

# Bottle #1

## Bombay Sapphire London Dry



Producer: **Bombay Spirits Company Ltd.**

Location: **England**

ABV: **40%**

### Botanicals (other than juniper berries...)

- Lemon Peel
- Coriander Seeds
- Angelica Root
- Orris Root
- Grains of Paradise
- Cubeb Berries
- Cassia Bark
- Almonds
- Liquorice

### The Geeky Stuff

“London Dry” is a legal designation, which stipulates that this gin may not contain more than 0.1 grams of added sugar per litre, nor any other additives other than water. The gin must be bottled at minimum 37.5% ABV, and the foremost botanical must be juniper. London dry does not have to be made in London!

Bombay Sapphire achieves a delicate complexity through the use of vapour infusion, where the botanicals are suspended in a copper basket that the spirit vapours pass through, as opposed to combining them with the liquid at the bottom of the still.

### Fun Fact

When Bombay Sapphire entered the gin market in 1987, they differentiated themselves by openly advertising their botanicals, rather than keeping them secret.

# Bottle #2

## Tanqueray

### No. Ten



Producer: **Diageo**

Location: **England**

ABV: **47.3%**

### Botanicals (other than juniper berries...)

- Liquorice Root
- Angelica Root
- Coriander Seed
- Chamomile Flower
- Fresh White Grapefruit
- Fresh Orange
- Fresh Lime

### The Geeky Stuff

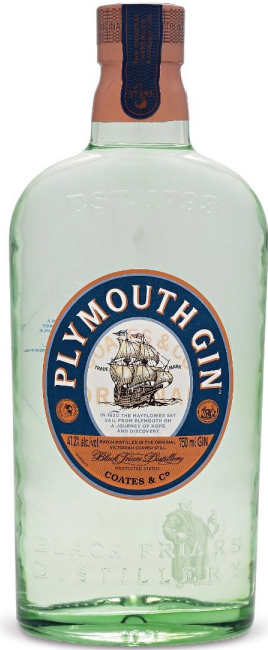
Tanqueray No. Ten leaps off from and expands upon the pared-down botanical profile of the classic Tanqueray London Dry (which famously uses only juniper, liquorice, angelica, and coriander). This spirit is an example of New Western style gin, a category loosely defined by a shift in focus away from the primacy of juniper, allowing other botanicals to share the spotlight a bit. Tanqueray No. Ten is also unique for its use of fresh citrus, as opposed to the more common dried citrus peel.

### Fun Fact

It is often assumed that Tanqueray 10 is named after the number of botanicals used, which is evidently not that case since there are only 8. The name actually comes from the small copper pot still that is used to distill the gin, affectionately known as Tiny Ten.

# Bottle #3

## Plymouth Gin



Producer: **The Plymouth Gin Company**

Location: **England**

ABV: **41.2%**

### Botanicals (other than juniper berries...)

- Coriander Seed
- Orange Peel
- Lemon Peel
- Angelica Root
- Green Cardamom
- Orris Root

### The Geeky Stuff

Plymouth is delicate, citrusy and lightly floral. A higher than usual proportion of root botanicals brings an earthier feel to the gin, as well as a smoother juniper hit than would be expected in the intense London Dry style.

Plymouth Gin used to refer to a Protected Geographical Indication (PGI), whereby only gin distilled in Plymouth, England could be named as such. Since 2015, the PGI is no longer in effect, but it doesn't really matter because the only gin produced in the city and carrying the name is the actual brand, Plymouth.

### Fun Fact

The still used to distill Plymouth Gin has been in place for more than 160 years! Convinced that its specific construction contributes to the gin's distinct profile, they are very reluctant to allow any alterations to it, even if they might make production more efficient.

# Bottle #4

## Hendrick's



Producer: **William Grant & Sons Ltd.**

Location: **Scotland**

ABV: **44%**

### Botanicals (other than juniper berries...)

- Bulgarian Rose
- Cucumber
- Coriander
- Orange
- Lemon
- Angelica
- Orris Root
- Cubeb Berries
- Caraway Seeds
- Chamomile
- Elderflower
- Yarrow

### The Geeky Stuff

Hendrick's Gin is actually the product of two different stills. A Carterhead still uses suspended copper baskets for vapour infusion (as in Bombay Sapphire) to capture lighter botanicals, and a Bennett still (small copper pot style) is used to steep and distill the rest. The heavier, juniper-forward distillate from the pot still is blended with the vapour infused distillate, followed by the addition of rose and cucumber essences.

