

October 12, 2005

## Food Stuff; Bottoms Up: Three New Vodkas From the Land of Milk and Sap

By MARIAN BURROS

Who knew that cow's milk and maple sap make excellent vodka? When Duncan Holaday finishes distilling the whey from milk and the sap from maples on his land in St. Johnsbury, Vt., he fills bottles with his artisanal handiwork, now available in New York City under the Vermont Spirits label. Vermont Gold, made from sap, has a richer mouth-feel than most vodkas, with a hint of sweetness, and is best straight from the freezer. Vintage Gold, made from early run sap, the equivalent of Grade A Fancy maple syrup, is slick with a nice bite. The cow's contribution, Vermont White, is for dedicated vodka drinkers. Vintage Gold is available only in New York, at Crush Wine and Spirits, 153 East 57th Street, \$59 for a fifth. Vermont Gold, about \$37, is available elsewhere, including Red, White and Bubbly, 211-213 Fifth Avenue, Brooklyn (Union Street), and Vermont White, \$32 to \$35, is expected there today. MARIAN BURROS

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