florida, with manufacturing and agricultural facilities in Estelí, Nicaragua. Perdomo’s highly acclaimed cigar brands include: **Perdomo Edición de Silvio, Perdomo Double Aged 12 Year Vintage, Perdomo 20th Anniversary, Perdomo Small Batch Series, Perdomo Special Craft Series, Perdomo Habano, Perdomo Reserve 10 Year Anniversary Champagne, Perdomo Reserve Champagne Noir, Perdomo Reserve Champagne Sun Grown, Perdomo Grand Cru 2006, Perdomo2 (Squared) 2008 Limited Edition, Perdomo Lot 23, Nick’s Sticks, and Perdomo Fresco**. For more information, please contact us at 305-627-6700. Thank you.