



LIV

in style

The finer things in life are handcrafted



our product

LIV Artisanal Vodka Ultra Premium 100% Potato Vodka

Exceptionally fresh, crisp and LIVely with a creamy buttery feel on the palate. Bright, silky smooth texture with hints of banana, citrus, strawberries, vanilla and anise, followed by an incredibly elegant clean finish.



Available in three sizes:
1.0L • 750ml • 200ml

Embraced by the world's foremost mixologists and influential spirits experts

“This is what I love about craft spirits. You drive down a country road, corner, and there, is some little building where someone is busy making a very special product all their own. Big, round, juicy bursts of sweet citrus define this pot-still gem. The mouth-feel is luxurious, creamy, and heavy enough to stand well on its own. I know vodka is a mixer, but perhaps instead drop a little in a glass, sniff, swirl, sip, and taste the basic goodness of well-made vodka.”

— Dale deGroff, “King Cocktail”



“Ripe vanilla nose; dense creamy-textured and rich with lovely vanilla flavors and some fire; clean, pure style.”

— Anthony Dias Blue



**2012 GOLD
MEDAL WINNER**
SAN FRANCISCO
WORLD SPIRITS
COMPETITION



**NYISC
2011
GOLD
WINNER**

**NYSA
NEW YORK
SPIRITS
AWARDS**



**WINNER OF THE
2009 BEST OF CLASS
IN NY STATE SPIRITS AWARDS**

our distillery

Long Island Spirits is the first and only Craft Distillery on Long Island

LiV is Artisan Distilled, using "small batch" pot and column distillation, we bottle only the heart of the distillate, which offers the best flavors and mouth feel. The state-of-the-art facility has two all copper pot stills and two 30-foot rectification distillation columns that are viewable from the second story tasting room. Uniquely a full farm-to-bottle hand craft distillery operation.



Long Island Spirits is the home of LiV Vodka, is the first distillery on the island since the 1800's. Surrounded by over 5,000 acres of potato farms, the distillery is located on the North Fork of Long Island, in the heart of the acclaimed wine region.

LiV is uniquely crafted using 100% sustainably and locally farmed Marcy potatoes from Long Island. The artisan distillers that create LiV are fervently focused on creating the finest vodka possible. The result is a naturally gluten free spirit of exceptional quality.

Our passion for pushing the envelope of quality is evident in every part of the process; from the care that goes into hand selecting only the finest ingredients, like the celebrated Long Island Potato, to the precision mastery in which our artisans command the custom crafted copper stills. Each batch of LiV is carefully tasted along the way to ensure its exceptional quality, smoothness and distinct flavor. It is this old-world, slow and exacting process that creates the remarkable character of LiV Ultra Premium Vodka



our flavors

LiV Vodka forms the base spirit of these fruit forward liqueurs

Uncompromising freshness in five refreshing flavors.

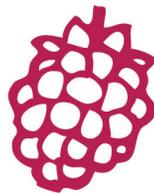
The **Sorbetta Family of Liqueur's** are extremely rare in quality and are uniquely the first potato based liqueur's ever to be available in the United States. The Sorbetta's achieve an uncompromising freshness in their taste profile by using only individually hand peeled and macerated fresh fruits combined with pure cane sugar that is patiently crafted in small micro-batches from the spirits of **LiV Vodka**. The skins on the **lemon**, **lime** and **orange** are hand peeled with an apple peeler so only the zest of the fruit is taken, leaving the pith behind. The **strawberries** and **raspberries** are farm fresh and local. **Available in 375ML** size; Sorbetta's are **60 proof**.



Lemon Made from Eureka Lemons. The fragrance is pure, fresh and sultry; morning in an Italian lemon grove. There is an elegant silky feeling on the palate; with just the proper amount of sweetness that makes for an amazingly refreshing finish.



Lime Only Tahiti Limes will do. Incredibly sweet lime aromatics with a dynamic front end. Complex layered finish with sweetness, giving way to a delightfully pleasing subtle but light peppery back end.



Raspberry The raspberries are harvested from Baiting Hollow Orchard. Sweet raspberry aromatics with delicate hints of spice and chocolate. Creamy sweetness fruit flavor followed by a delicate smooth finish.



Strawberry The strawberries are grown in North Fork Farms. A remarkable bouquet that ignites all the senses with its clean, alluring and rich strawberry flavor. Pure vine ripened fruit shines through on the palate with an uncommonly regal finish.



Orange Made from Valencia Oranges. A brilliant orange blossom nose. Delicious orange decadence that quickly fills the mouth with crisp, clean, zesty flavor. Extremely well balanced with an authentically fresh squeezed relaxing smooth finish.

Sorbetta Liqueur
100% Natural Crafted
with Real Fruit



our cocktails

LIV Vodka Cocktails

Clean, smooth, and pure taste makes LIV Vodka perfect for enjoying straight up or on the rocks, but it's also the perfect vodka for mixed drinks. Try these exceptional cocktails created exclusively for LIV Vodka by Dale DeGroff "King Cocktail". For more recipes visit lispirits.com.

LIV Cranberry Mojito

- 1½ oz. LIV Vodka
- 1½ oz. cranberry juice
- 2-3 mint leaves
- ¼ of a fresh lime squeezed
- 2 drops of rose water
- ½ tsp. simple syrup

Put the simple syrup, 2-3 mint leaves and the fresh lime juice into a highball glass and muddle the mint. Add ice, LIV Vodka and cranberry juice. Shake and garnish with a wedge of lime and mint leave.

