



Erin Williams started her career 10 years ago working in bars and restaurants in Los Angeles. Upon moving to NY, she mastered her mixology skills at the prestigious Pegu Club, where she has crafted cocktails for the last 3 years.

While there, she worked closely alongside award-winning mixologist Audrey Saunders, as well as many talented up and coming mixologists. Erin and her spirits libations have been profiled in many well-known magazines, newspapers and blogs such as *New York* magazine, the *New York Post*, *Beverage Media* and *EGullet*.

In November 2007, with the creation of the Veiled Lady, Erin bested 23 of New York's best bartenders to become the regional champion for the Finlandia Vodka Cup. Cup judges included industry influential Dale Degroff.

In July of 2008, she was chosen to represent Cointreau as their Brand Ambassador and Mixologist. In addition to lending her 'classic' knowledge and experience to the brand, she also works closely with Cointreau bringing molecular mixology to life with the introduction of Cointreau Pearls, 'solid pearls' of Cointreau liqueur to be served with a variety of upscale Cointreau cocktails.

Erin's expertise with cocktails is enhanced by her attention to detail. She believes that even factors like the kind of ice used distinguish each specific creation. While garnishes play an important role in cocktail presentation, she chooses those that neither overwhelm nor announce the cocktail.

Infusions are also part of Erin's repertoire as she experiments with different herbs and nuts. Her favorite herbs to combine with various spirits are lavender and mint. Even purple basil from a friend's garden has worked its way into Erin's cocktails.