



CHARBAY

PIONEERS OF ARTISAN SPIRITS

MEYER LEMON VODKA

KEY FACTS

- Launched in 1998, Meyer Lemon was the first 100% fresh fruit flavored vodka in the US
- Made once a year with organically grown, tree-ripened Meyer lemons, from Lemon Cove, CA
- Picked fully ripe, the lemons arrive at the Charbay distillery within 24 hours and the extraction process begins
- Using only 100% real fruit, it's a 6-month process, with 68 days dedicated to extracting the true flavor from the whole fruit, zest and all
- Handcrafted by Marko Karakasevic, 13th generation Master Distiller

6-MONTH HANDCRAFTED PROCESS



LAUNCHED 1998

**40% ABV • 1L 6 PK
CA SUG \$29.99**

“...an excellent example of what lemon-infused vodka should be.”
Drinkhacker.com

“Fear not, this is a lemon vodka that begs to be on the rocks.”
About: Cocktails.com

SOME TOP FEATURED ACCOUNTS

Craft House, Orlando | Archer Hotel, Napa | Moxy Hotel, San Diego



THE WESTSIDE

- 2 oz Charbay Meyer Lemon Vodka
- 1 oz Fresh lemon juice
- ½ oz Simple syrup
- 3-4 Mint leaves
- Splash of soda

Add first 4 ingredients into shaker over ice. Shake well. Pour splash of soda and strain into chilled coupe glass. Garnish with mint leaves.

Recipe by Employees Only, NY, LA, Miami



MR BIG

- 1 oz Charbay Meyer Lemon Vodka
- 1 oz Lemongrass infused Avua Cachaca
- ½ oz Yuzuri Liqueur
- ¼ oz Lo-Fi Gentian Amaro
- ½ oz Ginger syrup
- 1 oz Lime juice
- 2 Dashes orange bitters

In shaker with ice, mix all; strain into coupe glass, garnish with lemon wheel.

Recipe by Archer Hotel, Napa