



SWAN'S NECK®

—Vodka—

Alambic Distilled From Grapes



Acclaimed Napa Valley winemaker Bernard Portet, Co-Founder of Clos Du Val Wine Co., returns to his native France to pursue his passion for old-world distillation techniques, and to create Swan's Neck® Vodka – a limited release, handcrafted spirit made true to his winemaking style of balance, elegance, and complexity.

Swan's Neck Vodka starts with grapes grown on French vineyards. The grapes are made into wine, which is first column distilled and then twice again distilled using French traditional copper Alambic pot stills.

The copper Alambic distillation shapes the character of the spirit, opening-up and releasing the grape aromatics and flavor essences, while softening the liquid spirits.

The name Swan's Neck is a translation of the French “Col de cygne,” which refers to the curved portion of the Alambic's copper piping that carries distillate vapors away from the onion-shaped kettle top.

Enjoy Swan's Neck chilled as an *aperitif* before a meal, or sipped as the perfect after-dinner drink, or *digestif*. Try all of the Swan's Neck vodkas, and savor the finesse

- Swan's Neck Original Vodka
- Swan's Neck Lemon Zest Vodka

TASTING NOTES: True to our philosophy, this vodka has a very fragrant, silky, elegant and enticing aroma of freshly fermented grapes. Its palate is velvety, balanced, and elegant, with great finesse and a hint of chocolate flavors. Moreover, these connotations still persist after the vodka has been chilled or when sipped with ice. This vodka is perfect when used as part of a cocktail, while quite charming when sipped by itself, before dinner or as an after-dinner drink.

—Bernard Portet

Swan's Neck Original Vodka
40% Alcohol By Volume (80 Proof) · 750ml
Product of France

www.swansneckvodka.com · (415) 552-9755