

BEST CRAFT DISTILLER IN AMERICA
THRILLIST

ST. GEORGE VODKAS

Founded in 1982, ST. GEORGE SPIRITS is an American original. For more than three decades, we've used Old World techniques to craft spirits that are bold, clear interpretations of the raw materials that most inspire us.

To make these three vodkas, we distill fresh produce and fruit on our copper stills using the same artisanal methods we rely on to make our flagship brandies and fruit liqueurs. Combining these distillates with a non-GMO base spirit results in three unique spirits that stand proudly among the rest of the St. George portfolio.



ST. GEORGE ALL PURPOSE VODKA

WHAT'S IN IT Bartlett pears (yes, pears!). Why? We've been distilling Bartlett pears for more than three decades, ever since St. George Spirits was founded as a dedicated eau de vie distillery back in 1982. Using the same flavorful and aromatic pears here as in our flagship pear brandy makes perfect sense—delivering a spirit with substantial mouthfeel and subtle floral notes, and creating a vodka that is uniquely St. George.

HOW IT'S MADE We distill our flagship pear brandy up to 95.1% ABV, blend the resulting distillate with non-GMO grain neutral spirit, then filter to remove visible impurities before bottling.

TASTING NOTES Soft and approachable, with a rich, round mouthfeel. There's *no* overt pear flavor, but the inclusion of pear distillate in this vodka adds gently floral top notes and the impression of subtle sweetness on the finish.

ST. GEORGE GREEN CHILE VODKA

WHAT'S IN IT California-grown hot and sweet peppers (jalapenos, Serranos, habaneros, red and yellow bell peppers), lime peel, fresh cilantro

HOW IT'S MADE We fill our 1,500-liter still with crushed jalapeno peppers, lime peels, and non-GMO grain neutral spirit and distill this through a Carter head assembly that has been layered with fresh cilantro. We infuse the other four types of peppers (Serrano, habanero, red and yellow sweet bell peppers) separately, and then blend each infusion with the jalapeno/lime/cilantro distillate. We then filter to remove visible impurities before bottling—the light green tint that remains is the result of the pepper infusion we perform just prior to filtration.

TASTING NOTES The chile flavor is fresh, sweet, and bright—with just enough capsicum punch to make sure that you know we crushed tens of thousands of pounds of green jalapenos to make it.



ST. GEORGE CALIFORNIA CITRUS VODKA

WHAT'S IN IT California-grown Valencia oranges, Seville oranges, and bergamot

HOW IT'S MADE We infuse the three types of citrus peels (Valencia orange, Seville orange, bergamot) separately into non-GMO grain neutral spirit and then distill each of those infusions separately. We blend all three distillates together, then filter the resulting vodka to remove visible impurities before bottling.

TASTING NOTES Astonishingly clear citrus flavor, genuinely tasting of both sour and sweet orange. Redolent of the whole citrus plant, with focus on the bright peel characteristics. Tart almost lemony scent in the nose.

SPECS

ABV: 40%

Format: 750 ml

Cases: 6 x 750 ml

ABOUT ST. GEORGE SPIRITS

California's St. George Spirits was founded in 1982. Over more than three decades, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, bourbon, agricole rum, absinthe, and several gins, vodkas, brandies, and liqueurs. Called "a leading light in the American artisanal spirits movement" (*Whisky Advocate*), St. George has also been inducted into the *Spirit Journal* Hall of Fame, honored with the 2015 Craft Whiskey Producer of the Year award by *Whisky Magazine*, and named "best craft distillery in America" by *Thrillist*. Its spirits are available widely across the US and internationally. The distillery is open to the public for tours and tastings and hosts ~25,000 visitors each year.

ST. GEORGE VODKA COCKTAILS

ST. GEORGE ALL PURPOSE VODKA

The name says it all: Use it anywhere! Clean yet full-bodied enough to be the star ingredient in a vodka martini, vodka tonic, Moscow Mule, or any sweet or savory creation you can imagine.



DIRTY MARTINI

- 2½ oz St. George All Purpose Vodka
- ½ oz dry vermouth
- 2 bar spoons olive brine
- Castelvetrano olive

Stir vodka, vermouth, and brine with ice, then strain into a chilled cocktail glass. Garnish with a skewered Castelvetrano olive.



MOSCOW MULE

- 2 oz St. George All Purpose Vodka
- 3 oz ginger beer
- ½ oz fresh lime juice

Shake vodka and lime juice with ice, then strain into a copper mug over ice. Top with ginger beer and garnish with lime.

ST. GEORGE GREEN CHILE VODKA

The sweet/savory heat makes it ideal for the best Bloody Mary, a spin on a Margarita, or whenever you're craving something fresh and spicy in your glass.



THE BEST BLOODY MARY

- 2 oz St. George Green Chile Vodka
- 2 oz tomato juice
- ½ oz fresh lime juice
- ½ tsp horseradish
- 2 or 3 dashes each hot sauce and Worcestershire sauce
- 1 pinch each salt, pepper, celery salt

Shake all ingredients with ice, then strain into an ice-filled glass. Garnish with a celery stalk, pickled vegetables, and a lemon slice.



GREEN CHILE GIMLET

- 1½ oz St. George Green Chile Vodka
- ½ oz simple syrup
- ½ oz fresh lime juice

Shake all ingredients vigorously with ice, then strain into a chilled cocktail glass and garnish with a lime twist.

ST. GEORGE CALIFORNIA CITRUS VODKA

Enjoy on the rocks, with a splash of soda, or as a hit of fresh-squeezed goodness in your own original creation.



SHAMELESS COSMO

- 1½ oz St. George California Citrus Vodka
- ½ oz orange liqueur (we like Leopold's)
- ¾ oz cranberry juice
- ½ oz fresh lime juice
- ¼ oz simple syrup

Shake all ingredients in a shaker filled with ice, then strain into a chilled cocktail glass. Garnish with a lime twist.



CITRUS ROSEMARY SPRITZ

- 2 oz St. George California Citrus Vodka
- club soda
- fresh rosemary

Shake citrus vodka with ice to chill, then strain into a tall glass over ice. Top with club soda and garnish with a sprig of fresh rosemary.