

VERMONT SPIRITS DISTILLATION PROCESS

4 FINISHING STILL

The alcohol rich liquid is heated in the pot of the still. Different compounds evaporate at different temperatures, making it possible to separate out both water and unwanted compounds "heads" from the heart of the distillation. The distillate comes off the still at 192 proof. What remains in the pot is a mixture of water and a small amount of "tails" and is discarded.



5 BOTTLING TANK

The 192 proof alcohol is mixed with distilled water and lightly filtered to make 80 proof vodka. The tank provides head pressure for the bottle filler.

6 BOTTLING LINE (OFF TO THE LEFT)

The bottling machine is fed via gravity. The vodka undergoes a light filtration between the bottling tank and the filler. The bottles are washed, filled, corked and capsuled by hand before being packed into case boxes.

1 FERMENTATION

The base ingredient is fermented with yeast to produce alcohol. The initial fermentation takes 7-10 days depending on the temperature.



2 STRIPPING STILL

This still concentrates the percentage of alcohol to around 40%, utilizing the boiling point difference between alcohol and water.



3 WATER STILL

Vermont water is distilled for adjusting the proof of the finished spirits.

