

OUTDOORS- INSPIRED CRAFT COCKTAILS- IN A CAN

BY TAMARA MULDOON

WHEN TWO FRIENDS WENT HIKING on a summer day near Oregon's Mt. Hood, an idea occurred to them. What if refreshing, flavorful, ready-to-drink cocktails came in an easily transportable can?

They couldn't shake the concept, so David Schleef, David "Rusty" Caldwell and another partner launched 503 Distilling in 2017 with an aim to do just that. All three were beverage-industry professionals, bringing experience and passion to their mission to deliver, in their words, "unique spirit-based cocktails and handcrafted traditional spirits to the world." Inspired by the outdoor splendor so abundant in Oregon's 503 area code, 503 Distilling's craft cocktails feature fresh, locally sourced ingredients.

The Wicked Mule blends vodka infused with fresh lime and ginger, together with homemade ginger syrup. This lightly carbonated take on a Moscow Mule has quite a kick. The Wicked Mule won the bronze medal at the American Distilling Institute's 2019 Spirits Competition.

The Blood Orange Greyhound uses grapefruit-infused vodka, grapefruit juice and lime, along with blood orange for an added touch of sweetness. Light and refreshing, it's a perfect choice for summer.

La Vida Mocha, launched as a winter seasonal, quickly became a year-round favorite. Cinnamon-infused rum, Riff Cold Brewed Coffee and organic Mexican chocolate from Holy Kakow makes up this versatile beverage. The taste is similar to a Spanish Coffee. Enjoy it hot, cold or on ice, straight from the can or with a splash of cream.

Cool off with **Five-O-Tea**, a thirst-quenching combination of black tea, fresh-squeezed lemon juice, tea-infused simple syrup from Portland Soda Works, and 503 Vodka. This stand-by

summer beverage now comes in an adults-only version.

I'm Your Huckleberry Lemonade takes another traditional hot-weather drink and gives it a new twist. This cocktail uses 503 Vodka infused with fresh huckleberries, blended with lightly carbonated homemade lemonade.

Whiskey lovers, this one's for you. Aged for two years in oak barrels, **Mt. Hood Barrel Aged Old Fashioned** combines rye whiskey, Bitter Housewife hazelnut bitters and maple syrup. At 20 percent alcohol per volume, this one is best enjoyed at home.

The company recently moved from Oregon City to Portland, needing a larger production facility to meet increasing demand. Plans include reopening their cocktail tasting room when conditions permit. The tasting room allows them to get customer feedback on experimental batches, helping to determine future canned cocktail flavors.

503 Distilling's unique canned cocktails can be found in Oregon state liquor stores, and in select stores across Washington, Idaho and California including Whole Foods, Walmart and Kroger's Northwest affiliates like Fred Meyer and QFC. Search for outlets in your local area by using the "Where to Buy" map feature on the company's website. They also offer online ordering for curbside pick-up or shipping via UPS. In addition to craft cocktails, 503 Distilling makes bottled spirits including vodka, rum, gin, whiskey, cinnamon rum and pear brandy.

Convenience, portability, quality ingredients and great taste make 503 Distilling's canned craft cocktails a perfect choice for camping, picnics, a day at the beach, backyard barbecues or just relaxing at home. Learn more at 503distilling.com.