

Created by: Debra C. Argen

Vermont Spirits Gold Vodka



[Vermont Spirits Gold Vodka](#) is one more reason why we love Vermont. ***Vermont Spirits Master Distillers Harry Gorman and Joe Buswell*** ingeniously incorporate 100% maple sap into the **Vermont Spirits Gold Vodka**, and with every sip you can taste the goodness of the region.

While vodka is made from a wide range of ingredients including wheat, rye, and potatoes, Vermont Spirits distills its Vermont Spirits Gold Vodka with maple sap. Speaking with **Steve Johnson, President of Vermont Spirits**, we not only learned about Vermont Spirits Vodkas which include **Vermont Spirits Gold Vodka**, **Vermont Spirits White Vodka** distilled from whey, the natural sugar found in cow's milk, and **Vermont Spirits Crimson** distilled from apple varietals from Vermont's Champlain Valley, but also about the process of obtaining maple sap, that when boiled creates maple syrup, which is almost magical. If you have never seen this process done, it is rather hard to imagine that a tree could yield such sweetness that no self-respecting waffle or pancake would ever be served without.



This incredible process of "sugaring" as it is called, takes place in the early spring, usually around March, after there has been a hard freeze followed by several days of thawing with temperatures rising above 40 degrees Fahrenheit (4.4+ degrees Celsius), which starts the sap flowing in the trees. During this special time, **Vermont Spirits Distiller, Harry Gorman**, installs taps into their nearby maple trees to collect the sap, which he uses to create **Vermont Spirits Gold Vodka**. The sap will continue to flow for approximately three to four weeks depending on optimum conditions of nighttime temperatures dropping to around freezing followed by warmer daytime temperatures. The amount of sap that a tree yields each year is highly dependent on weather conditions as well as the amount of rainfall that the tree received, and as terroir affects wine, terroir is also a factor in maple sap.

Vermont Spirits Gold Vodka, 40% ABV, (80 proof) is made from maple sap and Vermont spring water in small batches in a glass fractioning column and only lightly filtered to maintain its maple essence.

Tasting Notes: The Vermont Spirits Gold Vodka is well-crafted vodka that delivers what it promises,

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namely a delectable heavenly maple nose that matures on the palate providing gorgeous maple flavor and a sensuous, velvety mouthfeel finish. The Vermont Spirits Gold Vodka deserves to be sipped and enjoyed chilled or over ice, although with its rich flavor, it is a perfect ingredient for sophisticated cocktails that also works well in culinary recipes.

To show the versatility of Vermont Spirits Gold Vodka, "Luxury Experience was In the Kitchen and Behind the Bar®," and created a culinary and cocktail pairing menu to tempt your palate. All culinary recipes created by Luxury Experience's Chef Debra C. Argen. All cocktail recipes created by Luxury Experience Mixologists Debra C. Argen and Edward F. Nesta.

Luxury Experience - Taste of Vermont Spirits Gold Vodka Menu

The Cocktails

Luxury Experience - Summer Splash

Luxury Experience - Italian Greyhound

Luxury Experience - Autumn Gold Martini

Luxury Experience - Touch of Saffron

The Culinary

Luxury Experience - Spirited Vichyssoise with Chive Blossoms

Luxury Experience - Italian Greyhound Sorbet

The Cocktail Recipes

Nothing quenches your thirst on a warm summer day better than lemonade, with the exception of **Luxury Experience - Summer Splash** made with Vermont Spirits Gold Vodka, maple syrup sweetened lemonade, and garnished with a skewer of lemon wedges, blackberries, and kiwi.



Luxury Experience - Summer Splash

Yield:

2 Cocktails

Glass Used:

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Highball Glass

Cocktail Ingredients

3.0

Ounces

Vermont Spirits Gold Vodka

1.75

Ounces

Lemon Juice, freshly squeezed

3.25

Ounces

Cold Water

1

Ounce

Maple Syrup

Lemon Wedge, Blackberry, Kiwi, garnish

Method for Cocktail: In a large mixing glass, add all ingredients with the exception of the fruit. Add 3 ice cubes, shake hard and strain into two rocks filled highball glasses. Alternately thread the fruit on a skewer and place inside the glass.

