



KELP SPIRITS

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IF IT DOESN'T WALK
AWAY FROM YOU,
YOU CAN MAKE IT INTO WINE



POST FERMENTATION

ONE GALLON
Kelp/ginger/tabsid

ONE GALLON
Kelp/tabsid

ONE GALLON
Kelp/rut X

ONE GALLON
Kelp/tabsid

ONE GALLON
Kelp/mesquite



WINE CONSULTANT
RECOMMENDATION

DISTILL IT



THE FERMENTATION RECIPE WAS GIVEN
TO UNCHARTED ALASKA DISTILLERY IN
KETCHIKAN FOR DISTILLATION USING
SEA GROVE SUGAR KELP

RESULT

Kelp vodka wins two awards at
2024 Alaska Symphony of Seafood





DOCKSIDE AND NATIONAL MARKETING STUDY HIGHLIGHTS

Both studies show a strong interest in kelp spirits

Seen as a unique and natural product

Alaska-made only important to tourists

Tourist market prefers option of mylar packaging while National prefers glass only

Very interested in sampling kelp spirits - seen as a high-end product