

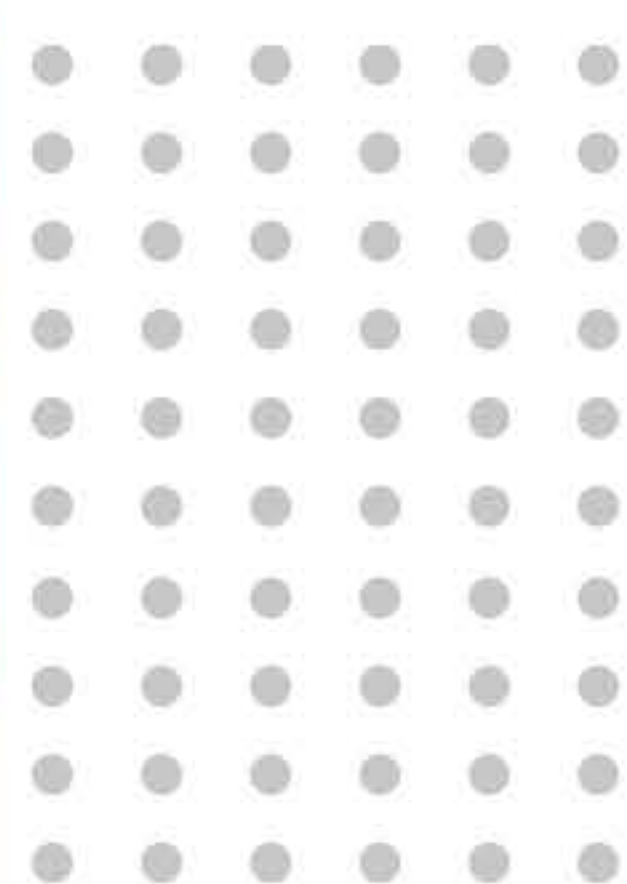
# From Sheep to Sip

This timeline traces the unconventional journey of transforming sheep's milk sugar into a unique alcoholic spirit.



