

HUMBOLDT ORGANIC VODKA



Discover Humboldt. Up here the air is fresher, the greens are greener, the trees are taller, and the vodka is smoother.

Fast Facts

- #1 Best-Selling Organic Vodka in California*
- Double Gold and 96 points, Bartender Spirits Awards
- Good Food Award Winner

Product Features

- Organic sugarcane based, with a clean finish
- No glycerin, sweeteners or other additives
- Non-GMO & Gluten-free

**Nielsen CA x AoC Premium Unflavored 750ml Vodka — L52 wks ending 08.12.23*



VINEPAIR

"The palate is clean with a complete lack of alcoholic burn even when sipped at room temperature."
- VinePair

Forbes

"On the palate, the vodka is incredibly smooth, with citrus notes and a mild pepperiness, along with vanilla and butterscotch notes." - Forbes

LIQUOR.COM

"This vodka is distilled from organic sugar cane with no additives whatsoever. It offers rich, lush flavors of sweet orange and cane syrup with a slight hint of vanilla." - Liquor.com

Available POS

- Patio Umbrellas
- Tin Tacker Signs
- Coasters
- T-Shirts and Sweatshirts
- Crab Hats
- Stainless steel pint glasses



MATERIAL DESCRIPTION	BOTTLES/CASE	CASES/PALLET	CASE WEIGHT	CASE L/W/H	BOTTLE UPC	CASE SEC
HUMBOLDT VODKA 40% ABV/80 PROOF	12	55	39 LB	11/11/14	030915 143592	030915 143608



For more great cocktail recipes, go to humboltdistillery.com/cocktails



CLASSIC ESPRESSO MARTINI

- 1.5 oz Humboldt Organic Vodka
- 1 oz Coffee Liqueur
- 1 oz Espresso

Combine all ingredients in a cocktail shaker, add ice, shake and strain into chilled coupe glass. Garnish with espresso beans

THE HUMBOLDT SAGE

- 1.5 oz Humboldt Organic Vodka
- .5 oz Sage simple syrup*
- .5 oz Fresh Lemon Juice
- Club Soda
- Dehydrated lemon wheel

Combine vodka, sage simple, lemon juice in a tin, add ice, shake, strain in a highball glass over ice. Top with club soda and garnish with lemon wheel.

*To make sage simple syrup: In a small pan, combine 1 cup of water and 1 cup of sugar. Bring to simmer, and stir until sugar is dissolved completely. Add 8-10 sage leaves, remove from heat, and let leaves steep for



TEA TIME

- 1.5 oz Humboldt Organic Vodka
- 1 oz lemon juice
- 1 oz tea syrup

Add vodka, lemon juice and tea syrup to a glass with ice. Stir and garnish with a lemon slice. Tea syrup: Brew a strong tea using 3 tea bags of your choice and 1 cup boiling water. Combine 1 part hot tea with 1 part sugar, mixing until dissolved.

