

VIDO HANDCRAFTED VODKA

Washington State



ABOUT: A successful farmer and businessman, Arvid “Vido” Monson, dreamed of producing a premium vodka from his estate wine 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.

Vibrant, aromatic, and silky smooth, Vido Vodka is Vido's dream and vision, come to life. Premium wine grapes harvested at the peak of perfection are distilled in small batches to yield a tantalizing sensory experience.

PRODUCTION: Cabernet Sauvignon grapes are harvested from Goose Ridge vines and pressed. The pressed grapes are then fermented until dry, about 12-15% ABV. Following fermentation, the wine is pumped into the still. The alcohol is separated from the wine while distilling 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. Before the final filtration, the vodka rests for five days then is blended with pure water before it is freeze-filtered 50 times, resulting in perfect clarity. Finally, the vodka is hand-bottled.

FAMILY: In the early 1900s, M.L. Monson brought his family to the Yakima Valley. He came with a love for the land and the dream of building a family farming business that would continue for generations.

The family’s initial focus was on orchards and cattle, but after talking with Dr. Walter Clore, the visionary behind Washington’s wine industry, Arvid Monson built on his father’s legacy in establishing vineyards on the arid hills and in the valleys around Richland. That became Goose Ridge Estate Vineyards & Winery.

Today, Goose Ridge is one of the most renowned and progressive of Washington State’s nearly 1,000 wineries.

REGION: Washington State

PROOF: 80 (40% ABV)

