



#1 Handcrafted Vodka in the World - Family Owned & Operated

Meyer Lemon Vodka

Key Facts:

- It all started with the question: why don't flavored vodkas taste like real fruit? This was back in 1997.
- Charbay then released the first two whole fresh fruit flavored vodkas in 1998 (Meyer Lemon was the first!)
- Miles Karakasevic, 12th generation Master Distiller & his son, Marko, generation 13, select only the finest whole Meyer Lemons at the peak of ripeness.
- They work with the family growers to purchase the fruit directly from central California.
- **The organically-grown fruit is picked fully ripe**—delivered to the distillery within 24 hours of picking.
- Miles & Marko shred the whole fruit within hours of receiving it to extract **the essential oils, juice & zest for the ultimate in fresh, juicy flavor.**
- It takes up to six months for Charbay to integrate the whole fruit extract into their award winning clear vodka.



****MADE WITH 100% ORGANICALLY-GROWN FRUIT****

Technical Facts:

Alcohol:	40% by volume
Bottle Size:	750 ml / 12 Pack
Fruit Source:	Central CA
Retail Price:	\$36
	(California Suggested Retail)

“Taste even better than the whole fruit they’re made from” *Gourmet Magazine*

“Tastes like biting into a real Meyer Lemon” *George Janek, Meadowood, Napa Valley*

“Fear not, (this) is a lemon vodka that begs to be on the rocks.” - *About: Cocktails.com*

“Impressive/Highly Recommended” – *Alcohol Reviews.com*

Meyer Lemon Drop

1 1/2 oz. Meyer Lemon Vodka

1/2 oz. Cointreau

Juice of one lemon (retain rind)

1 oz. simple syrup

Combine all ingredients & lemon rind, muddle; add ice, shake & strain into a sugar rimmed glass.

Garnish with a lemon wheel

Meyer Lemon Bloody Mary

2 oz. Meyer Lemon Vodka

2 oz. V-8

1 teas. Horseradish

2 shakes Worcestershire

2 shakes Tabasco

Salt & pepper to taste

Mix; garnish with a cucumber slice

CHARBAY® WINERY & DISTILLERY | 4001 Spring Mountain Road | St. Helena, CA 94574

Phone: 707-963-9327 | Website: charbay.com | info@charbay.com