

FROM THE BAR STOOL

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FROM YOUR
CRAFT SPIRITS
SPECIALISTS:

What's New In Young's Market Company's Craft Spirits Portfolio?

Our guide to new products, things we have learned, people we have met, places we have visited, and upcoming events that are getting us excited

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Get your passports ready,
Let's Gin around the world!



What is Gin?

Gin is a spirit which derives its predominant flavor from juniper berries (*Juniperus communis*). From its earliest beginnings in the Middle Ages, gin has evolved over the course of a millennium from a herbal medicine to an object of commerce in the spirits industry. Today, the gin category is one of the most popular and widely distributed range of spirits, and is represented by products of various origins, styles, and flavor profiles that all revolve around juniper as a common ingredient.

Going back hundreds of years to the late 1500s Gin was used medicinally and thought to cure ailments like colic. Later in the military the Gin & Tonic came about so that soldiers could get their daily dose of quinine which helped to ward off malaria. Even earlier it was shared by the Dutch forces as the English fought along side them and they joked that it gave the “Dutch courage”. Where as Genever is more of a “white dog” in that they utilize wheat, rye, barley and corn in their ‘malt wine’ or beer, Gin is typically fermented from just wheat or rye. To be classified as Genever or Gin the spirit must contain juniper which could be compared to modern day’s super fruit like the acai berry. Other botanicals are included in or after distillation and can vary in 31 as we see in *The Botanist* or as few as 1 like our Juniper forward Crater Lake Gin.

English/London Dry-style Gin

English/London Dry-style gin is made using neutral grain spirits. The juniper and other botanicals (such as lemon, anise, almond, cinnamon, saffron, frankincense, coriander, cucumber, and cassia bark to name a very few) are introduced during re-distillation in a “gin basket”.

This type of gin cannot contain added sweetening in order to retain its dry quality and is usually a high proof (from 80 to 95 proof).



New Western Style Gin

New Western Gin was coined by Ryan Magarian one of the creators of Aviation Gin to describe what is going on with a lot of the new boutique gins. These gins are definitely taking a more artistic approach to their products moving away from the Juniper dominant style most people associate with being on the breath of old people. Joking aside this more balanced style has rekindled a passion for drinking Gin led by brands like Hendricks and has even led to the creation of products which are NOT gin but super close like the botanical and herb garden like goodness found in Art in the Age's Sage.



American Gin

American-style gin is also made from neutral grain spirits, but the juniper and botanicals are added after distillation as an infusion. This type of gin has many names, such as compound gin, bathtub gin, and cowboy gin. American-style gins are also high-proof (from 80 to 95 proof). This is the style of Crater Lake Gin at 95 proof.

Plymouth Gin

Plymouth Gin is a full bodied, slightly fruity and also aromatic style of gin. This gin was originally pioneered on the English Channel in the port of Plymouth. Today only one producer in Plymouth, Coates & Co., still fabricates a Plymouth Gin. However, they also control the rights to the name and term Plymouth Gin, so they will continue to be the only producer for the foreseeable future.



Old Tom Gin

Old Tom Gin is a sweeter style of London Dry Gin. It is essentially derived by adding a two to three percent sugar solution to the London Dry style. Old Tom Gin was the original style of gin used in the Tom Collins cocktail and generally the variety of choice during the 19th century. It is often described as the missing link between the Dutch Genever and London Dry.



Dutch/Holland-style Genever

This leads us nicely into, Genever, our fourth and final classification of gin. Genever or Dutch Gin is the original style of gin and is produced through a malted grain mash that is quite similar to whiskey. Genever's, at around 70 to 80 proof, have a tendency to be a lower proof than their English brethren. Genever is generally aged in oak for anywhere between one to three years and comes in two forms. *Oude* or old Genever is the original style and generally possesses a straw hue. It tends to be fairly sweet and aromatic, while *Jonge* or young Genever has a drier palate and lighter body.



Sloe Gin

Sloe Gin is not really a Gin, rather it is a sweet liqueur with a Gin base. It is flavored with blackthorn plums ("Sloes" are the small purple fruit produced by the blackthorn) and aged in wood barrels. It is most commonly served in a Sloe Gin Fizz.