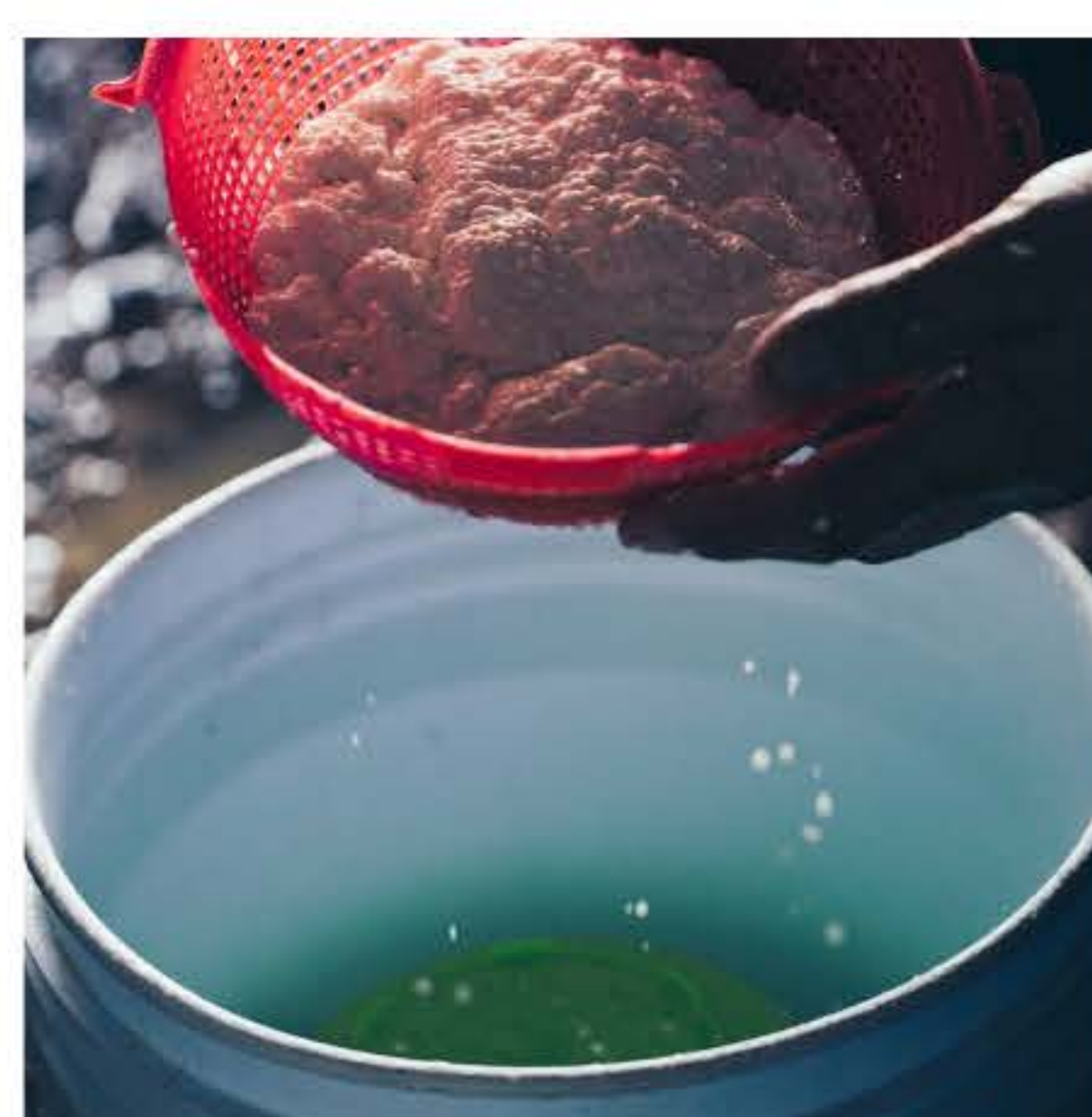
## Step 1

1



## Step 2

2



### Milk Collection

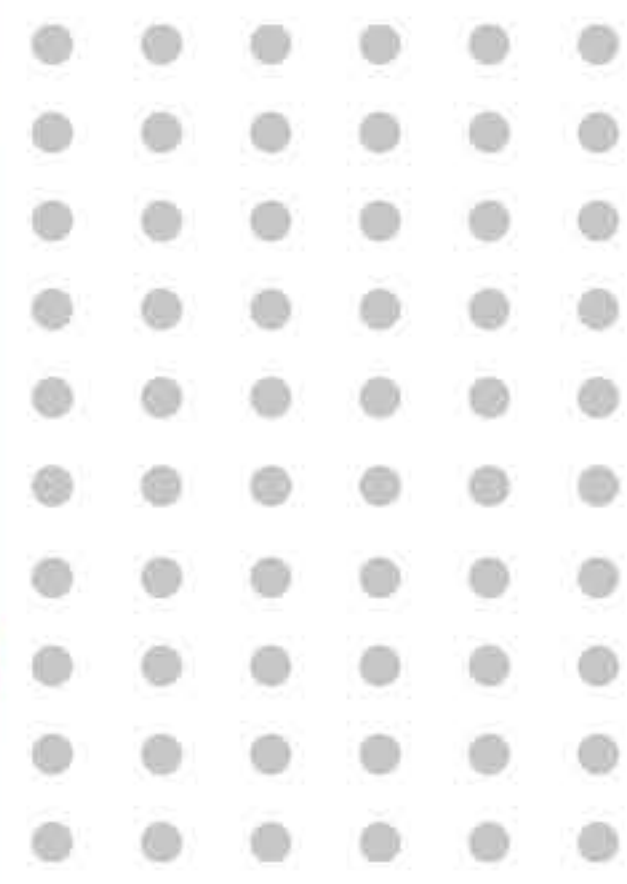
The process begins with collecting milk from sheep.

### Curds + Whey

Through the award-winning cheese-making process, the liquid remaining is called whey (a by-product).

