



VIDO

A SUCCESSFUL FARMER AND BUSINESSMAN,
Arvid "Vido" Monson,
DREAMED OF PRODUCING A PREMIUM VODKA
FROM HIS ESTATE GRAPES. HE WAS KNOWN FOR
PUTTING A HAND ON ONE'S SHOULDER AS HE
ENCOURAGED THEM TO PURSUE THEIR DREAMS.

VIDO VODKA IS OUR TRIBUTE TO
HIS DREAM COMING TRUE.



Handcrafted

FROM GOOSE RIDGE ESTATE GRAPES



VIBRANT, AROMATIC, AND SILKY SMOOTH, VIDO VODKA
IS OF OUR GRANDFATHER'S VISION, COME TO LIFE.

PREMIUM WINE GRAPES HARVESTED AT THE PEAK OF
PERFECTION ARE DISTILLED IN SMALL BATCHES TO
YIELD A TANTALIZING SENSORY EXPERIENCE.

DISTILLED 24 TIMES



UPC CODE: 859139000609 6/750ml

PLEASE ENJOY VIDO VODKA RESPONSIBLY. 40% alc/vol (80 proof)
Distilled from grapes. ©VidoVodka, Benton City, WA 99320



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@VIDOVodka

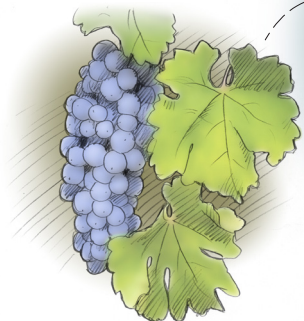


@VIDOVodka



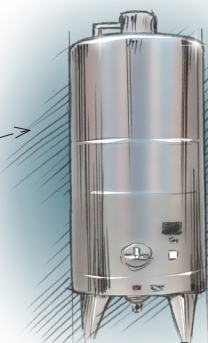
www.DrinkVIDO.com

THE VIDO VOYAGE



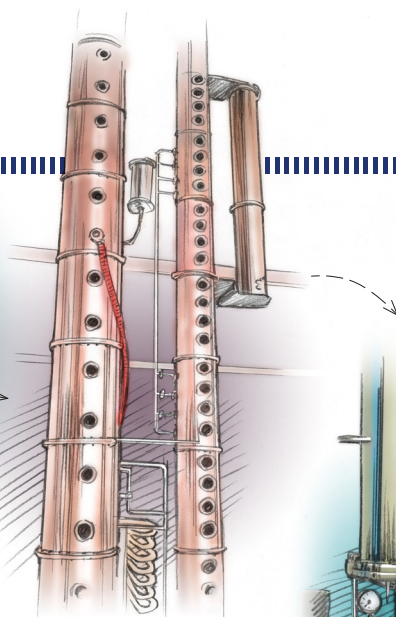
HARVESTING

The first step is to harvest the grapes from Goose Ridge vines and put them into a press.



FERMENTATION

The pressed grapes ferment until the wine is considered "dry"—about 12-15 percent alcohol.



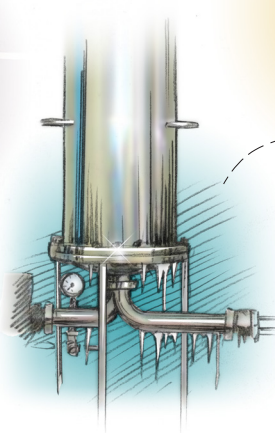
DISTILLATION

At this point we pump the wine into the still at the rate of 10 gallons a minute. Each column of the still is 25 feet tall and 36 inches in circumference.

The alcohol is extracted from the wine through a series of 24 copper distillation plates.

When it reaches the top of the first column the alcohol is 120 proof. It then passes—in vapor form—into the second column where it reaches 190 proof.

This process distills our vodka 24 times!



FREEZE FILTRATION

Before the final filtration, we let the vodka rest for 5 days.

It is then blended with pure water before being freeze-filtered 50 times, resulting in perfect clarity.



BOTTLING

The final, and most exciting step is hand-bottling the vodka!

The Monson family is proud to handcraft VIDO—from our estate grape vines to a premium finished Vodka—for your enjoyment!

Cheers!

The Monson Family



VIDO MARTINI NEAT

INGREDIENTS

- 1 oz VIDO's Vodka
- 1 spritz of Vermouth
- 1 olive or twist of Lemon



COSMIC CRISP® MARTINI

INGREDIENTS

- 1 oz VIDO's Vodka
- 1 oz Red Sour Apple Schnapps
- 1 splash Sweet and Sour mix
- 2 slices of Cosmic Crisp apple

OR

- 1 oz VIDO's Vodka
- 1 oz Red Apple Schnapps
- 1 oz Goose Ridge Sparkling Apple Cider
- Slice of Cosmic Crisp apple
- Optional: 1/8 oz fresh Lemon Juice