

FREMONT MISCHIEF VODKA

Whisper of marshmallow and toasted nuts

GRAIN BILL: 100% Soft Winter Wheat

VARIETAL(S): Cara

GEOGRAPHY: Cascadia - Skagit Valley, WA
& Willamette Valley, OR

DISTILLERS NOTES: The grain we use to make Mischief Vodka is sustainably grown in the Cascadia bioclimate, west of the Cascade Mountains. The wheat variety that thrives here, under our wetter conditions, contributes to Mischief Vodka's flavor - just a *whisper* of marshmallow and toasted nuts. Our in-house distillation starts with "Cara" soft winter wheat, freshly ground to our specifications by artisan millers. We mash-in & ferment, then double-distill to 192.5 proof purity. Only the "hearts" are clean and smooth enough to become Mischief Vodka. Then, we wait. Our Vodka is "rested" at least 3 months and more often 9 months or more before bottling. Experience has taught us this waiting period is crucial for flavor and smoothness.

AWARDS:



**BEST OF THE
NORTHWEST**

- Sip Northwest, 2016
(1st place over 37 craft vodkas)



--- *Distilling the Spirit of the Pacific Northwest* ---