

## Vikre Distillery

**Products: Boreal Juniper Gin, Boreal Spruce Gin, Boreal Cedar Gin, Øvrevann Aquavit, Voyageur Aquavit**

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*Vikre Distillery began with a calling. Inspired by the magnificence of Lake Superior – which holds 10% of the world’s fresh water – we moved to Minnesota to distill the essence of the Lake’s watershed into the world’s finest spirits.*  
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### BRAND ATTRIBUTES

- Vikre’s products are unique in their expression of the wild nature and culture of Northern Minnesota.
- We use locally sourced, organic grains; foraged and traditional botanicals; Lake Superior water; we recycle our process water, compost our spent grain and this year are becoming a zero waste facility.
- Named USA Today’s Best Craft Specialty Spirits Distillery in the country and two 94 pt. Wine Enthusiast Top 100 spirits of the year.

### COMPETITIVE SET

- Hendrick’s, The Botanist, St. George, Aviation, any aquavit

### APPLICATION

- **Cedar Negroni:** Stir 1.5 oz. Boreal Cedar Gin, 1 oz. Campari, and 1 oz. Cocchi Vermouth di Torino with ice. Strain over a large ice cube and garnish with an orange twist.
- **Aquavit Daiquiri:** Shake 2 oz. Øvrevann Aquavit,  $\frac{3}{4}$  oz. lime juice, and  $\frac{3}{4}$  oz. simple syrup with ice. Strain into a coupe.
- **Bee’s Knees:** Shake 2 oz. Boreal Juniper Gin,  $\frac{3}{4}$  oz. lemon juice, and  $\frac{3}{4}$  oz. honey syrup\* with ice. Strain into a coupe and garnish with a cherry.

\*to make combine 2 parts honey to 1 part water and stir to dissolve

