



# TASTE PURE COLORADO SPIRIT

[WWW.SPRING44.COM](http://WWW.SPRING44.COM)

## CONTACT US

**WEBSITE** | [WWW.SPRING44.COM](http://WWW.SPRING44.COM)  
**WRITE US** | SPRING44 DISTILLING, INC.  
505 W 66TH ST, LOVELAND, CO 80538  
**EMAIL** | [INFO@SPRING44.COM](mailto:INFO@SPRING44.COM)  
**PHONE** | 970.414.0744

**SOCIAL  
MEDIA**





## SPRING44 VODKA

Appearance: Amazing clarity with a light reflecting brilliance.

Aroma: Initially slightly sweet, the aroma settles beautifully into hints of slate and rainwater.

Palate: Nicely dry up front with an essence of grain. An amazing creaminess with a velvety texture and depth on the mid palate. Finish is long with corn sweetness.

- 80 PROOF
- GLUTEN-FREE
- NON-GMO
- MADE FROM USA GROWN CORN
- PREMIUM VODKA AT A COMPETITIVE PRICE TO IMPORTS



“BEST DOMESTIC VODKA I’VE HAD...”

F. PAUL PACULT — SPIRITS JOURNAL

“CRAFT DISTILLING PINNACLE”

F. PAUL PACULT — SPIRITS JOURNAL THE WORLD’S TOP 120 SPIRITS



## SWEET HEAT

1 1/2 oz. Spring44 Vodka  
1/2 oz. fresh lemon juice  
3/4 oz. simple syrup  
3 cucumber wheels  
2-3 dashes Tabasco  
3 oz. club soda

Add 2 cucumber wheels, lemon, simple syrup, and Tabasco to a mixing glass and muddle. Add vodka, ice, and shake. Double strain into cocktail glass with one large ice cube. Add soda on top. Garnish with remaining cucumber slice.



## THE LAND OF MINT & HONEY

1 1/2 oz. Spring44 Vodka  
1/2 oz. fresh lime juice  
3/4 oz. honey simple syrup  
6 mint leaves  
3 oz. club soda

In mixing glass muddle 5 mint leaves, lime, and honey. Add vodka and shake. Strain into cocktail glass filled with ice, and top with soda. Garnish with mint leaf.



## FRESH MARY

2 oz. Spring44 Vodka  
1/2 oz. fresh lemon juice  
1/4 oz. simple syrup  
4 ripe cherry tomatoes  
1 healthy pinch fresh cracked black pepper  
1 fresh basil leaf  
2 dashes Tabasco  
4 drops Worcestershire  
Splash olive juice (optional)  
3 oz. club soda

Slice 3 tomatoes in half and add to mixing glass. Add all other ingredients, except vodka and club soda, and muddle. Add vodka and shake. Add club soda to ice filled cocktail glass, strain drink mixture over top and garnish with tomato. Other great garnishes- pickled green beans, olives, bacon, etc.





## SPRING44 HONEY VODKA



Appearance: Light golden in color with great clarity.

Aroma: Aromas of lavender and fresh honey straight from the honeycomb. Hints of vanilla and toasted nuts.

Palate: Light honey sweetness up front with floral notes, hints of lavender. Mid palate is creamy with warm notes of toasted nuts.

- DISTILLED LOCALLY  
SOURCED REAL HONEY
- 80 PROOF
- GLUTEN-FREE
- NON-GMO
- MADE FROM USA GROWN CORN
- PREMIUM VODKA AT A  
COMPETITIVE PRICE TO IMPORTS



"Spring44 Honey Vodka is one of the most outright delicious liquids I have ever tasted in my entire life. It...is...flawless. Seamless. Replete. Revelatory. Hedonistic. Thought-Provoking. Decadent. Game-changing."

STEVE BODY — THE POUR FOOL



## PEACHES & HONEY

2 oz. Spring44 Honey Vodka  
2 oz. lemon soda  
1/4 oz. white peach liqueur  
1/4 of a peach, cut into slices  
3 mint leaves

Add mint and peach to mixing glass. Slightly muddle. Add vodka, peach liqueur, and shake. Add lemon soda to glass with ice. Strain vodka mixture over top. Give a quick stir and garnish with mint leaf or peach slice.



## HONEY DROP

2 oz. Spring44 Honey Vodka  
3/4 oz. honey simple syrup  
1/2 oz. fresh lemon juice  
2 dashes orange bitters  
Lemon wheel

Add all ingredients to a mixing glass and shake. Double strain into a coupe glass and garnish with lemon wheel.



## THANK HEAVEN HOT TODDY

2 oz. Spring44 Honey Vodka  
3/4 oz. honey  
5 oz. hot water  
2 lemon wheels  
3 cloves  
1 cinnamon stick  
2 pieces candied ginger

Add lemon to glass mug and lightly muddle with a bar spoon. Add vodka, honey, and aromatics to glass. Top with hot water and stir.





