



CHARBAY

PIONEERS OF ARTISAN SPIRITS

BLOOD ORANGE VODKA

KEY FACTS

- Blood Orange was created in 1998, following the success of the first 100% fresh fruit flavored vodka in the US, Meyer Lemon
- The organically grown fruit is sourced directly from farmers in Lemon Cove, CA
- Picked fully ripe, the blood oranges arrive at the Charbay distillery within 24 hours and the extraction process begins
- Using only 100% real fruit, it's a 6-month process, with 90 days dedicated to extracting the true flavor from the whole fruit, zest and all
- Handcrafted by Marko Karakasevic, 13th generation Master Distiller

6-MONTH HANDCRAFTED PROCESS



LAUNCHED 1998

**40% ABV • 1L 6 PK
CA SUG \$29.99**



"There's plenty of orange character here, though again it has that sweeter note that evokes tangerine or mandarin orange... both on the nose and the palate." Drinkhacker.com

"The vodkas are fabulous, and some come flavored with bright fruit like blood orange, raspberry, or Meyer lemon." Conde Nast Traveler (cntraveler.com)



SOME TOP FEATURED ACCOUNTS

Big Bar, Los Angeles | Beer Baron, Santa Rosa | Paper Daisy, New York



BLOOD ORANGE COSMOPOLITAN

- 1½ oz Charbay Blood Orange Vodka
- ¼ oz Fresh lime juice
- ½ oz White cranberry juice
- ½ oz Fresh orange juice

Mix ingredients in a shaker with ice. Strain into a martini glass and garnish with a lime curl.



BLOOD ORANGE ESPRESSO MARTINI

- 1½ oz Charbay Blood Orange Vodka
- ½ oz Coffee liqueur
- Short shot of espresso

Mix ingredients in a shaker with ice; shake until frothy. Strain into a chilled martini glass. Garnish with an orange curl.