



## **FOUR COLUMN DISTILLATION, FIVE-STAGE FILTRATION**

Blue Ice Vodka is produced under the guidance of Master Distiller Bill Scott at Silver Creek Distillery in Rigby, Idaho, the only potato spirits distillery in the United States. Mr. Scott combines a seasoned palate with cutting edge technology to ensure the quality production of Blue Ice Vodka.



### ***COLUMN DISTILLATION VERSUS POT DISTILLATION***

In recent years, new distillation technologies have been explored, developed and perfected that allow producers to have tighter control over the production and, as a result, quality of vodka; yet a majority of producers continue to use the same method of pot distillation our predecessors employed over 100 years ago.

During pot distillation, alcohol is distilled multiple times. Each time the alcohol is distilled, it goes through a heating and cooling process. Too many of these cycles can damage the alcohol, similar to how beer or wine can be spoiled when heated and chilled repeatedly due to poor storage conditions. Inadvertently, this process strips all traces of a vodka's character and diminishes its texture.



Blue Ice Vodka is produced in a four-column still, and is distilled only once via fractional distillation. This distillation process allows the Master Distiller to control the removal of impurities, such as congeners and fusel oils, while maintaining the delicate flavor profile and rich texture of Blue Ice Vodka.

### ***FIVE - STAGE FILTRATION***

After the careful distillation process, Blue Ice Vodka is filtered five times for extreme clarification. Most vodka is filtered only three or four times. The five-step filtration process includes passage through fine charcoal, filter press, garnet or crystal, travertine and submicron to ensure the utmost clarity.