



#1 Handcrafted Vodka in the World - Family Owned & Operated

Meyer Lemon Vodka

Key Facts:

- It all started with the question: why don't flavored vodkas taste like real fruit? This was back in 1997.
- Charbay then released the first two whole fresh fruit flavored vodkas in 1998 (Meyer Lemon was the first!) & two more in 1999.
- 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 lemons are harvested and delivered to the distillery within 24 hours of picking.
- Miles & Marko shred the whole fruit within hours of receiving it to begin the extract process 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.
- When you can't find Meyer Lemons, reach for Charbay whole fruit Meyer Lemon Vodka.

CHARBAY USES ONLY 100% REAL FRUIT



Technical Facts:

Alcohol: 40% by volume
Bottle Size: 750 ml / 12 Pack
Fruit Source: Central CA
Retail Price: \$32
(California Suggested Retail)

“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

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