Ford's London Dry



Distilled in London at Thames Distillers, Fords Gin is a collaboration between 8th generation Master Distiller Charles Maxwell and Simon Ford of The 86 Co.

The gin, a mix of 9 botanicals, starts with a traditional base of juniper & coriander seed and is balanced by citrus (bitter orange, lemon & grapefruit peel), florals (jasmine flower & orris) and spices (angelica & cassia). The botanicals are steeped for 15 hours before distillation in 500 liter stills.

The 86 Co. tested the recipe in classic gin drinks before finalizing their formula. Its style is aromatic, fresh and floral with elegant notes of orange blossom in a harmonious blend with citrus and juniper.

Botanicals composition:

- 49.5% Juniper from Italy: Savory, refreshing, pine, lavender
- 30.5% Coriander Seed from Romania: Spice, citrus, orange, structure
- 3.2% Lemon Peel from Spain: Sharp bright citrus, also adds dryness
- 3.2% Bitter Orange Peel from Morocco: Brightness, sweet & bitter citrus
- 3.2% Grapefruit Peel from Turkey: Sharp, tangy, citrus, pith
- 3.2% Angelica from Poland: Pungent sweetness & dryness
- 2.1% Cassia from Indonesia: Warm sweet aromatic spice
- 3.2% Jasmine from China: Elegant & floral, adds dry finish
- 2.1% Orris from Italy/Morocco: Earthy & floral, binds flavors



Oxley Gin



Oxley Gin is the first spirit distilled without heat. The result of 8 years of painstaking research, this unique spirit is created through an innovative “cold distillation” process that produces small quantities of distinct-tasting London Dry Gin under a vacuum. The process perfectly captures the flavors from the 14 botanicals without alteration or cooking, resulting in a bold, fresh liquid with a refined palate and a luscious silky mouthfeel, good enough to sip neat or enjoy in your favorite cocktails.

Only 120 bottles are produced in a single day using this “cold distillation” method. A vacuum reduces the pressure in the still and, as a result, lowers the temperature to approximately -5 degrees Celsius, causing the macerated spirit in the still to ‘boil’ and turn to vapor. At this point the natural essences from the botanicals are captured and preserved in the vapor transferring to the final distilled spirit which is reminiscent of the natural ingredients used to create it.

We peel, hand cut and freeze fresh lemon, orange and grapefruit peel rather than use dried citrus peels. Because dried peels are dried using heat they will impart cooked notes that we try to avoid when creating Oxley’s “cold distillation” method.

Lastly we add Meadowsweet, a botanical indigenous to England, that adds an intense, sweet, floral middle note that has a slight almond finish. It compliments well with the citrus and bridges the fresh juniper top notes with the herbal and spicy base notes.



Bluecoat American Gin



Handcrafted by Philadelphia Distilling, organic Bluecoat American Dry Gin is a delectably fresh spirit guaranteed to seduce every sense in your body. It's a revolutionary departure in style from the venerable British brands that may well change how you think of gin from here on out.

Bluecoat is created in a small copper pot still designed specifically to produce ultra-pure small batch spirits. Its singular size and shape allows the master distiller to control the process with surgical precision. The gin is distilled in small batches on a foundation of neutral grain spirits made from rye, wheat, barley and corn. The proprietary recipe of botanicals and aromatics includes juniper berries, sweet orange peels, lemon and lime zest and other fresh citrus. It is bottled at 94-proof.