Luxury Experience - Italian Greyhound is our interpretation of the classic Greyhound cocktail (vodka and grapefruit juice) in which we combine Vermont Spirits Gold Vodka, freshly squeezed ruby red grapefruit juice, and give it an Italian twist by adding homemade basil simple syrup and Galliano. Salut!



Luxury Experience - Italian Greyhound

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Yield:

1 Cocktals

Glass Used:

Rocks Glass

Cocktail Ingredients:

1.75

Ounces

Vermont Spirits Gold Vodka

0.25

Teaspoon

Galliano

1.25

Ounces

Fresh Ruby Grapefruit Juice

1.00

Ounces

Homemade Basil Simple Syrup (see recipe below)

Grapefruit Peel and Basil Leaves for garnish

Basil Simple Syrup Ingredients:

1

Cup

Water

1

Cup

Sugar

1

Cup

Basil Leaves, freshly picked

Method for the Basil Simple Syrup: Add water and sugar to a saucepan, bring to a boil, add basil, and boil until the liquid is clear. Remove from heat, let cool, and then pour syrup into a covered glass jar. Refrigerate

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until ready to use. The syrup makes a great addition to create salad dressings, glazes, marinades, and to sweeten cocktails and other beverages.

Method for the Cocktail: In a mixing glass, add all ingredients and stir to combine. Pour into an ice-filled rocks glass. Garnish with a long, rolled grapefruit peel studded with a basil leaves.

Autumn in Vermont brings cooler temperatures and the maple leaves begin their transformation from green to gold and crimson, which was the inspiration for **Luxury Experience - Autumn Gold Martini**, a sophisticated cocktail made with Vermont Spirits Gold Vodka, Grand Marnier, Extra Dry Vermouth, maple syrup, and garnished with a maple leaf candy that will slowly impart flavor to the cocktail.



Luxury Experience - Autumn Gold Martini

Yield:

1 Cocktals

Glass Used:

Martini Glass

Cocktail Ingredients:

2.0

Ounces

Vermont Spirits Gold Vodka

0.5

Ounce

Grand Marnier

0.5

Ounce

Extra Dry Vermouth

0.25

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Teaspoon

Maple Syrup

Maple Leaf Candy for garnish

Method for Cocktail: Chill Martini glass and set aside. Place the maple leaf candy in the bottom of the glass. In a large mixing glass, add the Vermont Spirits Gold Vodka, Grand Marnier, Extra Dry Vermouth, maple syrup, and 4 ice cubes, shake hard until shaker is frosty and ice is incorporated into drink; strain into Martini glass.

We are always playing with unusual ingredients to intrigue the palate and to distinguish our handcrafted cocktails and **Luxury Experience - Touch of Saffron** is a sophisticated and elegant cocktail made with Vermont Spirits Gold Vodka, freshly squeezed lime juice, and homemade saffron simple syrup that adds another layer of interest and appeal and gives the cocktail its gorgeous yellow color.



Luxury Experience - Touch of Saffron

Yield:

1 Cocktals

Glass Used:

Margarita Glass

Cocktail Ingredients:

2

Ounces

Vermont Spirits Gold Vodka

1

Ounce

Freshly Squeezed Lime Juice

1

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Ounce

Homemade Saffron Simple Syrup (recipe below)

Kosher Salt for rimming glass

Method for Cocktail: Rim a margarita with saffron simple syrup, then rim with kosher salt. Chill glass and set aside. In a large mixing glass, add the Vermont Spirits Gold Vodka, lime juice, and 4 ice cubes, shake hard until shaker is frosty and ice is incorporated into drink; strain into margarita glass. Add a few strands of saffron as garnish (optional).

