



TASTE PURE
COLORADO SPIRIT

WWW.SPRING44.COM



SPRING₄₄ VODKA

Apperance: 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





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. Spring 44 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

Apperance: 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





HONEY ESPRESSO MARTINI

2 oz Spring44 Honey Vodka
1.5 oz espresso, cooled
0.5 oz coffee liqueur
3 coffee beans

Add ingredients to shaker with ice, shake until cold and frothy. Strain into a coupe glass and top with 3 coffee beans.



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

Apperance: 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, AND NUTMEG - ALL CERTIFIED ORGANIC
- 88 PROOF
- GLUTEN-FREE
- NON-GMO
- MADE FROM USA GROWN CORN
- PREMIUM GIN AT A COMPETITIVE PRICE TO IMPORTS



“CRAFT DISTILLING PINNACLE”

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





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

Apperance: A rich, barrel-aged warm tan.

Aroma: Juniper up front with a background of light ginger 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, LEMONGRASS - 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.





MARTINEZ

1 1/2 oz. Old Tom Gin
1 1/2 oz. sweet vermouth
1/4 oz. Luxardo maraschino liqueur
2 dashes Angostura bitters
1 Luxardo cherry or orange twist

Add all ingredients to a mixing glass with ice and stir until well-chilled. Strain into a chilled coupe glass and garnish.



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

Apperance: 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.

- TWO SEPARATE DISTILLATIONS
- BOTANICALS: JUNIPER, CORIANDER, ORANGE PEEL, ORRIS ROOT, MAKRUT LIME LEAF, PEPPERMINT, CLOVE, AND 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 passionfruit 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.





SPRING₄₄ HONEY ESPRESSO MARTINI

Appearance: Mahogany espresso.

Aroma: Espresso, dark chocolate, fresh honey and hints of toasted nuts.

Palate: Slightly sweet coffee flavor up front. Mid-palate is salted caramel, honey, and vanilla.

- DISTILLED LOCALLY SOURCED REAL HONEY
- 40 PROOF
- GLUTEN-FREE
- NON-GMO
- READY-TO-SERVE COCKTAIL; SERVE COLD





ESPRESSO MARTINI

5 oz Spring44 Honey Espresso Martini
1 egg white
3 espresso beans

Add the Honey Espresso Martini into a shaker with egg white and ice. Quickly shake until cold and frothy. Strain into a chilled coupe glass and gently garnish with 3 espresso beans.



HONEY ESPRESSO ON THE ROCKS

4 oz Spring44 Honey Espresso Martini
Ice

Simply add ice to glass and top with Spring44 Honey Espresso Martini. Enjoy.



HONEY ESPRESSO WHITE RUSSIAN

4 oz Spring44 Honey Espresso Martini
1 oz heavy cream

Add ice to a glass with Honey Espresso Martini. Top with heavy cream and stir.



SPRING44 Water Analysis

PHYSICAL ANALYSIS

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

CHEMICAL ANALYSIS

	uM	ppm
Anions		
Fluoride	0.2	0.2
Chloride	0.9	2.4
Nitrite	0.0	0.0
Nitrate	0.6	0.1
Sulfate	21	10
Cations		
Sodium	217	6.7
Potassium	35	2.9
Magnesium	95	3.8
Calcium	176	12.0
Metals		
Iron (ferric)	0.0	0.0
Iron (total)	0.0	0.0
Manganese	0.0	0.0
Copper	0.0	0.0
Zinc	0.0	0.0

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 spirits have a rating of 2.3 and 7 parts per million for magnesium and calcium respectively.