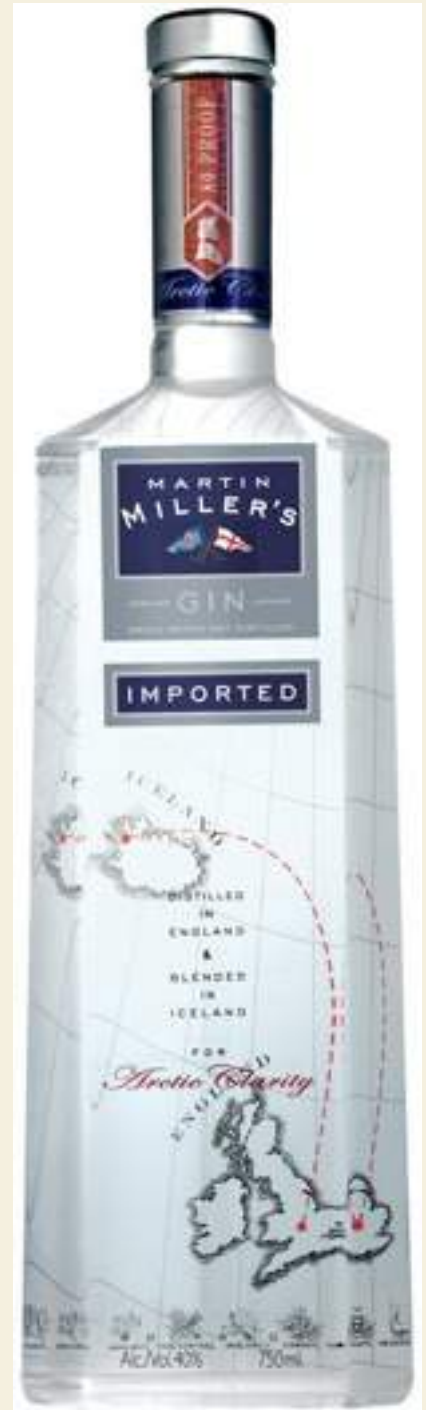
Bluecoat is indeed a distinctive American dry gin. The spirit is generously aromatic and features a brilliant citrus and herbal nose with earthy juniper notes that follow closely behind. It has a silky lightweight body that immediately fills the mouth with a complex array of dry citrus and juniper-laced flavors. The award-winning gin finishes long and citrusy. The combined effect is mesmerizing.



Martin Miller's London Dry Gin is something of an anachronism. It may currently reside in the 21st century, but its character and production methods are straight out of the early 1900s. This innovative spirit is produced in Langley, England in a century-old copper pot still built by the preeminent craftsmen at the John Dore & Co lovingly named Angela. The fresh botanicals and aromatics—a proprietary mix comprised of juniper, orange and lemon peels, Florentine iris, coriander, licorice, cinnamon, cassia bark, nutmeg, angelica and orris root—are steeped in neutral grain spirits for up to 12-hours prior to distillation. The pot still slowly, gently elicits the aromatics and essential oils from the botanicals to produce an artisanal spirit with more complex, pronounced flavors, something high-tech continuous stills are less able to achieve.

After distillation is when things get really interesting. The gin is carefully transferred onboard ships and sailed 3,000 miles through the North Sea and North Atlantic to the west coast of Iceland. It's then taken to the remote village of Borganes, source of the famed Selyri Spring. The glacier-fed water—considered among the purest and softest on earth—is used to reduce the London dry gin to its bottled strength of 40% alcohol by volume (80 proof). They are extraordinary lengths that yield extraordinary results.

Super-premium Martin Miller's is a feast for the senses. The crystal clear gin has a silky lightweight body and a fresh wafting bouquet laced with the crisp aromas of citrus zest, spice, jasmine and subtle juniper notes. On the whole it's rather invigorating. The palate presents itself immediately, filling the mouth with an extravaganza of flavors ranging from spicy anise and black pepper to juniper berries and fresh lemons and oranges. The finish is warm and satisfying.



Those looking for a London dry gin brimming with vitality and steeped in tradition need look no further than Martin Miller's Westbourne Strength. Presented at a slightly more concentrated 45.2% alcohol by volume (90.4 proof), the award-winning gin has a soft, light body with more citrus and juniper on the nose, which as would be to be expected, produces some alcohol-induced tingle on the tongue. It delivers the same brilliant display of flavors as the lower proof version and generates noticeably more warmth on the finish. It's a genuine treat in all respects.



