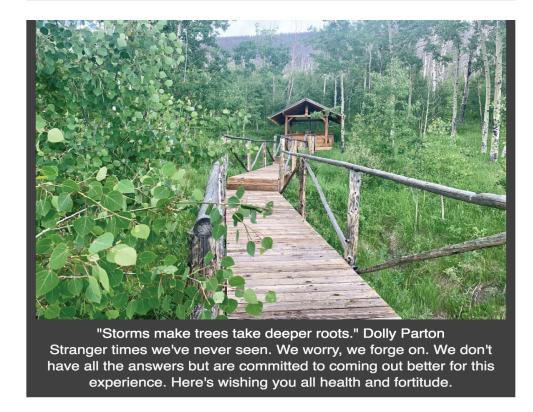




Taste Pure Colorado Spirit



Many bars and restaurants have reopened to a new normal. Many will never reopen. At this writing, over 16,000 restaurants have permanently closed. The hospitality industry is in danger. Please support your favorite spots through take-out food and cocktails. Tip generously. Learn more ways to help out here.



Looking to buy your favorite Spring44 bottle? In addition to your local liquor store, you can order us through Drizly in many cities, via curbside pickup here in Loveland or delivery/shipping in Colorado, California and New York. Check out the options <u>here</u>.

to our community in the past few months. In our spare time, we started a blog and embroidered some hats. Looking to elevate your cocktail game? Check out our ideas on infusions on our blog and our <u>Pinterest</u> page. Speaking of those hats, we also have some other cool stuff and share our love of hippy-dippy sacred geometry t-shirts, too.

We made and distributed over 2,000 gallons of hand sanitizer





Here's How:

1. Buy a bottle of Spring44 Vodka or Gin

- 2. Find a good container with a wide mouth and air tight lid to seal
- 3. Prep your flavor (wash and dry, cut if needed) 4. Infuse (check often for flavor intensity - once at preferred intensity remove
- flavoring) 5. Mix into favorite cocktail and enjoy!
- Infusion time recommendations:
- 1 or 2 hours for hot peppers (especially if cut) - 3 to 4 days for intense flavors
- 1 week for moderate flavors (most fruit)
- 2 weeks for mild flavors
- Try this cocktail with a citrus infusion-
- 1 1/2 oz. Spring44 Honey Vodka (citrus infused)
- 6 mint leaves 3 oz. club soda

In a mixing glass muddle 5 mint leaves and honey simple syrup. Add vodka and shake. Strain into cocktail glass filled with ice and top with soda. Garnish with

mint leaf.

Be kind. Wear your mask.

Your friends at Spring44

Until next time,