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ST. PETERSBURG DISTILLERY RECEIVES NATIONAL HONOR

Southern Living Deems Banyan Reserve Vodka The Best In The South

ST. PETERSBURG, Fla. (May 24, 2016) – Local spirits distiller – <u>St. Petersburg Distillery</u> – received top honors last week when *Southern Living* named its Banyan Reserve Vodka the best in the South, as a part of the publication's 2016 Food Awards. The award was listed in the magazine's June issue, which hit stands on Friday, May 20.

Spirits connoisseurs scoured the region's many distilleries for a year, searching for the very best in artisan alcohol. After sampling nearly 50 spirits, the editors chose to include St. Petersburg Distillery's own Banyan Reserve Vodka to stand among the winners.

The Banyan Reserve Vodka is described as crisp and clean, but complex. It has a robust flavor that includes a hint of corn sweetness and a long finish that drinks well neat, on the rocks or in a cocktail, such as a Moscow Mule or dirty martini. It is made from 100 percent American corn and is gluten-free.

"Having our Banyan Reserve Vodka named the best vodka in the South by Southern Living isn't just a win for St. Petersburg Distillery," said founding member of the St. Petersburg Distillery, Dominic Iafrate Sr. "It is a win for the city, and a testament to the artisanal spirit of our local business owners."

Dominic lafrate Sr. and his sons, Steve and Dominic Jr., launched the St. Petersburg Distillery in 2014. The men wanted to start a business that reflected the city's rich culture, and decided that turning their genuine interest in artisan distilling into a company was the best way to do so. Since its inception, the lafrates have dedicated the distillery's branding, flavors and bottles to the reflection of St. Petersburg's rich past and bright future.

St. Petersburg Distillery also produces whiskey, rum, gin and liqueur. The lafrates and their production team pride themselves on using local ingredients whenever possible, and have made it a point to use sweet corn from Okeechobee, Florida in their Old St. Pete Corn Whiskey and honey from nearby Florida hives in their Royal Mead. Additionally, the Tippler's Orange Liqueur is made with Florida temple oranges, and the Old St. Pete Tropical Gin is infused with Florida citrus, including grapefruits, lemons and oranges.

"We work tirelessly to deliver only the best spirits for our consumers, and to be recognized for our hard work on a national level is so rewarding," said Frank Dibling, vice president of production.

(MORE)

About St. Petersburg Distillery: The family-owned and operated artisan distillery opened its doors for production in 2014. Founded by Dominic Iafrate and his sons Steve and Dominic Jr., the St. Petersburg Distillery produces meticulously crafted spirits including vodka, gin, whiskey, rum and liqueur. Most recently, Southern Living named the distillery's Banyan Reserve Vodka the best in the South in its 2016 Food Awards. In 2015, the St. Petersburg Distillery was recognized for numerous awards, including five from Wine and Spirits Wholesalers of America (WSWA): two Best of Show (Old St. Pete Artisanal Vodka and Tippler's Orange Liqueur), two Double Gold Medals (Old St. Pete Artisanal Vodka and Tippler's Orange Liqueur), and a Silver Medal (Old St. Pete Sweet Corn Whiskey). For more information, visit www.stpetersburgdistillery.com. Like them on Facebook at <a href="https://www.stpe

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