### Fun Fact

The eponymous Hendrick was a gardener working for the William Grant family.

# Bottle #5

## The Botanist Islay Dry Gin



Producer: **Bruichladdich Distillery Co. Ltd.**

Location: **Scotland**

ABV: **46%**

### Botanicals (other than juniper berries...)

- Angelica Root
- Cassia Bark
- Cinnamon Bark
- Coriander Seed
- Lemon Peel
- Orange Peel
- Liquorice Root
- Orris Root
- 22 locally foraged botanicals! (Apple Mint, Chamomile, Creeping Thistle, Downy Birch, Elder, Gorse, Hawthorn, Heather, Prostrate Juniper, Lady's Bedstraw, Lemon Balm, Meadowsweet, Mugwort, Red Clover, Spear Mint, Sweet Cicely, Bog Myrtle, Tansy, Water Mint, White Clover, Wild Thyme, Wood Sage)

### The Geeky Stuff

The Botanist is distilled using a unique Lomond pot still, wherein the neutral spirit is “simmered” with the 31 botanicals at a low pressure, which coaxes them into slowly releasing their complex aromas. This process takes about twice as long as traditional gin distillation - 17 hours!

### Fun Fact

It is common practice for whisk(e)y distilleries to produce a gin or similar spirit, to alleviate the pressure of waiting for their core product to mature in barrels for many years before bottling. Hence: Islay gin!

# Bottle #6

## Galway Irish Atlantic Dillisk Gin



Producer: **Galway Gin Company**

Location: **Ireland**

ABV: **41.8%**

### Botanicals (other than juniper berries...)

- Dillisk (Seaweed)
- Cardamom Seed
- Lemon
- Undisclosed florals (likely clover, meadowsweet)

### The Geeky Stuff

Galway emphasizes the importance of dillisk (also known as dilleasc, or dulse) in their gin, providing a distinct “hint of surf” that ties this spirit to a sense of place, the eponymous Galway Bay from which this unique botanical is gathered. Dillisk also carries strong historical ties in Irish kitchens, with early records showing it was harvested by monks as early as the 5th Century.

### Fun Fact

Galway Gin Co. is the youngest company included in this flight - their first run of bottles was only completed in late 2016!

# Bottle #7

## St. George Terroir Gin



Producer: **St. George Spirit**

Location: **California**

ABV: **45%**

### Botanicals (other than juniper berries...)

- Douglas Fir
- California Bay Laurel
- Coriander Seed
- Coastal Sage
- 7 Undisclosed

### The Geeky Stuff

As the name suggests, Terroir Gin is a celebration of the land from which it rises. Most of the core botanicals have been foraged from the forests of the California Bay Area, complemented by a few stalwarts like Coriander, which have been brought in to round out the bouquet.

The botanicals are infused using a few different methods. Fir and sage are distilled individually in a small still, which allows for adjustments to be made according to seasonal variations in these foraged ingredients. Bay laurel leaves and juniper are combined in a vapour basket, and the remaining botanicals are steeped right in the bottom of the large primary still.

### Fun Fact

The wok used to toast the coriander seeds was originally gifted to Master Distiller Lance Winters on his 13th birthday. If only the rest of us had that kind of foresight...

# Bottle #8

## Willibald Oak-Aged Gin



Producer: **Willibald Farm Distillery**

Location: **Ayr, Ontario**

ABV: **43%**

### Botanicals (other than juniper berries...)

- Cardamom Seed
- Caraway Seed
- Coriander Seed
- Grapefruit Peel
- Angelica Root

### The Geeky Stuff

Willibald uses an uncommon blend of Ontario-grown corn, rye and barley for the base spirit, which is of course then re-distilled with their botanical mixture. The resulting distillate is then aged in new oak barrels for several months. The oak imparts qualities more commonly associated with whisk(e)y, such as notes of vanilla and baking spices, and barrel tannins. This spirit definitely tests the limits of such seemingly disparate categories as gin and whisky.

### Fun Fact

Willibald is serious about locally-sourced ingredients, growing almost all of what they need to produce the spirits on their own farm, hence the name: Willibald Farm Distillery.