



For Immediate Release

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***MUTINY Island Vodka Launches World’s First and Only Vodka
Made from Breadfruit***

The launch of the first spirit created from breadfruit disrupts the vodka category with its natural citrus, melon and green banana flavor notes.

(*Christiansted, St. Croix, U.S. Virgin Islands (June 21, 2019)*) – ***MUTINY Island Vodka***, the world’s first and only vodka distilled from breadfruit and the brainchild of award-winning Chef Todd Manley, has launched as the inaugural spirit distilled and bottled at the newly-opened Sion Farm Distillery on the Caribbean island of St. Croix. The first vodka produced on St. Croix is revolutionizing the vodka category and is set to shake up the [cocktail](#) culture.

[Manley](#), originally from Virginia where he was chef/owner of multiple restaurants, owns four popular restaurants on St. Croix. He has called the Virgin Islands home since 2010. Manley’s passion for his adopted home and his commitment to the finest, most authentic ingredients drove his vision for ***MUTINY Island Vodka***, created in collaboration with gold-medal-winning distiller [Chris Richeson](#). “St. Croix is a magical place where history, culture and incredible people come together to create a rich experience,” said Manley. “***MUTINY Island Vodka*** started as a way for us to give back to this amazing island and its people.”

[Breadfruit](#), touted by many as an untapped superfood, is a versatile tropical fruit known and loved throughout the Caribbean and Pacific islands. “Breadfruit, with its rich history and legacy, provided us with a type of vodka we knew would be true to the island,” said Manley. “Hand-crafted ***MUTINY Island Vodka*** retains the character of the island breadfruit from which it is distilled.”

Manley continued, “With the creation of ***MUTINY Island Vodka*** and the opening of Sion Farm Distillery, we are committed to supporting the growth of St. Croix, and all of the USVI, by way of employment, agriculture, environmental initiatives and the vibrant tourist trade of the islands.”

[Sam Choy](#), celebrity chef, restaurateur and television personality was raised with breadfruit as a staple ingredient in many Hawaiian dishes. He is a strong supporter of ***MUTINY Island Vodka***. “Chef Todd and his team have taken the breadfruit that I grew up with to another level, while transforming the very nature of vodka,” said Choy. “***MUTINY Island Vodka*** is not only new, but it’s awesome! When you taste it for the first time, you taste the history of the islands.”

MUTINY Island Vodka is committed to the cultivation of breadfruit on its home island and throughout the tropical world. Breadfruit is an energy-rich food and a good source of complex carbohydrates, fiber, vitamins and minerals. In a world with nearly 1 billion hungry people, 80% of whom live in the tropics, the propagation of breadfruit is relevant and necessary*. “A portion of the proceeds from the sale of ***MUTINY Island Vodka*** will be donated to the Trees That Feed Foundation to support their efforts to alleviate hunger in tropical countries,” said Manley.

“Trees That Feed Foundation has been promoting the planting and use of breadfruit and its post-harvest products across the world,” said Mary McLaughlin, TTFF chair and founder. “We’re delighted that Todd and his team at **MUTINY Island Vodka** have had the vision to create a breadfruit vodka that consumers will enjoy and that will provide economic benefit to the farmers whose ingredients are used. We welcome their support of our efforts to build self-sustaining communities and entrepreneurs based on agroforestry”

The **MUTINY Island Vodka** name was inspired by the famous tale of the mutiny on the Royal Navy vessel HMS Bounty in 1789, known to most as "[The Mutiny on The Bounty](#).”

At launch, distribution will focus on the U.S. Virgin Islands and Puerto Rico, with plans for expansion throughout the United States to follow.

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About MUTINY Island Vodka

MUTINY Island Vodka is the world’s first and only vodka made from breadfruit. It is the first vodka distilled and bottled on the U.S. Virgin Island of St. Croix. Breadfruit, touted by many as an untapped superfood, is a versatile tropical fruit known and loved throughout the Caribbean, Pacific islands, Africa and other tropical locations. MUTINY Island Vodka is handmade from breadfruit in a state-of-the-art artisanal copper still and is naturally GMO and Gluten Free. It is the inaugural spirit of the newly-opened Sion Farm Distillery and is available in 750ml and 50ml sizes. For more information, visit <http://www.MUTINYIslandVodka.com> .

About TTFF

Based in Northfield, Ill., Trees That Feed Foundation is a not-for-profit organization devoted to alleviating hunger in tropical countries. TTFF aims to see communities in these areas with a sustainable food supply, marketplace for food products, increased job opportunity and an improved, reforested environment. TTFF works across the Caribbean, Central America and Africa to distribute food-bearing trees to local farmers and communities, provide training for tree care, and guide the development of avenues through which farmers can process fruit into flour and products for sale. A \$15 dollar tree can feed a family for a lifetime. Visit www.TreesThatFeed.org to learn more.

*<https://ntbg.org/breadfruit>

