Hand-crafted in small batches, Interrobang Sweet Vermouth’s blend of 12 botanicals is a mark above the rest. Based on a centuries old German recipe, this artisan vermouth is perfect for aperitifs, craft cocktails or on the rocks with a twist.

Explanation of Name: Interrobang is a nonstandard punctuation mark used in various written languages and intended to combine the functions of a question mark and an exclamation point.

Ingredients: This sweet vermouth is made with local Pacific Northwest wine grapes and fortified with Clear Creek Brandy. Our ingredients include wormwood, gentian and ten other organic or sustainable botanicals. 17.5% ABV

Tasting Notes: Garnet in color, Interrobang has a strong aromatic nose full of orange peel and baking spices. Sweet up front with hints of cranberries and sour apple. This Vermouth finishes with a bitter kick.

Packaging Information: 12 X 375 ml per case 72 cases/pallet

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Hand-crafted in small batches, Interrobang White Vermouth’s blend of 7 botanicals is a mark above the rest. Based on a traditional Southern French recipe, this artisan vermouth is perfect for aperitifs, craft cocktails or on the rocks with a twist.

**Explanation of Name:** Interrobang is a nonstandard punctuation mark used in various written languages and intended to combine the functions of a question mark and an exclamation point.

**Ingredients:** This white vermouth is made with local Pacific Northwest wine grapes and fortified with Clear Creek Brandy. Our ingredients include cinchona bark, orange peel and 5 other organic or sustainable botanicals. 17.5% ABV

**Tasting Notes:** Honey-colored, Interrobang White Vermouth has a floral nose with notes of honey, cardamom and citrus on the palate. Styled after traditional quinquina vermouth, it ends with a cinchona bitterness that completes the finish.

**Packaging Information:** 12 X 375 ml per case 72 cases/pallet

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**Becherovka & White**
- 2 oz Interrobang White Vermouth
- 2 dashes Becherovka
- 2 dashes of orange bitters
- 2 dashes simple syrup

Stir all ingredients on ice, strain into a rocks glass with a large cube of ice and garnish with a twist of lemon.

**Cava Spritz**
- 1 part Interrobang White Vermouth
- 2-3 parts Cava Brut

Pour the vermouth into a champagne flute and float with Cava Brut.

**Cameo**
- 1 part Interrobang White Vermouth
- 1 part Genepy des Alpes
- 1 part dry gin
- 1 dash of orange bitters

Stir all ingredients on ice, strain into a martini glass and garnish with a twist of lemon.

**Corpse Reviver #2**
- 1 part Interrobang White Vermouth
- 1 part Cointreau
- 1 part dry gin
- 1 part freshly squeezed lemon juice
- 1 dash Pernod (or absinthe)

Shake all ingredients on ice, strain into a chilled champagne shell and garnish with a lemon peel.

**Despoina**
- 2 parts aged brandy
- 1.5 parts Interrobang White Vermouth
- 1 part sloe gin
- 1 part freshly squeezed lemon juice
- 1 part simple syrup

Stir all ingredients on ice, strain into a rocks glass with a large cube of ice and garnish with a twist of lemon.