



## Historic Production

The Rodionov family meticulously reproduced copper pot stills from 18th century drawings. Each Polugar selection is produced in accordance with authentic recipes of Russian aristocracy in the 1700s. The bottle is designed after Queen Elizabeth's personal snuff-bottle, circa 1745, that is on exhibit at the Russian National Museum.

## Polugar, What Does it Mean?

The word Polugar means *half-burned*.

Before the advent of alcohol meters, strength and quality were achieved by boiling two portions of the distillate together into one. The resulting alcohol content was 38.5% alc/vol.

## Pairings

Polugar pairs well with a variety of foods:

- › Salt-Cured Meats
- › Mushroom Roulade
- › Roast Pork
- › Lamb
- › Ham Hock
- › Hummus and Black Bread
- › Sausage Dishes
- › Traditional Eastern European Soups such as Sour Cabbage and Borscht

# RODIONOV & SONS POLUGAR

*Father of Vodka – Brother of Whisky*

## Reviving An Era of Craft Distillation

Polugar is known as the legendary Russian bread wine, the noble father of vodka.

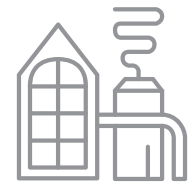
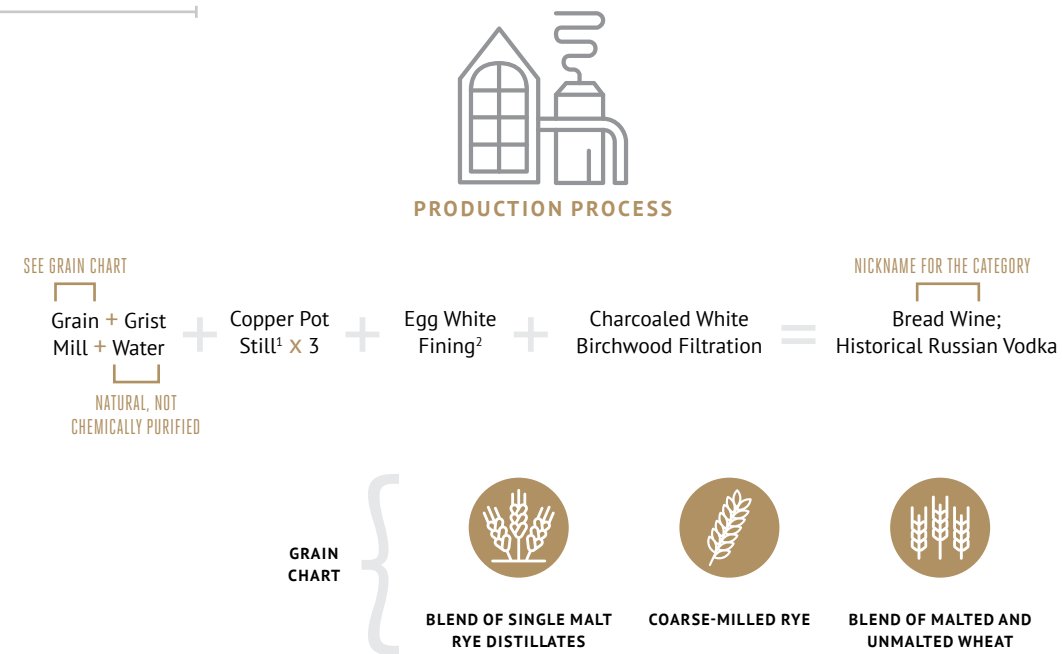
Pre-single column still, Russia's version of vodka was similar to whisky; the smell and flavor reminiscent of freshly baked bread and was known as bread wine.

In 1895 Tsar Alexander III decreed to have all pot stills in Russia broken down. Distillation processes were restricted to government licensed and taxed column stills. Thus established the less nuanced spirit we know as vodka today.

The Rodionov family spearheaded a movement to restore the traditional grain spirits. Boris Rodionov, a renowned vodka historian, discovered the original recipe for the national bread wine spirit. With legislation forbidding the Polugar style of grain distillation in Russia, the Rodionov family restored an old distillery tucked away in a forest in Poland.



