



Blue Ice

A M E R I C A N

POTATO

V O D K A

THE NAME

Water is pure and visibly stunning in its glacial formation -- Blue Ice Vodka was created to capture the same pureness in its taste.

TASTING NOTES

Potatoes give a subtle flavor and mellowness while creating a creamy, soft-mouth feel.

YOUR FIT-FRIENDLY VODKA

- 52 Calories Per Ounce
- No Carbs
- No Sugar Added
- Certified Gluten Free
- Non-GMO Potatoes



AWARDS AND ACCOLADES

The experts have spoken --



Pacific Magazine



Wine Enthusiast
Magazine



Beverage Tasting
Institute

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BECAUSE TASTE IS EVERYTHING.

Rated the best tasting vodka in America.



Only
52
calories
per oz

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America's finest potato vodka can only come from one place -- Idaho. It is home to world's finest and luscious Russet Burbank potato and the birthplace of Blue Ice Vodka. It is where the people behind the brand come from and live, where our natural ingredients are sourced and where our product is crafted.

PREMIUM INGREDIENTS

Idaho Russet Burbank Potatoes *Certified NON-GMO and Gluten Free*

Less than 3% of all vodka produced worldwide is made from potatoes. Idaho potatoes are naturally gluten free.

Natural Water Source

Vodka is 60% water. As the snow caps of the Grand Tetons Mountains melt, the water gathers into the Snake River Aquifer where it naturally filters through 200 feet of porous, volcanic rock before reaching our 200-foot well.

Grains vs. Potatoes

Grains including wheat, corn, rye, barley and oats produce a recognizable harsh "bite" and coarse finish. Potatoes bring a subtle flavor and mellowness, and sweetness to vodka from the natural created during distillation. We add no additional sugar to the vodka, which keeps it at the lowest possible 52 calories/oz.

DISTILLATION

Four-Column Distillation

Blue Ice Vodka is distilled in a four-column apparatus via fractal distillation. This process allows our Master Distiller to control the removal of impurities at a micro level. This neutral spirit contains no additives, citric acids or glyceride commonly found in most other vodkas.

Five Stage Filtration

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