Hendrick's uses a blend of spirits produced from a Carter-Head Still (constructed in 1948), of which there are only a small number in the world, and a small [pot still](#), originally built in 1860 by Bennett, Sons & Shears. Both have been restored to working order after being bought at auction in the 1960s by current William Grant Life President, Charles Gordon. The two stills produce strikingly different styles of gin due to their different construction and methods of distillation. The pot still is generally referred to as the Bennett still. The still itself is quite small, which in general will allow most of the flavor characteristics of the botanicals to pass into the spirit. The still is charged with neutral spirit and the botanical recipe added to the liquid, along with some water. This is left to steep for 24 hours, which begins the process of extracting the flavor from the botanicals. The still is then heated by means of an external steam jacket to boil the liquid. As the pot begins to boil, vapor moves up the short column of the still and eventually meets the condenser, where vapors are turned back to liquid and collected. First runnings can be as high as 92% alcohol, with a gradual decrease in the strength as the distillation progresses. Once all of the alcohol is collected, the final spirit will be approximately 75% alcohol v/v. This spirit is of a heavy, oily character with a strong juniper-flavor.

In contrast, the spirit derived from the Carter-Head still is much subtler with light floral and sweet fragrances. Its method of production is quite different, with only the neutral spirit and water added to the pot of this still. All botanicals used with the Carter-Head are added to a flavor basket at the very top of the still. Rather than boiling the botanicals, which produces the strong pungent spirit of the Bennett still, the Carter-Head bathes the botanicals in the alcohol vapors only. As these rise up through the still, they enter the base of the botanicals basket. Inside, the botanicals are contained in copper baskets, which hold them together while allowing the vapors to be fully exposed. As the evaporated alcohol moves through the botanicals it efficiently extracts flavors from them, which are carried out of the basket along with the alcohol until they reach the condenser. Only the lighter, sweeter and floral flavors are able to be extracted by this method, which gives the spirit its distinctive character.

The final Hendrick's gin is a blend of these two spirits with an addition of Cucumber essence and Rose petal essence.



The Botanist Gin



"The Botanist", small-batch, artisanal Islay gin we use nine of the classic gin aromatics – orris root, cassia bark, coriander seed, etc – and augment these with a heady harvest of 22 wild, native island botanicals, hand-picked by our expert foraging team from the windswept hills, peat bogs and atlantic shores of this Hebridean island of Islay, at the Bruichladdich distillery.

This truly seasonal and exotic cocktail is then slow "simmer" distilled in our unique and cherished lomond pot-still, "ugly betty". Betty prefers to work at low-pressure and won't be rushed. So our precious botanicals are slowly and gently coaxed into releasing their complex, signature aromatics.

This was a unique project for our head distiller, Jim McEwan.



St. George Gins



Bontanivore

Wheat based and contains **19 botanicals** aiming for a gin beyond juniper:
 Angelica root, Bay leaves, Bergamot, Cardamom, Caraway, Cilantro, Cinnamon,
 Citra hops, Dill, Fennel, Ginger, Juniper berries, Lemon peel, Lime peel, Orris
 root, Peppercorn, Seville orange peel & Star anise
 16 botanicals are added to the still during distillation
 3 Botanicals go into the botanical basket (Juniper berries (not cracked), Bay
 leaves & Cilantro)
 Tasting Notes: Fresh, elegant, balanced – expressive of its lush botanical
 pedigree



Terroir

Wheat based and contains **8 botanicals** inspired by the wild beauty of the
 Golden State's Mt. Tam area..
 Botanicals: Angelica root, Bay leaves, Cinnamon, Coastal sage, Coriander,
 Douglas fir tips, Juniper berries & Orris root.
 3 distillates: Douglas fir (sourced from Mt. Tam), Coastal sage (sourced from
 Mt. Tam) & Wheat based distillate with the other 6 botanicals
 Tasting Notes: Earthy, woody profile think Douglas fir, bay laurel and coastal
 sage with bright citrusy top notes



Dry Rye

100% pot distilled rye white dog which becomes a gin when **5 botanicals** are
 distilled in. This is a gin for juniper nuts and whiskey lovers.
 Botanicals: Black pepper, Caraway, Grapefruit peel, Juniper berries & Lime
 peel. Contains **50% more juniper** than Bontanivore and Terroir and the
 Juniper berries are "cracked"
 Tasting Notes: Juniper driven with warm bass notes of pepper and
 caraway along with a sweet maltiness reminiscent of a genever.