## SINGLE GRAIN SERIES



PRODUCTION PROCESS

“Aftertaste is spicy, lean, desert dry, and slightly toasted”

—PAUL PACULT

### Polugar Classic Rye

#### TASTING NOTES

- › Aroma of rye bread toast,
- › Keenly pepper, round, and slightly fruity and ripe
- › Entry is completely dry, intensely grainy and rye bread-like
- › Sideline notes of caraway seeded crackers

#### SERVING RECOMMENDATIONS

- › Slightly chilled
- › Neat

#### AWARDS

- › **94 POINTS, FINALIST** *Ultimate Spirits Challenge 2016*
- › **★★★★ 4 STARS, HIGHLY RECOMMENDED** *Spirit Journal*
- › **★★★★ 4 STARS** *Difford's Guide*

38.5%  
ALC / VOL

750mL  
BOTTLE SIZE



“A landmark for rye based vodka.”

—PAUL PACULT

### Polugar Single Malt Rye

#### TASTING NOTES

- › The aroma is juicy, almost citrusy with savory herbs & pickle brine
- › Slightly smoked nose with a peppery, mineral-like note
- › Entry is creamy, rich in malted milk balls and nougat
- › A nicely baked mid-palate is toasty, gaining a sweet meaty, grainy and malt-like note
- › Long, lush, slightly roasted spice with plump malted rye finish

#### SERVING RECOMMENDATIONS

- › Slightly chilled
- › Neat

#### AWARDS

- › **★★★★★ HIGHEST RECOMMENDATION** *Spirit Journal*

38.5%  
ALC / VOL

750mL  
BOTTLE SIZE



“Finish is dry yet bountiful”

—PAUL PACULT

### Polugar Wheat

#### TASTING NOTES

- › Assertive breakfast cereal aroma shows remnants of soybean and candle wax
- › Scents of apple, white grape, and yellow plum
- › Entry is clean, dry, and deeply grainy
- › Cereal-like, raisiny, acutely ripe
- › Mid-palate finds apple-like acidity that maintains the freshness well and long

#### SERVING RECOMMENDATIONS

- › Slightly chilled
- › Neat

#### AWARDS

- › **★★★★★ HIGHEST RECOMMENDATION** *Spirit Journal*
- › **★★★★★ EXCELLENT** *Difford's Guide*

38.5%  
ALC / VOL

750mL  
BOTTLE SIZE

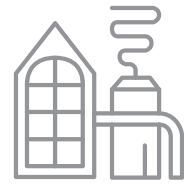


1 Historically reproduced from 18th Century, Russian drawings

2 Popular method of the Russian aristocracy in the 1700's. See [page 137](#) for more info.

## INFUSED RANGE SERIES

BASE: POLUGAR #1



### PRODUCTION PROCESS

Grist Mill + Rye + Wheat + Water + Copper Pot Still X 3 + Egg White Fining + Charcoaled White Birchwood Filtration = Enticing on its own, Impressive Series' Base

Grist Mill + Rye + Wheat + Water + Copper Pot Still X 2 + 3rd Distillation + Series Ingredients + Egg White Fining + Charcoaled White Birchwood Filtration = Historical Russian Vodka, Infused Series

INGREDIENTS ARE ADDED DIRECTLY TO THE POT

POLUGAR NO. 2 GARLIC & PEPPER  
POLUGAR NO. 3 CARAWAY  
POLUGAR NO. 4 HONEY & ALLSPICE

Honey (POLUGAR #4 ONLY)



“...the Wheat and the Rye makes the case that blending might be the way to go because this fragrance takes the finest virtues of both and transforms it into something magically enticing...”

- PAUL PACULT

## Polugar No 1 Rye & Wheat

### TASTING NOTES

- › Aroma of home-baked bread, herbal, floral, and woody
- › Delicate palate with a slight sweet, warm taste of rye, baked fruit, and pine sap
- › Silky, acidic yet fruity and waxy
- › Long finish of alluring minerality and subtle fruit pulp

### SERVING RECOMMENDATIONS

- › Slightly chilled, Neat
- › A great base for classic cocktails or a Cosmopolitan

### AWARDS

- › ★★★★★ 4 STARS, HIGHLY RECOMMENDED Paul Pacult
- › SILVER WSWA 2016

#### NEGROSKI

1 part Polugar No 1 Rye Wheat  
1 part Tuvè Bitter  
1 part Drapò Rosso Vermouth

Stir with ice and strain into ice-filled Old Fashioned glass  
Garnish with orange twist

#### MOSCOW MULE

1 oz Polugar No 1 Rye Wheat  
2½ oz Premium soda water  
½ oz Ginger Beer syrup  
1 Lime wedge

