What makes

On The Rocks*

better than ice cubes?

- Zero dilution of your drink's perfectly-balanced flavors
- · Create the ideal chill level
- . No odors or odd tastes
- Forever reusable
- Naturally handsome and handmade – no two alike
- · Varied colors identify drinks

- Ice robs flavors and aromas by deep freezing fine spirits. On The Rocks is ideal for sipping scotch and other whiskeys and spirits in small servings at temperatures that enhance your drink without watering it down.
- One stone is usually all that's needed for the ideal chill without closing down the flavors. They stay cool long enough for you to leisurely enjoy your fine dram.
- Since granite is exceptionally dense, it stays cold longer than other stone types.
 Because it resists crumbling and is inert, it adds no impurities, flavors or odors to your drink, preserving its intended taste.
- The round contours and hand-eased edges allow the stones to swirl smoothly around the glass without scratching it.
 Their shape keeps them safely and predictably on the bottom as you sip.

To Use:

HANDMADE ONE AT A TIME IN NEW HAMPSHIRE, THE GRANITE STATE.

- 1. Chill in freezer at least 2 hours, with or without the hardwood tray
- 2. Place gently in glass as you would ice cubes
- 3. Enjoy your chilled drink without watering it down
- 4. Rinse stones and return to freezer for next time

Stones

Won't absorb odors or flavors. Wash before using. Do not chew or eat. Not for chilling large drinks. Stones are about 1.5° dia x 1.25°H or 1.25° cube and present no choking hazard. FDA classified as safe for food contact.