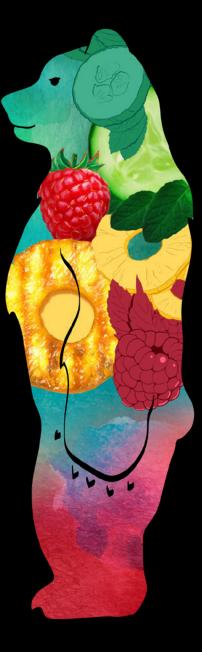
loft & bear

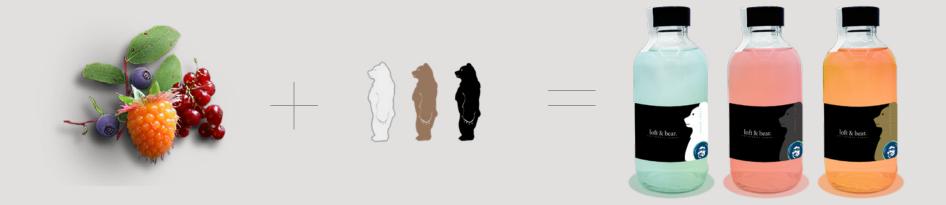


CO-BRANDING



P R O P O S E D C O L L A B O R A T I O N S

The best moments are the ones we share with others. We hope that our award-winning vodka can be a part of those moments. We've been happy to collaborate with other brands in the past, and are open to doing so again. Let's make memories together.



A L A S K A A I R L I N E S

Loft & Bear's artisanal craft RTD cocktail offerings, utilize our small batch award winning vodka and fresh local ingredients to introduce consumers to a curated and unique beverage experience. We envision that utilizing Alaskan wild berries will be a small introduction for Alaska Airline passengers to Alaska's native food culture. Additionally, integrating the native names for Alaska's three main bear species is a natural link with our brand identity and will help in the education and recognition of Alaska's indigenous peoples.

KYANI BERRY

loft & bear.

(#

polar bear

The Inuit believed that Nanuk, the polar bear, was powerful and mighty, and they thought that he was "almost man". Nanuk was the master of bears, meaning he decided if hunters deserved success in finding and hunting bears and punished violations of taboos. SALMON BERRY



loft & bear.

A

aklak KODIAK B

CODIAK BROWN BEAR

Though Kodiak bears are often touted as the world's largest land carnivore (meat eaters), they are really omnivores (using a variety of foods). They actually spend more time eating grass, plants and berries than meat.

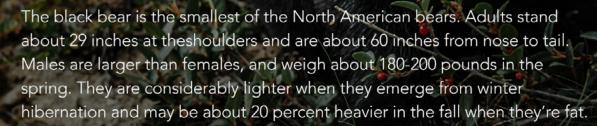
The second

RED CURRANT

iyyagrik BLACK BEAR

loft & bear.

(#





INFLIGHT COCKTAILS

Kyani Berry Red Currant Salmon Berry



LIMITED EDITION

Exclusive co-branded labels from our proposals with:

Yanmar J-League Soccer Baker's Bay Golf & Ocean Club



LIMITED EDITION

Exclusive co-branded labels from our proposals with:

Sasashige Restaurant Bulgari Bar (Tokyo -Osaka)

L E A R N M O R E



CONTRACT DISTILLING · READY TO DRINK BOTTLING & PACKAGING · STORAGE & AGING CREATIVE EVENT & MEETING SPACE · TTB FILING SERVICES CO-BRANDING · RECIPE DEVELOPMENT · R&D & INCUBATION

C O N T A C T

6414 MCKINLEY AVE.	DISTILLING@YSA.LA
LOS ANGELES, CA 90001	WWW.YSA.LA
323.591.8550	@ #LOFTANDBEAR