## SPRING44 GIN

Appearance: Shiny with impeccable clarity.

Aroma: Initially floral, with notes of lemon zest giving way to spicy juniper.

Palate: Delightfully citrus on the front palate with lemon and lime zest. Mid palate showcases the juniper with hints of cinnamon and green tea. Finish is nicely dry and floral with distinct notes of jasmine and lavender.

- TWO SEPARATE DISTILLATIONS
- BOTANICALS: JUNIPER, CORIANDER, NUTMEG, HINT OF AGAVE NECTAR - ALL CERTIFIED ORGANIC
- 88 PROOF
- GLUTEN-FREE
- NON-GMO
- MADE FROM USA GROWN CORN
- PREMIUM GIN AT A COMPETITIVE PRICE TO IMPORTS



"The use of rocky mountain spring water imparts a surprising smoothness and crispness of flavor that tastes good on its own or mixed in any classic gin drink"

MAT DINSMORE — THE COLORADOAN



## GIN BASIL SMASH

1 3/4 oz. Spring44 Gin  
3 green grapes  
1/2 oz. fresh lime juice  
2 leaves basil, 1 for garnish  
1/2 oz. simple syrup  
2 oz. club soda

Muddle 1 basil leaf, grapes, lime juice and simple syrup in glass. Add gin and ice. Shake. Add club soda and strain into cocktail glass filled with ice. Garnish with remaining basil leaf.



## SPIKED GRAPEFRUIT

1 1/2 oz. Spring44 Gin  
1/4 oz. lime juice  
4 oz. tart grapefruit soda  
Grapefruit twist

Build in Collins glass over ice.  
Garnish with grapefruit twist.



## BUCKHORN BRAMBLE

1 1/2 oz. Spring44 Gin  
1/2 oz. fresh lime juice  
1/2 oz. light agave  
4 fresh blackberries, 1 for garnish  
2 dashes Tabasco  
3 oz. club soda  
Lime wheel

Add 3 blackberries, lime juice, agave, and Tabasco to mixing glass and muddle. Add gin and shake. Double strain over ice and add club soda into cocktail glass. Garnish with blackberry and lime wheel.





## SPRING44 OLD TOM GIN

Appearance: A rich, barrel-aged warm tan.

Aroma: Juniper up front with a background of light inger and vanilla tones.

Palate: Nice juniper presence that is perfectly complemented with light citrus notes and hints of toasted spice. It finishes long and rounds out nicely with a touch of warm spices.

- BOTANICALS: JUNIPER, TOASTED CORIANDER, ORRIS ROOT, GALANGAL ROOT, FRESH GRAPEFRUIT PEEL, FRESH ROSEMARY, LEMON GRASS - ALL CERTIFIED ORGANIC
- AGED IN TOASTED CHARDONNAY BARRELS
- 88 PROOF
- GLUTEN-FREE
- NON-GMO
- MADE FROM USA GROWN CORN



THE NAME "OLD TOM" ORIGINATES FROM THE BLACK CAT SHAPED PLAQUES IN PUBLIC WALKWAYS IN 18TH CENTURY ENGLAND. AFTER DEPOSITING A PENNY IN THE CAT'S MOUTH, CUSTOMERS WERE SERVED A SHOT OF GIN.





## UNDER OLD SOLITAIRE

2 1/4 oz. Old Tom Gin  
1/2 oz. fresh orange juice  
1/2 oz. tart cherry simple syrup  
3 dashes Cocktail Punk Colorado Cherry bitters  
1 Luxardo cherry

Add all ingredients to a mixing glass with ice and shake. Double strain into a coupe glass over one Luxardo cherry.



## OLD TOM COLLINS

2 oz. Old Tom Gin  
1/2 oz. simple syrup  
1/2 oz. fresh lemon juice  
3 oz. club soda  
Orange twist, Luxardo cherry

Add gin, lemon, simple syrup, and ice to a mixing glass and shake. Strain into a tall Collins glass with ice, top with soda. Garnish with an orange twist and Luxardo cherry.



## CUCUMBER MULE

1.5 oz. Old Tom Gin  
4 oz. Ginger Beer  
3 cucumber slices  
2 lime wedges

Gently muddle the cucumber slices in the bottom of a highball glass. Squeeze the lime wedges in and add all the other ingredients. Add ice and garnish with a cucumber slice.





## SPRING44 MOUNTAIN GIN

Appearance: Clean clarity with a reflective brilliance.

Aroma: Crisp notes of pine and citrus. Subtle hints of malt, chocolate, and earth after rainfall.

