



Taste Pure Colorado Spirit



We've been nominated for
**BEST VODKA
CRAFT DISTILLERY**



🐝 We're thrilled to be included in the USA Today Readers' Choice for Best American Vodka Distillery. Voting continues through September 14 and daily voting is encouraged. Thank you for your support.



Whether you're trying to keep your coffee warm or your gin & tonic cold, our new 20 oz. RTIC Travel Mug is up for the job.



Simple syrups - an easy ways to add a pop of flavor to any cocktail.

How to:

Ingredients: water, sugar and your flavor of choice. Herbs, teas and fruit work great for simple syrups. The base ratio is 1:1 water to sugar. Increase flavoring to add intensity. Stir water and sugar in a small pot and stir until sugar dissolves. Add flavoring and bring to boil. Simmer for 7 minutes. Remove from heat and let it cool. Strain (if needed) and store in refrigerator. Simple syrups will keep for weeks.

Flavor ideas:

Add the following amount of flavoring to 1 cup water and 1 cup white sugar. If using teas, you can put the leaves in a tea strainer to skip the straining step.

- Lavender - 2 tablespoons lavender buds
- Rosemary - 3 sprigs rosemary
- Ginger - 2 tablespoons ginger (dried or fresh, not powder)
- Sage - 3 sprigs fresh sage
- Mint tea - 2-3 tablespoons tea leaves
- Dried hibiscus leaves - 2 tablespoons
- Raspberry - 1 cup berries

Cocktail ideas:

- Gin - grapefruit juice - sage syrup
- Vodka - soda - blueberry syrup
- Honey Vodka - lemonade - hibiscus tea syrup
- Gin & Tonic - mint syrup



Need to restock your favorite Spring44 spirit? 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](#). Online purchasing options [here](#).

*Be kind. Get out the vote.
Until next time,*

Your friends at Spring44