Russell Henry Gin



Local Mendocino Tamar Distillery, working out of Germain-Robin (famous for its California brandy), has decided to jump into the gin game as well with three of his own. Under the Craft Distillers rubric, the portfolio showcases distiller Crispin Cain's contributions to an ever-expanding lineup. The labels and the overall packaging are as elegant as the spirits themselves. Here's a rundown of each gin's particular profile:

Russell Henry London Dry Gin - Bright juniper aromas with floral elements and white pepper on the nose. The palate is clean and fresh with vibrancy.

Russell Henry Malaysian Lime Gin - The best part about the Malaysian Lime gin is that it isn't overly citrus-oriented. The pith from the lime is apparent, but it marries well with the herbaciousness of the juniper and the spiciness of the pepper. This would be great in almost any cocktail because of its nuance.

Russell Henry Hawaiian White Ginger Gin - If you've been making Moscow Mules with vodka, the time for doing that is over. The Hawaiian White Ginger gin is the perfect replacement. While the spice and sizzle of the fresh ginger comes through on both the nose and the finish, the profile isn't dominated by it. This is a very graceful gin that moves over the palate with lithe balance.



Berkshire Mountain Distillers



Greylock Gin

GOLD MEDAL WINNER - San Francisco Spirits Competition.

Berkshire Mountain Distillers' Greylock Gin is handcrafted in small batches. Our proprietary blend of 7 botanicals, packed in to a gin head suspended over a pot still, infuses the distillate with its unique essence. We use this time honored and labor intensive method to bring you a London dry style gin of exceptional quality. 40% ABV, 750ml.



Ethereal Gin

Berkshire Mountain Distillers' Ethereal Gin is handcrafted in small batches. Ethereal is a true gin-lovers gin, brimming with botanicals, with balanced flavors, yet bold and sublime. Ethereal is a limited edition gin, its recipe and label color changing with each batch. 43% ABV, 750ml.



F.E.W. Gin



FEW Spirits are produced grain to glass on-site. Mashed, fermented, & distilled at the distillery.

FEW Spirits Standard Issue Gin has a more neutral base and is focused on juniper and fennel.

It is bottled at 114 proof in homage to the daily rations of gin given to sailors in the Royal Navy – which were provided at a strength sufficient to ensure that weapons would continue to fire with gin spilled on the gunpowder. FEW Spirits Standard Issue Gin is fantastic in tonic (as the sailors would have consumed).

Mash Bill: 70% Corn, 20% Wheat, 10% Malt

FEW Spirits American Gin is dominated by citrus & vanilla, among the 11 botanicals. The backbone is homegrown cascade hops with vanilla sourced direct from a Madagascar farmer co-op. Grains of Paradise give a very slight hint of pepper on the finish.

FEW Spirits American Gin has a whiskey base, giving the spirit a unique graininess & sweetness, rare among gins. Additionally, the yeast provides a fruity character more toward cherries & raspberries, but without overpowering the grainy character of the base spirit.

Mash Bill: 70% Corn, 20% Wheat, 10% Malt



Bombay Original & Bombay Sapphire

The flavoring of the drink comes from a recipe of ten ingredients (which the bottle's label boasts as "10 exotic botanicals"): almond, lemon peel, licorice, juniper berries, orris root, angelica, coriander, cassia, cubeb berries, and grains of paradise. The spirit is triple distilled using a carter head still, and the alcohol vapors are passed through a mesh/basket containing the ten botanicals, in order to gain flavor and aroma. This gives a lighter, more floral gin rather than the more-common 'punchy' gins that are distilled using a copper pot still. Water from Lake Vyrnwy. The original has 8 botanicals.



Bombay Sapphire East

The spirit has always been officially classified as a London Dry gin and produced in England. The "East" in this case instead refers directly to the new, Asia-inspired flavors added to the spirit, which include Thai lemongrass and Vietnamese black peppercorns. Unlike more common gin production methods where botanicals are steeped in a neutral spirit before distillation, these additional tweaks are vapor distilled via a botanical basket hung in the still just like the other 10 flavor profiles found in regular Sapphire, resulting in the dampened juniper profile the brand is known for.