Palate: Delightfully dry with juniper on the front palate. Mid palate showcases coriander and ginger with hints of lime and orange zest. Finish is dry and refreshingly bold with distinct notes of mint.

- SEPARATE DISTILLATIONS
- BOTANICALS: JUNIPER, CORIANDER, ORANGE PEEL, ORRIS ROOT, MAKRUT LIME LEAF, PEPPERMINT, CLOVE & BASIL LEAF  
- ALL CERTIFIED ORGANIC
- 88 PROOF
- GLUTEN-FREE
- NON-GMO
- MADE FROM USA GROWN CORN



**91 POINTS**

EXCELLENT RATING  
WINE ENTHUSIAST MAGAZINE

**BEST IN SHOW**

CRAFT LAGER & SMALL BATCH  
FESTIVAL 2012



## GARDEN PARTY

1 1/2 oz. Mountain Gin  
1/2 oz. fresh lime juice  
3 cucumber wheels  
6 mint leaves  
1/4 oz. light agave  
2 oz. tonic

Muddle together all but one mint leaf, 2 cucumber wheels, lime juice, and agave. Add gin, ice, and shake. Pour 3 oz. tonic into a cocktail glass with one large ice cube. Slowly double strain shaken cocktail over tonic. Garnish with remaining cucumber wheel and mint leaf.



## GIMLET FRAIS

1 3/4 oz. Mountain Gin  
1/2 oz. fresh lime juice  
1/2 oz. light agave  
Lime wheel

Shake over ice and double strain into a coupe glass. Garnish with a lime wheel.



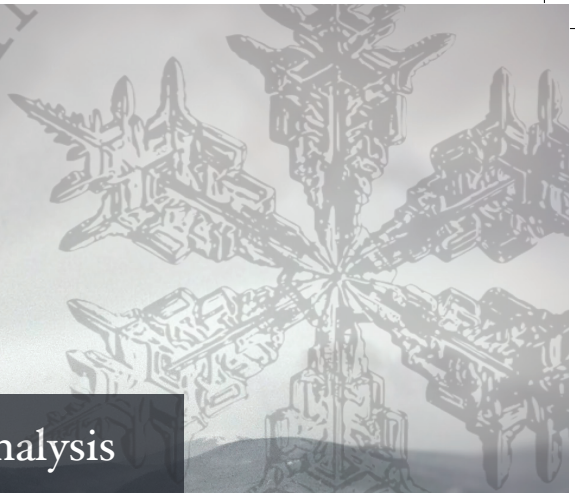
## SUMMER CITRUS HIGHBALL

2 oz. Mountain Gin  
1/2 oz. fresh lemon juice  
3/4 oz. fresh passion fruit juice  
1/4 oz. light agave  
1 oz. club soda  
Lemon wheel

Combine everything, except club soda, together in a mixing glass and shake. Strain over ice into a cocktail glass and top with a splash of club soda. Garnish with lemon wheel.



SPRING



# SPRING44 Water Analysis

## PHYSICAL ANALYSIS

- pH 6.2
- Total dissolved solids (ppm) 42
- Hardness (mg/L) 27

## CHEMICAL ANALYSIS

	uM	ppm
<b>Anions</b>		
Fluoride	0.2	0.2
Chloride	0.9	2.4
Nitrite	0.0	0.0
Nitrate	0.6	0.1
Sulfate	21	10
<b>Cations</b>		
Sodium	217	6.7
Potassium	35	2.9
Magnesium	95	3.8
Calcium	176	12.0

WHITE FLAKES OR WHITE SEDIMENTS ARE TO BE EXPECTED in almost all spirits that have been reduced using hard or incompletely softened water. These turbidities consist of calcium salts or magnesium salts. Spring44 has a rating of 2.3 and 7 parts per million for magnesium and calcium respectively.

<b>Metals</b>		
Iron (ferric)	0.0	0.0
Iron (total)	0.0	0.0
Magnesium	0.0	0.0
Copper	0.0	0.0
Zinc	0.0	0.0

IF YOU FIND SEDIMENT IN YOUR BOTTLE... JUST SHAKE!

## FINE WATERS SCALE

Source: ARTISAN SPRING  
 Virginality: SUPERIOR  
 Region: COLORADO  
 Minerality: SUPER LOW  
 Orientation: SLIGHTLY ACIDIC  
 Hardness: SOFT

### *Independent Water Analysis*

Stevens Ecology uses procedures established by EPA, AOAC, APHA, AWWA and WPCE. Nitrate and Nitrite are reported as ppm (mg/kg) N, as per EPA usage. Where the concentration of an analyte is listed as "0" (zero) it is below the detection limit of the analytical method. Trace quantities below this limit may be present.

ppm = milligrams per kilogram  
 uM = micromoles per liter

