



CHARBAY

Blood Orange Vodka

Key Facts:

- It all started with the question: why don't flavored vodkas taste like REAL fruit instead of artificial flavors?
- Charbay released the first REAL fruit flavored vodkas in the U.S. in 1998. (Distiller Marko Karakasevic was awarded the title of "Vodka Visionary" by Food & Wine magazine)
- Handcrafted by Miles Karakasevic, 12th generation Master Distiller & his son, Marko — distiller since age 10.
- **The organically-grown fruit is picked fresh & fully ripe.**
- Within 24 hours the whole fruit arrives at the Charbay distillery and the new batch begins.
- Extracting the whole fruit (skins and all) takes 6 months to capture the essential oils, juice—the ultimate in REAL flavor
- With cocktails in mind, Charbay Vodkas are shaped to stand up to the mixing & shaking of cocktails.
- Great over ice or with a splash of tonic or soda as well as in the cocktails listed below. Check out charbay.com for more cocktail recipes.

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



Technical Facts:

Alcohol: 40% by volume
 Bottle Size: 750 ml / 6 Pack
 Grain Source: Midwest America
 CA Sug Retail Price: \$29.99

“...tastes better than the whole fruit they’re made with.”

Gourmet Magazine

Check out additional cocktail recipes on our website:

Blood Orange Cosmo ~ Blood Orange Screwdriver ~ Blood Orange Egnog

Charbay Blood Orange Drop

2 oz. Charbay Blood Orange Vodka
 1 oz. simple syrup
 Juice of one whole blood orange or
 1.5 oz. of fresh orange juice
 Shake & strain into a sugar rimmed
 martini glass,
 garnish with a blood orange wheel.

Blood Orange Espresso Martini

1.5 oz. Charbay Blood Orange Vodka
 Short shot of espresso
 1/2 oz. premium coffee liqueur
 Mix ingredients in a shaker with ice; shake until
 frothy & strain into a chilled martini glass; garnish
 with an orange wheel. ****Enjoy for dessert****

CHARBAY® DISTILLERY 3001 S. STATE STREET #48 UKIAH CA 95482

310-863-6551

charbay.com

joshua@charbay.com