



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.

WHAT THEY'RE SAYING

Needs nothing added to it. A hands-down instant classic. — *Spirit Journal*

How can one vodka be differentiated from another? By texture, that's how. (This one is) particularly silky, rich (and) well balanced. — *Serious Eats*

Exceedingly versatile... (with) fruity-floral hints and velvety consistency. — *Food & Wine*

Smooth, robust, and easy going. — *Wine & Spirits Magazine*

Oddly refreshing, with a purity of flavor and an almost silky texture. — *PUNCH*

Mildly fruity and floral, making it a great candidate for sipping alone or in an ice-cold Martini. — *Supercall*

HOW TO ENJOY

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.

SPECS

ABV: 40%

Format:

750 ml and 200 ml

Cases:

6 x 750 ml

6 x 200 ml



VESPER

3 oz St. George Botanical Gin
1 oz St. George All Purpose Vodka
½ oz Lillet Blanc

Stir all ingredients with ice to chill, then strain into a chilled cocktail glass. Garnish with a thin peel of lemon.



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.

ST. GEORGE SPIRITS

ARTISAN DISTILLERS SINCE 1982