



METHOD 95 VODKA

A beautifully refined spirit distilled in the classic vodka method from local Niagara wine grapes ~ smooth and full of character.

The 95 is hard working and smooth like your favourite kindred behind the bar should be. Like your Swedish and Polish friends, you can take it anywhere and mix with your superficial acquaintances, but come time to impress those tall artsy bubblics, nothing beats a cool Canadian like this one.

BATCH: 24

ALC./VOL: 40%

VOLUME: 375ml, 750ml

BASE: 100% Local Niagara Wine Grapes

FINISHING: pure, no additives

DISTILLERS NOTES

The wine base is triple distilled up to 95.2% ABV using artisanal pot stills. This purity is achieved using rectifying columns attached to our copper pot still which can be precisely controlled by the distiller. Reverse osmosis water is used to proof the spirit to 40% ABV before the vodka is carbon filtered using a specialized cartridge filter system. Because the most important part of carbon filtration is contact time, the tank of vodka is recirculated through the filter until the desired final product is achieved.

ACCOLADES

Silver Medal – 2014 New York International Spirits Competition

Silver Medal – 2013 San Francisco World Spirits Competition

Bronze Medal – 2013 New York International Spirits Competition

Bronze Medal – 2014 San Francisco World Spirits Competition

COCKTAIL SUGGESTION

Moscow Mule

1.5oz Method 95 Vodka

.5oz fresh lime juice

4oz Ginger Beer (we like the Harvey & Vern Ginger Beer)

2-4 dashes of your favourite Dillon's Bitters

Cocktail instructions and more recipes available at dillons.ca