



Vikre Distillery is a craft distillery located in Duluth, Minnesota, adjacent to the aerial lift bridge that raises to allow ships in and out of the world's farthest-inland seaport.

Generations ago, our Norwegian ancestors discovered a familiar beauty in the Northwoods of Minnesota. In its pristine wildness they felt at home. Vikre (veek-ruh), our family name, means "the people of the bay," once in Norway, now on the narrow Western tip of Lake Superior.

We forage the Northwoods of Minnesota for wild botanicals; we use local grains, handcrafted oak barrels, and the clean, cold water of Lake Superior. Distilling the essence of this great watershed into the finest spirits possible is our passion. Doing so authentically and creatively, from scratch, is our vocation.



SUGARBUSH WHISKEY

An experimental whiskey that captures the essence of a Northern maple forest, Sugarbush is a smooth, balanced and complex craft whiskey. Sugarbush is distilled from a bourbon mash (60% corn, 25% barley, 15% rye), aged in port barrels with maplewood staves, and finished in bourbon casks that have first been used to age local maple syrup. The aging process is enhanced by an array of experimental techniques, including playing music to the barrels at night. This innovative approach results in a lightly sweet and complex whiskey with flavors of cereal, cherries, raisins, wood, yellow cake, and maple syrup. Learn more about the making of Sugarbush at vikredistillery.com/blog.

375ml, 46.5% ABV
6-pack case



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