



CHARBAY

PIONEERS OF ARTISAN SPIRITS

CLEAR VODKA

KEY FACTS

- Created in 2002, following the success of the first 100% fresh fruit flavored vodka in the US, Meyer Lemon
- 4-Column distilled, just once, to Markos' very specific instructions
- Made from 100% pure grain, a mix of corn and rye, sourced directly from farmers in the Midwest, then expertly blended with crystal clear Northern Californian water
- To maintain its purity and preserve its silky body and mouth-feel, Charbay does not use charcoal, diamond dust or other filter agents
- The whole process is overseen by Marko Karakasevic, 13th generation Master Distiller

6-MONTH HANDCRAFTED PROCESS



LAUNCHED 2002

40% ABV • 1L 6 PK
CA SUG \$29.99

96-100 pts / Wine Enthusiast
 #1 Vodka in the World / Spirit Journal (2 years in a row)
 Vodka of the Year / Food & Wine

SOME TOP FEATURED ACCOUNTS

Osteria Mozza, Los Angeles | Redbird, Atlanta | Employees Only, New York



EPIC VODKA MARTINI

2 oz Charbay Clear Vodka
Splash of Noilly Prat Dry Vermouth

Add ice to shaker, pour in vodka and shake well. Into a chilled martini glass add a splash of Dry Vermouth, swirl around to coat glass, then pour out excess. Strain vodka in to glass, and garnish with three skewered blue cheese stuffed olives.

Recipe by Nick Henry, Epic Steak, San Francisco



SEASONAL MULE

1½ oz Charbay Clear Vodka
¾ oz Lime juice
½ oz Blood orange juice
⅓ oz Ginger juice
½ oz Kumquat syrup
¾ oz Water

3 Dashes of Angostura Bitters

Mix all in a shaker and strain in to a moscow mule mug, over ice. Garnish with citrus slices.