Rogue Spruce Gin/ Pink Spruce Gin, Oregon

With over 100 pounds of fresh, hand-peeled cucumber in every batch, Spruce Gin is created using fresh Oregon spruce and 10 other natural botanicals and spices.

Rogue Spruce Gin received the Platinum medal and was named the "World's Best Gin" at the World Beverage Competition in Geneva, Switzerland.

Spruce Gin opens with aroma of fresh juniper blossoms and subtle citrus notes.

With light-to-medium body, the fruity-yet-dry flavors of cucumber and tangerine transform into a distinct spruce finish.

Pink Spruce is finished for 4-6 months in Oregon Pinot Noir wine Barrels.



Fremont Mischief Gin, Washington

Fremont Mischief Gin starts with spirit distilled from locally grown winter wheat which is then infused with botanicals that were chosen—not only for their flavor—but also for their aphrodisiac powers. After this infusion of flavors, it is re-distilled and brought to proof with spring water from Mt. Rainier. The aromas mildly show pine, juniper, peppery grains and lemon & grapefruit zest. The flavor begins with the aromas and build to include chamomile, cinnamon, cardamom, grains of paradise and orange. The finish is clean, layered, lingering and spicy. Mischief gin is a great example of American dry gin



Crater Lake American Gin, Oregon

Crater Lake Gin is a return to the roots of American gin. At 95 proof and the juniper infused after distillation, it is a modern interpretation of the compound gins that were so common in America a century ago. Pure Cascade Mountain water and juniper berries handpicked from trees growing wild in the Central Oregon high desert – some over 1000 years old – give our gin a clean, crisp flavor that is not muddled by an array of competing botanicals. This is a gin for the golden age of the cocktail.



Boodles Gin

Created in 1845 and named after the Boodles Club in St. James, London, Boodles was the favorite gin of one of the club's most famous members, Winston Churchill. It is a juniper and coriander-based gin, distinct for having a more understated juniper flavor and unique profile.



Greenall's London Dry Gin

G&J Greenall have been distilling exquisite and innovative gins since Thomas Dakin founded the company in 1761. Greenall's Gin is a traditional London Dry Gin, which continues to be distilled using the original Greenall family recipe. Over 250 years, the gin has changed little and is still produced using the traditional distillation methods overseen by the 7th Master Distiller, Joanne Moore.



Bloom London Dry Gin

BLOOM is a delicate floral London Dry Gin, inspired by the natural flora of an English country garden. Chamomile, pomelo and honeysuckle were chosen as the three key botanicals – each one helping in its own unique way to create a more delicate and subtle gin drinking experience.

The citrus notes from pomelo bring lightness and freshness to the flavor, the edible nectar of the honeysuckle provides a rich smoothness, while chamomile drifts like a feather through the gin, infusing a gentle floral calmness into the taste. The delicacy and distinctiveness of these key botanicals effortlessly complements the juniper which is at the very heart of all gins.



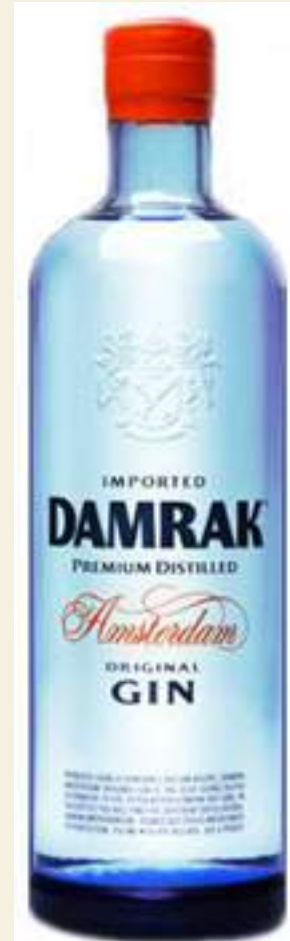
Damrak Gin



Damrak, which is considered a Amsterdam/ New Western Style gin, is described as having a nose of Garden of Eden, cinnamon, sweet spice, lots of spice, herbal juniper, lime soufflé, lime, and mint. Judges also noted a palate of floral juniper, cracked juniper berries, flowers, mint leaves, mint, tea, coriander, orange, anise, pine resin, and menthol. On the finish, described as spicy, soft, and easy, drinkers will experience floral talc, juniper, peppercorn, herbs, and dried citrus.

