



AMERICAN VODKA

AWARDS:



ABOUT

The majority of vodkas use a simple column distillation designed to repeat the process until it yields a product 'without distinct character'. We knew there had to be a better way to make a better tasting vodka. Using a combination of both pot and copper column stills, we achieve a spirit that is exceedingly smooth and still distinct. By dutifully monitoring, and occasionally sampling, at every step of the distillation, we ensure a unique spirit with a full-flavor profile.

FLAVOR PROFILE

The result of base and process, our vodka has a velvety smooth texture, uniquely subtle flavor profile, and a long, clean finish. More fuller-flavored than traditional single-grain vodkas, it stands up to even the boldest of cocktails.

GREYHOUND

Before 1945, vodka was an uncommon spirit in 'classic cocktails'. As vodka's popularity grew and gin's waned, many of the popular cocktails persisted, albeit now with vodka.

- 2 oz. Pinckney Bend Vodka
- 5 oz. grapefruit juice

Pour vodka and grapefruit juice into a highball glass filled with ice cubes. Stir well and serve

THE ROSE

The Rose was created as the signature drink at the Missouri Botanical Gardens. It is a refreshing, floral cocktail that is a flirty update on a traditional vodka tonic.

- 1 1/2 oz. Pinckney Bend Vodka
- 1 oz. De Kuyper Peachtree Schnapps
- 1 oz. Pinckney Bend Classic Tonic Syrup
- 4 oz. sparkling water or club soda

Fill shaker with ice. Add Vodka, Schnapps and Tonic Syrup. Shake well. Strain into either a chilled martini glass or a rocks glass with ice. Top with sparkling water. Garnish with a lime.

48 DEGREES NORTH

- 2 oz. Pinckney Bend Vodka
- 3/4 oz. fresh lime juice
- 1/2 oz. Trenz Blackcurrant Casis
- 8 dashes of Angostura bitters

Combine all ingredients in mixing glass, shake vigorously with ice, and then strain into chilled martini glass. Garnish with lemon rind.

PREMIUM SPIRITS BY PASSIONATE PEOPLE

PINCKNEY BEND
DISTILLERY

573.237.5559

pinckneybend.com

For Distributor Information, Contact:

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OUR STORY

RIVERTOWN ROOTS

We're a small river town with a rich history. The historic nature of our town, along with the Missouri River's proximity to our front door, made it clear that we had a mission larger than just making and selling spirits. From a Lewis & Clark Whiskey stop to a known navigational hazard, Pinckney Bend's story is long and varied.

PASSION + AUTHENTICITY

We strive to celebrate this history and the traditions of those who came before us. From the ingredients we use to the team members we hire, our core values and unbridled atmosphere are at the heart of every decision. Our goal remains simple, to produce premium quality, hand-crafted spirits worthy of their heritage, one small batch at a time.



OUR HAND-CRAFTED SPIRITS



AMERICAN GIN

Our signature blend of nine botanicals give this gin a crisper, fresher taste.

MicroLiquor Gold - 2011

San Francisco WSC
Gold Medal - 2012

IWSC London
Bronze - 2014



HIBISCUS GIN

Inspired by native Missouri flora, this unique gin combines earthy hibiscus flavor with light floral notes of yarrow, elderflower, and cubeb berries.

San Francisco WSC
Silver Medal - 2017



CASK FINISHED GIN

Our award-winning American Gin finished in the same barrel as our award-winning American Whiskey, with strong oak and vanilla notes and a mellow botanical flavor.

San Francisco WSC
Gold Medal - 2015



NAVY STRENGTH GIN

Our newest spirit celebrates the long history of gin in the British Royal Navy, combining our American Gin flavor profile with a hefty proof fit for seasoned officers of Her Majesty's fleet.

Released 2017



CLASSIC TONIC SYRUP

The only tonic syrup on the planet specifically developed to pair with the flavor of a companion gin. Fresher, bolder and more complex than ordinary tonic water, one taste will make you a believer.



AMERICAN VODKA

A velvety smooth texture, uniquely subtle flavor profile, and a long, clean finish prove three grains are better than one.

MicroLiquor Gold - 2011
USA Today Best Craft
Vodkas, #4 - 2016



RESTED AMERICAN WHISKEY

Blended corn whiskey with a hint of rye, 'rested' about one year in 15 gallon Missouri Oak barrels.

San Francisco WSC
Double Gold - 2014



APPLE AMBUSH WHISKEY

We start with blended corn whiskey and add cinnamon, spices, and sweet apple nectar for this smooth, easy drinking dram. Enjoy hot or cold, straight up or as a cocktail component.