

VIKRE  
DISTILLERY



## Organic Cedar Gin

TASTING NOTES: A SUBTLE, EARTHIER GIN. AROMAS OF GRAPEFRUIT PEEL AND CARDAMOM MINGLE WITH THE JUNIPER BERRIES, WHILE JAMMY BLACK CURRANTS AND A HINT OF TOASTED CEDAR WOOD LEND A LOVELY RICHNESS. CROWD-PLEASING. GREAT IN CREATIVE COCKTAILS. A FAVORITE IN A NEGRONI.

*"Its smoky, mercurial flavor effortlessly melts into bitter cocktails, giving you the negroni you never knew you needed but now you can't do without."*

Growler Magazine, MN's Best Craft Spirit

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750 mL, 45% ABV  
6-pack Case

- A DISTILLED SPIRIT IS NO BETTER THAN THE WATER THAT GOES INTO IT, AND WE HAVE THE WORLD'S BEST WATER. LAKE SUPERIOR CONTAINS 10% OF THE WORLD'S FRESH WATER, AND WE USE THIS WATER IN ALL OUR SPIRITS.
- WE ARE COMMITTED TO SUSTAINABLE PRODUCTION PRACTICES: WE USE ORGANIC AND LOCAL INGREDIENTS; OUR FACILITY IS ZERO-WASTE; WE USE A CLOSED WATER LOOP TO REDUCE OUR WATER USE BY 70%, TO NAME JUST A FEW OF OUR INITIATIVES.
- OUR CO-FOUNDER, EMILY VIKRE, USES HER BACKGROUND IN FOOD TO BRING CULINARY CREATIVITY AND BEAUTIFUL BALANCE TO ALL OUR PRODUCTS.

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