Damrak Amsterdam Original Gin combines 17 botanicals and is distilled five times for unparalleled clarity at 83.6 proof. The recipe for Damrak Original Gin is based on a discovered recipe from Lucas Bols, one of the world's oldest existing commercial distilleries in the world.

Damrak Amsterdam Original Gin is an exceptionally smooth gin that is anything but a London Dry Gin. The profile contains much less pronounced juniper flavor and a higher concentration of citrus notes. Damrak is a premium gin ideal for the new gin drinker seeking an accessible, unique citrus flavor or even the non-gin drinker who loves a great citrus spirit.



Rehorst Wisconsin Gin



Rehorst Premium Milwaukee Gin owes its unique character to a host of botanicals which are balanced and distilled in small batches using the best equipment we know of- our distillers sense of smell and taste. Made with 9 botanicals including two never found in any Gin before. The first, Sweet Basil adds a unique floral character which elevates our Gin to a crescendo of flavor unattained by any other gin before it. Next, we use Wisconsin Ginseng! Long recognized as the worlds finest quality Ginseng, the majority of this crop is exported to Asia where it is revered by herbalists. We use it to add an earthiness to our Gin that gives it a uniquely Wisconsin flavor.

Anise, Cardamon, Coriander, Juniper, Lemon Peel, Orange Peel, Saigon Cassia, Sweet Basil & Wisconsin Ginseng are the botanicals used to create this 88 proof gin that is unlike any other.



BOLS GENEVER



The world's 1st white spirit, Genever is the main ingredient in many classic cocktails and was ten times more popular than London Dry Gin in the U.S. until Prohibition.

Lucas Bols Company in Amsterdam has been making Genever since 1664 and the version gaining popularity here is crafted according to a recipe devised by Lucas Bols in 1820.

The heart of the spirit is called "malt-wine," which is triple-distilled in traditional copper pot stills from a fermented mash of rye, corn and wheat. It constitutes 50% of the finished product. The malt-wine is then blended with an infusion comprised of neutral grain spirits and a proprietary mix of juniper berries, botanicals and aromatics. The finished product is bottled at 42% alcohol by volume (84 proof).

When nosing and tasting Genever you'll find that it has a medium-weight body and captivating malty, floral and fresh cherry aromas. It is cool and slightly spicy before quickly bathing the palate with a generous helping of citrus, malt and black pepper. The juniper really comes out during the warm lingering finish. It's such an engaging spirit that many whiskey enthusiasts will enjoy with its complex, malty character.

Genever is protected in the same way that cognac and Champagne are as it can only be made in Holland and it must conform to rigid quality standards.

Genever is often misconstrued as a type of Dutch gin but Gin was developed well after Genever and is characteristically different as you'll see when you taste the two side by side.

Barrel-Aged version is made the same way but it's aged in a mix of old and new French Limousin barrels for 18 months.



Cocktails?

Bols Genever is ideally suited for use in classic cocktails such as the Martini, Gimlet and Aviation to the Clover Club, Gin Fix, Pink Lady or a Tom Collins.

Sage



Thomas Jefferson was a man of many achievements – a Founding Father, a speaker of five languages, third president of the United States and one heck of a horticulturist. (He reportedly obsessed more about his Monticello garden than about writing the Declaration of Independence).

Jefferson's foremost botanical adviser was Bernard McMahon, a horticulturist who emigrated to Philadelphia in 1796 and published the country's first seed list, which caught the eye of its botanically predisposed president. This led to a longtime correspondence during which McMahon became Jefferson's friend and gardening mentor.

After dispatching Lewis and Clark to explore the continent, it was McMahon, whom Jefferson tasked with growing and chronicling the 130 plants discovered on their expedition, resulting in the book "Flora Americae." In a time when the Founding Fathers were consumed with distancing themselves from traditional English gardens, McMahon's book was a godsend, giving men like Jefferson the resources to create stunning and productive gardens based on plants native to the New World.

