

SKYY

INFUSIONS®

SKYY INFUSIONS® FACT SHEET

Ranked number one in taste amongst competitor brands, SKYY Infusions is a unique, infused experience made with premium vodka and natural ingredients. The extensive collection of delicious SKYY Infusions delivers a new sensory experience, exposing drinkers to the authentic taste of Coconut, Dragon Fruit, Blood Orange, Pineapple, Ginger, Passion Fruit, Cherry, Grape, Raspberry and Citrus.

FIRST OF THEIR KIND:

The latest in the exciting line of SKYY Infusions for 2012 is SKYY Infusions Coconut. Dragon Fruit and Blood Orange were released in early 2011. Ginger was launched in 2010, Pineapple in 2009, Passion Fruit, Cherry, Grape, Raspberry and Citrus in 2008.

ORIGIN:

All SKYY Infusions are proudly distilled and bottled in the United States.

AVAILABLE SIZES AND RETAIL:

50 ml \$1.99 750 ml \$18.49 1L \$26.49 1.75L \$32.99

PROOF:

70 (35% alc./vol.)

TASTE PROFILE:

SKYY Infusions Coconut has the fresh, sweet taste of rich, sun-loving tropical coconuts. The toasted coconut aroma and tongue-tantalizing blend in SKYY Infusions Coconut delivers a remarkably indulgent taste of Tahitian vanilla bean, white chocolate, fresh banana and coconut crème.

SKYY Infusions Dragon Fruit is a bold and exotic flavor, exuding the tantalizing aroma of candied tropical berries, followed by a wave of exotic fruits, hints of pepper and a complex blend of savory spice and zest.

SKYY Infusions Blood Orange is an alluring blend of premium SKYY Vodka and real blood orange, displaying the natural sweetness; deep, refined complexity; and mouth-watering juiciness of the sinful blood orange.

SKYY Infusions Ginger is deliciously fresh and sweet, beginning with flavors of natural ginger and gingerbread, followed by hints of roasted oranges and mild notes of cinnamon; reminiscent of a classic, hand-made ginger ale.

SKYY Infusions Pineapple is a lively, juicy tropical explosion of luscious pineapple fruit notes with hints of complex Valencia orange and citrus peel, creating a fantastic finish layered with exotic sweetness.

SKYY Infusions Passion Fruit is warm and exotic with a beginning reminiscent of sweet orange while the finish is signature purple passion fruit displaying floral tropical notes and a unique twist of ripe guava.

SKYY Infusions Cherry is light and flavorful with a finish of authentic, creamy, dark cherry overtone delivering lingering notes of cocoa.

SKYY Infusions Grape is slightly floral and fruity with a beginning reminiscent of fresh blueberries and a quality ending of red, fruity notes of hand pressed grapes.

SKYY Infusions Raspberry has fresh floral notes with a finish that is true-to-fruit seediness of raspberry puree.

SKYY Infusions Citrus is bright and fruity with a fresh beginning and a harmonious blend of lemon and lime at the end.

SIGNATURE COCKTAILS:

The fresh, authentic taste of SKYY Infusions provides several options for enjoyment: either mixed as a sophisticated cocktail; with club soda, tonic or 7UP®; or on the rocks to capture the clean, fresh taste.

AWARDS & ACCOLADES:

- **SKYY Infusions Coconut** awarded 87 points, Coconut Vodka rated #1 in taste (Beverage Testing Institute, 2011)
- **SKYY Infusions Ginger** awarded 91 points by Beverage Tasting Institute (November 2010)
- **SKYY Infusions Dragon Fruit** awarded 90 points by Beverage Tasting Institute (November 2010)
- **SKYY Infusions Citrus** awarded 91 points, Superb/Highly Recommended (*Wine Enthusiast*, Oct 2010)
- "Best New Product of the Year" (*Market Watch*, 2009)
- "Hot Prospects – Spirits" (*Impact*, 2009)
- "Blue Chip Brand" (*Impact*, 2009)
- **SKYY Infusions Passion Fruit** named "Best in Class" (2009 International Wine & Spirits Competition)
- **SKYY Infusions Citrus and Cherry** named "Best Buy" (*Wine Enthusiast*, 2009)
- **SKYY Infusions Pineapple** named "Outrageously Delicious Spirit" (*Wine Enthusiast*, 2009)
- Most Successful Spirits New Product (*Impact*, 2008)
- "Growth Brand Award" for ten consecutive years (*Adams*, 2008)
- SKYY Infusions line ranked #1 in Taste (Beverage Testing Institute, 2008)