



ST. GEORGE GREEN CHILE VODKA

WHAT'S IN IT California-grown hot and sweet peppers (jalapenos, Serranos, habaneros, red and yellow bell peppers), lime peel, fresh cilantro

HOW IT'S MADE We fill our 1,500-liter still with crushed jalapeno peppers, lime peels, and non-GMO grain neutral spirit and distill this through a Carter head assembly that has been layered with fresh cilantro. We infuse the other four types of peppers (Serrano, habanero, red and yellow sweet bell peppers) separately, and then blend each infusion with the jalapeno/lime/cilantro distillate. We then filter to remove visible impurities before bottling—the light green tint that remains is the result of the pepper infusion we perform just prior to filtration.

TASTING NOTES The chile flavor is fresh, sweet, and bright—with just enough capsicum punch to make sure that you know we crushed tens of thousands of pounds of green jalapenos to make it.

WHAT THEY'RE SAYING

A real stunner. It's got an invigorating snap of heat, and a seductively smooth mouth-feel.
— *Los Angeles Times*

In one sip you'll find layers of flavor that build on each other... Bright and fresh, it hits a perfect balance of sweet, spicy, and savory. — *Food & Wine*

Exudes pure, fresh pepper flavor without too much spice. Use it to add a peppery punch to your next Bloody Mary or a savory layer to your next Margarita, or simply mix it in a highball with honey syrup and soda.
— *Imbibe*

Mouthwatering pepper savoriness, mild heat and a crisp finish. — *Liquor.com*

HOW TO ENJOY

The sweet/savory heat makes it ideal for the best Bloody Mary, a Moscow Mule with a kick, or whenever you're craving something fresh and spicy in your glass.

SPECS

ABV: 40%

Format:

750 ml and 200 ml

Cases:

6 x 750 ml

6 x 200 ml



GREEN CHILE MULE

2 oz St. George Green Chile Vodka
3 oz ginger beer
½ oz fresh lime juice

Shake vodka and lime with ice, then strain into a copper mug over crushed ice. Top with ginger beer and garnish with lime, then kick back!



GREEN CHILE BLOODY MARY

2 oz St. George Green Chile Vodka
2 oz tomato juice
½ oz fresh lime juice
½ tsp horseradish
2 or 3 dashes each hot sauce and Worcestershire sauce
1 pinch each salt, pepper, celery salt

Shake all ingredients with ice, then strain into a tall glass filled with ice. Garnish as you like.

ST. GEORGE SPIRITS

ARTISAN DISTILLERS SINCE 1982