In those days, it was customary for the gentry to make their own garden spirits. Each family's was different, reflecting both their tastes and the output of the local soil. For our fourth Art in the Age libation, we thought it would be interesting to create a refreshing "garden gin" using some of the esculent botanicals chronicled by McMahon in his publications and grown by Jefferson at his Monticello gardens.

The result is sipable and fascinating, swirling with the grace and elegance of a post-colonial, pre-industrial America. With an intoxicating aroma and woody, herbaceous flavor, SAGE mixes deliciously in both savory and sweet cocktails. Instilled with organic American botanicals including thyme, rosemary, lavender, fennel and, of course sage, it calls to mind an earlier, more verdant world, when nature was more abundant and adventures more frequent. Please join us in our revival of craft cocktails from simpler times.



Sipsmith London Dry Gin & Sloe Gin



The Still; Prudence is the first copper still to launch in London for nearly 200 years. We designed her with Germany's oldest distillery producers, Christian Carl. She is the only one like this in the world.

Prudence's bespoke design combining a pot, with a carter head and a column still makes her incredibly versatile, allowing us to distill both our Barley Vodka and London Dry Gin from the same still - albeit with a cleaning day in between.

The swan motif on the Sipsmith mark is a reference to the "swan's neck" pipe where the spirit vapour turns above the still, and is a representation of the beautiful and elegant Prudence who is at the heart of everything we do.

Botanicals; We use ten carefully selected botanicals from around the globe to make our London Dry Gin. Macedonian juniper berries, Bulgarian coriander seed, French angelica root, Spanish liquorice root, Italian orris root, Spanish ground almond, Chinese cassia bark, Madagascan cinnamon, Sevillian orange peel and Spanish lemon peel.

SLOE GIN

First we distilled our award-winning London Dry Gin in our copper still. Then we left it to rest on wild sloe berries, hand-picked in the autumn. The result is a truly handmade sloe gin that is subtle, complex and bursting with flavour.



Prominent juniper & bold spice.

Pot distilled. (Pictured)

-Corn based spirit
Base spirit is from Dent corn which is what most bourbons come from.

Distillation takes about 11 hours per 100 gallon batch.

Ingredients are macerated and go directly in the still and are left there during the entire distillation.

About our Botanicals

Traditional-

Juniper, angelica, coriander, orris, bitter orange peel, cassia

Unique-

Tasmanian Pepperberry & Grains of Paradise



BROOKLYN GIN



Brooklyn Gin is a craft spirit made in New York with fresh citrus peels and hand-cracked juniper. Our gin is fresh, complex, and flavorful. It's good enough to drink on its own and we're proud of that.

We use 100% fresh citrus peels and hand-cracked juniper. By hand-cutting the citrus fruit, and releasing the essential oils in the juniper berries, we make a more vibrant gin than the distillers who use frozen or dried citrus peels.

We're three guys with one Copper Pot Still. We take three days to make 300 bottles of gin. Unlike mass-produced factory gins, we do everything by hand. It takes more time and effort, but we believe you can taste it in your very first sip.

In kinship with the craftsmen who embody the Brooklyn spirit – we set out to make a small-batch American gin by hand. We distill Brooklyn Gin using locally purchased fruit and 100% corn grown in upstate New York.



Young's Market Company

BOUTIQUE GIN PORTFOLIO

We hope you enjoyed this more in-depth look at our boutique Gin portfolio.

It's incredible how diverse the segment of Gin is. The styles and textures, flavors and history, all tell a story of where these gins came from, and why they are the way they are.

Gin is no longer Vodka's little step brother. Gin is alive and well. Gin consumption and interest is on the rise. While Vodka boasts tasteless and odorless, Gin boasts, unapologetically even, flavor and smell.

From Botanicals composition to the base of these Gins & Genevers, every

product reviewed in the newsletter found its own way of being original and unique.

Now it's your turn! Discover what gin has to offer. Understand the nuance and subtleties that make Gin, the future of clear spirits.

What a concept, choosing to drink something because of its flavor, as opposed to lack of it.

Cheers!

Alessandro Bermudez