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

FINE WATERS SCALE	Source:	ARTISAN SPRING
	Virginility:	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

❄ WE ARE SUSTAINABLE

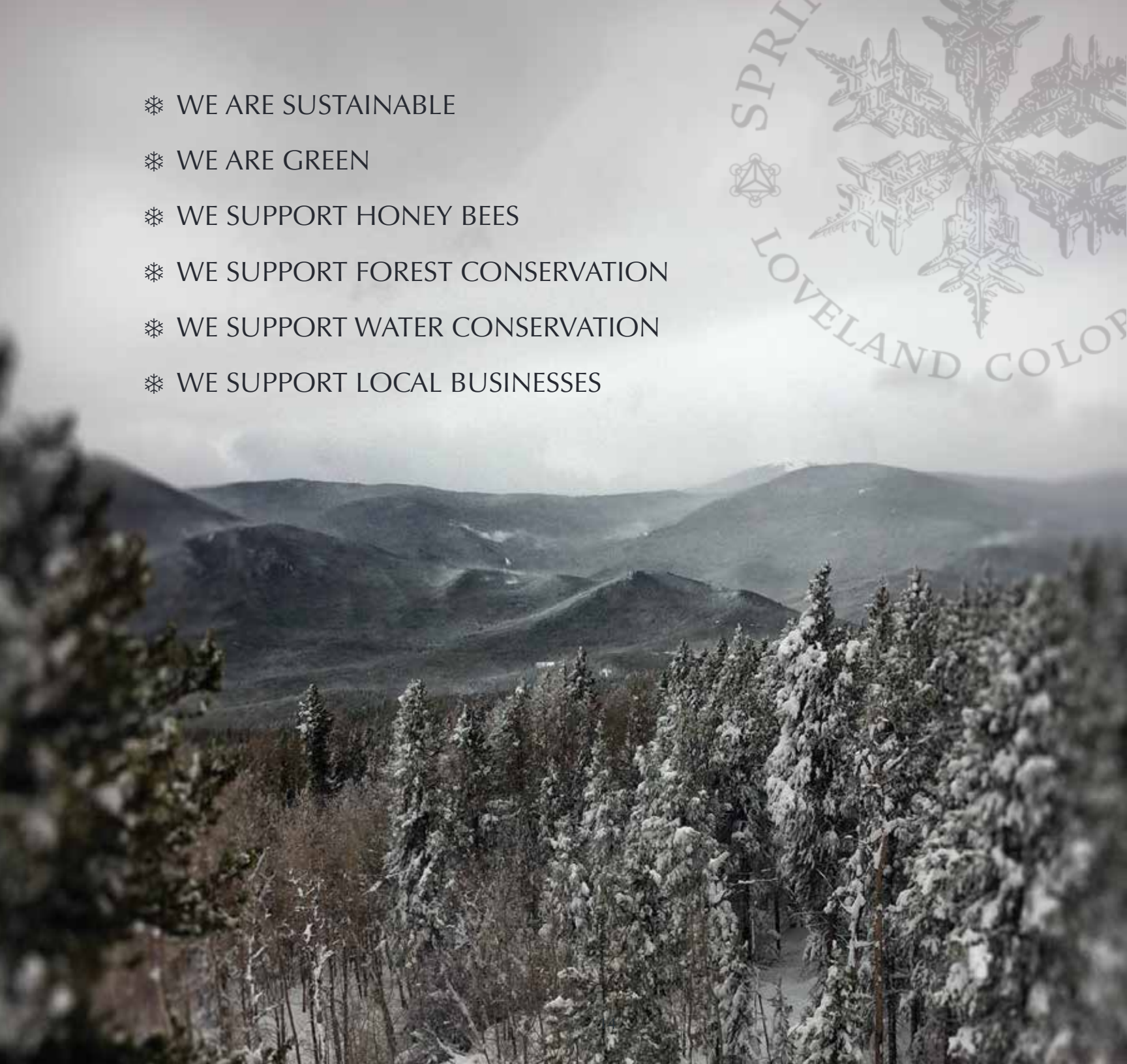
❄ WE ARE GREEN

❄ WE SUPPORT HONEY BEES

❄ WE SUPPORT FOREST CONSERVATION

❄ WE SUPPORT WATER CONSERVATION

❄ WE SUPPORT LOCAL BUSINESSES





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