



*Well, hello. Welcome to our first newsletter.*

*We promise not to crowd your inbox. We'll share the latest in all things Spring44:*

- DISTILLERY NEWS
- EVENTS
- NEW MERCH
- FUN FACTS ABOUT OUR SPIRITS
- COCKTAIL RECIPES
- EXCLUSIVE CONTENT



SPRING44 is named after our artesian mineral spring, located at 9,000 feet in Colorado's Buckhorn Canyon. We haul the spring water from the mountain to the distillery with the help of Tinkerbell. The water is high in calcium and magnesium and has ideal pH for making spirits.



**Spring44 Gin was the featured spirit of Nobu's annual Grand Cordon cocktail competition. The winner is Fuego44.**

Fuego44

- Spring44 Gin
- Aji Limo Pear Puree
- Poire Liqueur
- Mezcal
- Lemon & Bitters

Available at [all U.S. Nobu](#) locations through January 2020.

Created by Rahim Tahjuddin at Nobu Malibu

Photo by Alessa Delgado @alessadel

**New merch alert**

Get 'em while they're hot...  
or at least while it's cold outside!



*Winter Spanish Sangria*

- 4 oz. Spring44 Gin
- 2 bottles dry red wine
- 1 oz. orange juice
- 1 cup grapefruit sparkling water
- 3 tablespoons sugar
- 1 orange, sliced
- 1 grapefruit, sliced
- 1 apple, sliced
- 2 cinnamon sticks
- 6 whole cloves
- 2 star anise



Combine all ingredients in a pitcher and stir until sugar has dissolved.