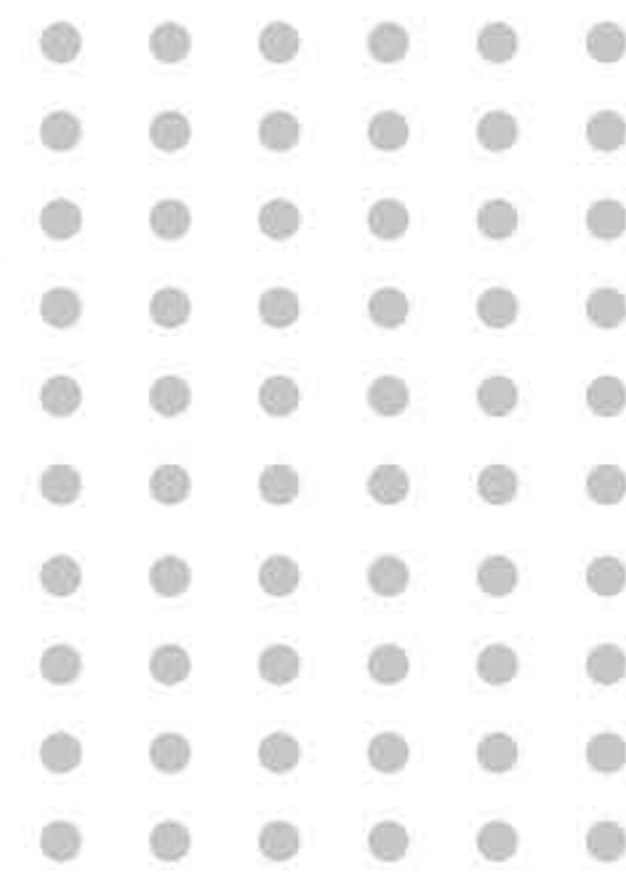
## Step 3

3



## Step 4

4



### Milk Sugar Separation

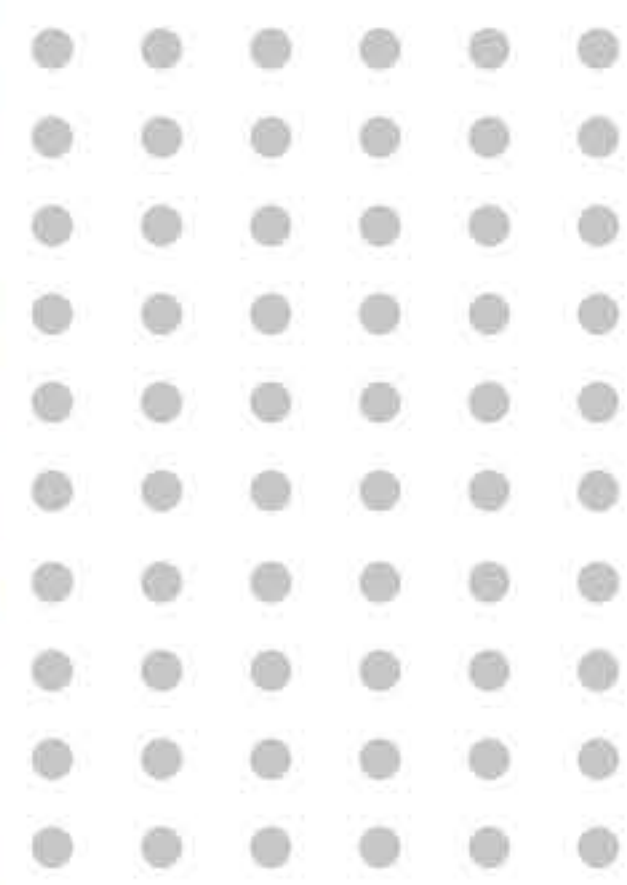
Lactose is extracted from the whey by-product to be transformed into fermentable sugar (glucose).

### Fermentation

Yeast is introduced to the sugar solution and left to rest for at least a week, allowing ample time for the yeast to convert the sugar into alcohol.

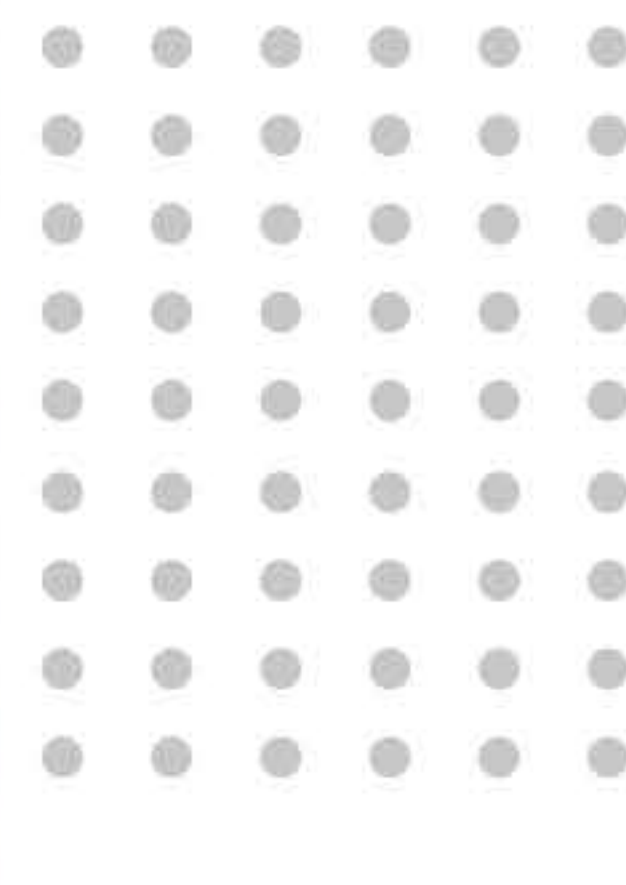
## Step 5

5



## Step 6

6



### Distillation

The fermented liquid is distilled to extract alcohol by using high heat.

### Cocktails

The result is a 190-proof vodka that will be diluted to the appropriate levels, filtered, bottled, and ready for crafting delicious cocktails.

## Hand-Crafted Sheep's Milk Spirits