Combine liquid ingredients in ice-filled glass or copper mug  
Squeeze in lime wedge and stir



38.5% ALC / VOL 750mL BOTTLE SIZE

## Polugar No 2 Garlic & Pepper

### TASTING NOTES

- › Entry is coyly garlicky with a chili pepper flare
- › Warmth from the capsaicin but not fiery
- › Mid-palate is appealingly embers-warm from chili influence
- › A calm finish displaying savory and zest

### SERVING RECOMMENDATIONS

- › Slightly chilled, Neat
- › Perfect for culinary and cocktail applications

### AWARDS

- › ★★★★★ 5 STARS, HIGHEST RECOMMENDATION Paul Pacult
- › ★★★★★ 5 STARS Difford's Guide

#### BLOODY MARISHA

1 ½ oz Polugar No 2 Garlic Pepper  
5 oz Fresh tomato juice

Shake with ice  
Strain into ice-filled Old Fashioned glass  
Garnish with lemon wheel and celery stick

“...a brilliantly conceived and executed bouquet.”

—PAUL PACULT



38.5% ALC / VOL 750mL BOTTLE SIZE



Polugar No 3 Caraway is based on Polugar Classic Rye with **caraway** and **coriander** added before the third distillation, with a delectable taste reminiscent of classic Borodinsky bread<sup>1</sup>.

## Polugar No 3 Caraway

### TASTING NOTES

- › Striking aroma with a seed-like bitterness
- › Oiliness of caraway emerges with a fresh, crushed impression
- › Lightly toasted, delicately bitter mid-palate
- › Reminiscent of classic Borodinsky<sup>1</sup> bread
- › The taste remains focused entirely on the savory caraway through the finish

### SERVING RECOMMENDATIONS

- › Slightly chilled, Neat
- › As an aperitif or after a meal
- › In cocktails such as a Mojito

### AWARDS

- › **92 POINTS, FINALIST** *Ultimate Spirits Challenge 2016*
- › **GOLD** *American Distilling Institute 2016*
- › **BEST OF CLASS** *American Distilling Institute 2016*
- › **BEST OF CATEGORY** *American Distilling Institute 2016*
- › **★★★★ 4 STARS, HIGHLY RECOMMENDED** *Spirit Journal*

**38.5%** **750mL**  
ALC / VOL BOTTLE SIZE

### DELI MARTINI

2 oz Polugar No. 3  
1 oz Drapò Dry Vermouth  
1 dash Lemon Bitters  
¼ bar spoon Sea Salt

*Combine ingredients; stir without ice to dissolve salt*

*Add ice, stir; strain into martini glass*

*Express a lemon peel over the glass*

*Garnish with 3 olives*



## Polugar No 4 Honey & Allspice

### TASTING NOTES

- › Initial aroma of honey opening to the zest of allspice
- › The bouquet evolves into an amaro-like fragrance
- › Allspice piquancy stimulates the olfactory mechanism
- › Entry offers an upfront honey element
- › Mid-palate is tangy as the honey fades
- › Long finish, bitter, spicy, herbal

### SERVING RECOMMENDATIONS

- › Slightly Chilled, Neat
- › In cocktails such as an Apple Martini

### AWARDS

- › **★★★★ 4 STARS** *Spirit Journal*
- › **★★★★ 4 STARS** *Difford's Guide*
- › **DISTINGUISHED PLATINUM WINNER** *Spirits Int'l Prestige Awards 2012*

**38.5%** **750mL**  
ALC / VOL BOTTLE SIZE

### SPICED SOUR

1 ¾ oz Polugar No 4  
1oz Pomegranate Juice  
¾oz Lemon juice  
⅔ oz Vanilla syrup  
⅓ oz Egg white

*Shake and strain into chilled flute glass*



Learn  
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## Egg White Fining Process

Egg white fining is a historical technique used to achieve clarity and to enhance or correct flavor. This process is more seen in old wine making methodologies, thus tying into the name Bread Wine for this style of vodka production.

Egg whites contain the protein molecule albumen, which has a positively charged surface. The positivity of the albumen molecules attract negatively charged molecules. This is known to soften astringency, while keeping the phenols intact.

<sup>1</sup> Borodinsky bread is a dark brown, sourdough rye bread of Russian origin, traditionally sweetened with molasses and flavored with coriander and caraway seeds.