



CHARBAY

Meyer Lemon Vodka

Key Facts:

- Charbay released the first artisan whole fresh fruit Meyer Lemon flavored vodka in 1998.
- It started with the question: why don't flavored vodkas taste like real fruit? This was back in 1997.
- Miles Karakasevic, 12th generation Master Distiller & his son, Marko, generation 13, select only the finest whole Meyer Lemons at the peak of ripeness.
- They work with the family growers to purchase the fruit directly from central California.
- **The organically-grown fruit is picked fully ripe**—driven to the distillery within 24 hours of picking.
- Miles & Marko shred the whole fruit within hours of receiving it to extract the essential oils, juice & zest for the ultimate in fresh, juicy flavor.
- It takes up to six months for Charbay to integrate the whole fruit extract into their award winning clear vodka.

****Made with 100% Organically Grown Fruit****



Technical Facts:

Alcohol:	40% by volume
Bottle Size:	750 ml / 6 Pack
Fruit Source:	Central CA
CA Sug Retail:	\$29.99

“Taste even better than the whole fruit they’re made from” Gourmet Magazine

“Tastes like biting into a real Meyer Lemon” George Janek, Meadowood, Napa Valley

“Fear not, (this) is a lemon vodka that begs to be on the rocks.” - About: Cocktails.com

“Impressive/Highly Recommended” — Alcohol Reviews.com

Meyer Lemon Drop

- 1 1/2 oz. Meyer Lemon Vodka
- 1/2 oz. Cointreau
- Juice of one lemon (retain rind)
- 1 oz. simple syrup

Combine all ingredients & lemon rind, muddle; add ice, shake & strain into a sugar rimmed glass. Garnish with a lemon wheel.

Meyer Lemon Bloody Mary

- 2 oz. Meyer Lemon Vodka
 - 2 oz. V-8
 - 1 teas. Horseradish
 - 2 shakes Worcestershire
 - 2 shakes Tabasco
 - Salt & pepper to taste
- Mix; garnish with a cucumber slice