Bosa Nova

- 1½ oz. LIV Vodka
- 1½ oz. St. Germain Elderflower Liqueur
- 1 oz. fresh grapefruit juice
- ½ oz. fresh lemon juice
- 1 tsp. Stirrings Orange Bitters
- ¼ tsp. agave nectar

Assemble all the ingredients in a shaker glass with ice cubes and shake well. Strain into a chilled cocktail glass. Garnish with a Sonya Orchid. The stem hooks neatly on the rim of the glass making for an attractive garnish for special events. A lemon peel flamed over the top of the glass can also be used.

Tobago

- 1½ oz. LIV Vodka
 - ½ fresh lime juice
 - 1 tsp. agave nectar
 - 1 oz. coconut juice/water (not milk)
 - ¼ oz. Stirrings Blood Orange Bitters
 - 2 dashes Angostura Bitters
- Assemble all the ingredients in a shaker glass with ice cubes and shake well. Strain into a chilled cocktail glass. Garnish with a thin lime wheel.*

LIV Rosewater Tonic

- 1½ oz. LIV Vodka
 - ¾ fresh lime juice
 - 1 oz. simple syrup
 - 2 slice peeled cucumber
 - 1 raspberry
 - 2 drops of rose water
 - 1 oz. tonic
- Garnish with a rose water rinsed cucumber and one raspberry.*

Long Island Sound

- 1½ oz. LIV Vodka
 - 2 oz. coconut water
 - ¼ oz Sorbetta Lime
 - ¼ oz simple syrup
 - 1 tsp lime zest
- Shake all ingredients, strain over ice and pour into double rocks glass. Garnish with a lime wheel.*

Long Island Strawberry Lemonade

- 1½ oz. LIV Vodka
 - 3 oz. organic lemonade
 - ½ oz. Strawberry Sorbetta
- Put ingredients into a shaker with ice and pour into a martini glass. Garnish with a strawberry or lemon wedge*



Seasonal availability

Sorbetta Cocktails

While crafted to be enjoyed ice cold or on the rocks with a splash of sparkling water, all five refreshing flavors are also the perfect ingredient for these delicious cocktails created exclusively for Sorbetta by Dale DeGroff "King Cocktail".

Springtime

- 1½ oz Sorbetta Strawberry
- 1 oz Hendricks Gin
- ½ oz fresh lemon juice
- ¼ oz agave nectar
- ½ oz egg white

Shake all the ingredients well and strain into a short Highball glass over ice. Garnish with strawberries and mint sprig

Ménage À Trios

- 1½ oz VSOP Cognac
- 1 oz Sorbetta Lemon
- ½ oz Cointreau

Prepare a cocktail glass with a sugar frosted rim. Assemble the three spirits in a cocktail shaker with ice and shake well and strain into the prepared glass. Flame an orange peel over the top of the drink and drop the peel into to drink

Lanail Cocktail

- ¼ oz Pimm #1
- 1½ oz Sorbetta Orange
- 1 oz Lillet Blonde
- half orange wheel

Season and old-fashioned glass by coating the inside with ¼ ounce Pimms #1 toss out the excess. Fill the glass ¾ full of ice and pour in the Lillet and the Sorbetta Orange and stir. Garnish with half an orange wheel and serve with short straws

Punch Primavera

- 1 liter fresh watermelon juice
- 500 ml bottle Sorbetta Orange
- 4 oz fresh lemon juice
- 2 oz honey syrup
(two parts honey dissolved into one part pure water)
- 24 mint leaves
- Mint sprigs for garnish

Combine all the ingredients in a large pitcher or punch bowl. Serve over ice with lemon wheel and mint sprig garnish.

NOTE: The punch is wonderful by itself, but as you will see from the drink below it is VERY mixable. Make a batch and tuck it away in the fridge and try with your favorite spirits

Apertivo Primavera

- 5 oz Punch Primavera
- 1½ oz Aperol
- lemon wedge
- mint sprig

Fill a wine goblet three quarters with ice cubes. Add the Aperol and then the punch primavera. Squeeze the lemon wedge into the drink and drop it in.

Garnish with the mint sprig.



our pos

LiV and Sorbetta point of sale

Shelf talkers, sell sheets and case cards available. Contact your sales representative.

LiV
like you were meant
to live

Long Island's Original
LiV
vodka
DISTILLED FROM
PURE POTATOES

SORBETTA
STRAWBERRY
LIQUEUR

100% NATURAL
CRAFTED WITH REAL FRUIT

A remarkable bouquet that ignites all the senses with its clean, alluring and rich strawberry flavor. Pure vine ripened fruit shines through on the palate with an uncommonly regal finish.

WINEBOW
Importing, Distributing and Developing
Premium Wines & Spirits for More Than 30 Years

LiV Vodka Wins (another) Gold Medal

Newsday

LiV Vodka, made from Long Island potatoes, was awarded a gold medal at the 2012 San Francisco World Spirits Competition.

- Gluten Free
- Small Batch Distilled
- Handcrafted Sustainably
- Embraced by World's Foremost Mixologists

LiV
vodka

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www.lispirits.com

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Drink Responsibly = **LIVE** Responsibly

Serve Responsibly