Saffron Simple Syrup Ingredients:

1

Cup

Sugar

1

Cup

Water

1/8

Teaspoon

Saffron

Method for the Saffron Simple Syrup: Add water and sugar to a saucepan, bring to a boil, add saffron, and boil until the liquid is clear. Remove from heat, let cool, and then pour syrup into a covered glass jar. Refrigerate until ready to use. The syrup is also an excellent glaze for shrimp, fish, or chicken.

The Culinary Recipes

We love chilled soups in the summer, and **Luxury Experience - Vichyssoise with Chive Blossoms** is perfect to serve for parties as it needs to be made ahead. Garnish with chive blossoms all summer long to create an attractive presentation. In the colder months, serve the soup hot garnished with minced chives.



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Luxury Experience - Vichyssoise with Chive Blossoms

Yield:10 cups

2.75

Pounds/1 kg, 200 grams

Russet Baking Potatoes, (4 large)

8

Ounces/200 grams

Leeks

1

Tablespoon

Butter

1

Teaspoon

Salt

1

Teaspoon

Black Pepper

4

Cups

Chicken Broth

16

Ounces/473 ml

Half and Half

6

Ounces

Vermont Spirits Gold Vodka

Chive Blossoms

Method: Bake or microwave the potatoes until tender. Let cool, remove skin, mash, and set aside. Melt butter in a large saucepan. Add leeks, salt, and pepper, cover, and sauté for 5 minutes. Add chicken broth, bring to a boil, cover, lower to a simmer and cook for 10 minutes.

In a blender, liquefy the leeks and broth in small batches. Add the mashed potatoes in small batches to the

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blender and process for a few seconds with the Half and Half until smooth. Repeat. Add the Vermont Spirits Gold Vodka, stir, and refrigerate until chilled.

Presentation: Garnish the vichyssoise with chive blossom petals and a whole chive blossoms. (If chive blossoms are not available, sprinkle minced chives over the soup.)

We loved the refreshing **Luxury Experience - Italian Greyhound cocktail** so much that we decided to create **Luxury Experience - Italian Greyhound Sorbet** so that we could have our drink and eat it, too!



Luxury Experience -Italian Greyhound Sorbet

Yield:2 Quarts

1

Ruby Grapefruit, zested

0.25

Cup

Sugar

6

Ounces

Water

0.75

Ounces

Homemade Basil Simple Syrup (See recipe in the cocktail section)

1

Ruby Grapefruit, juiced

14

Ounces

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Water

3.75

Ounces

Vermont Spirits Gold Vodka

0.25

Ounce

Galliano

Method for the Sorbet: Use a microplane to zest the grapefruit onto a piece of parchment or wax paper. Scrape zest into a blender, add sugar and zest process until sugar and zest are very fine and powdery. Add 6 ounces of water and liquefy the mixture.

Add the mixture to a saucepan and bring the liquid to a boil until the liquid is clear and the sugar is dissolved. Let cool. Add the basil simple syrup, grapefruit juice, 14 ounces of water, the Vermont Spirits Gold Vodka and the Galliano.

Pour the mixture into a 2-quart plastic container and freeze overnight. Once frozen, remove the sorbet from the container and process the mixture in a food processor to give it a smooth consistency that is light and fluffy. Remove the container to the freezer and freeze until ready to serve.

Presentation: Cut a ripe pear in half lengthwise, scoop out the center core, top with a generous scoop of sorbet, lightly grate some grapefruit zest over the sorbet, and garnish with basil leaves in the top of the stem end of the pear. The sorbet is also lovely to serve on its own in smaller amounts as a palate cleanser between courses.

Vermont Spirits Gold Vodka, another delicious reason to love Vermont!

For additional product information on **Vermont Spirits Gold Vodka** as well as to discover their full line of excellent spirits including **Vermont Spirits White Vodka**, [Vermont Spirits Crimson Vodka](#), [Vermont Spirits Coppers American Style Gin](#), and [Vermont Spirits No. 14 Bourbon Whiskey](#) and more, please visit the website: www.VermontSpirits.com.

Going to be in Vermont? Why not visit the Vermont Spirits Distilling Co. and retail shop? The Distillery and Retail Store are open from 10:00 am to 5:00 pm seven days a week.



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