

BEST
CRAFT
DISTILLER
IN AMERICA
THRILLIST

ST. GEORGE GINS

We think of gin as a medium for creative self-expression. Turns out we had a lot to say. As we explored the edges of this delightful category, we realized we needed to make *at least* three gins to fully express our love for this spirit.

St. George Botanivore Gin, Terroir Gin, and Dry Rye Gin each help define the dynamic range of what gin can be, but a common thread runs through this tasting flight: our passion for both the art and craft of distillation. We made each of these gins in small batches on a copper pot still, vapor-infusing the juniper berries and other select botanicals through a Carter-head assembly to express these ingredients in the most elegant way possible. Three cheers!

WINE ENTHUSIAST
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POINTS



ST. GEORGE BOTANIVORE GIN

Bartenders will want to experiment with this lovely, lightly floral gin. — Wine Enthusiast

OVERVIEW Balanced and vibrant. Our “botanical eater” is comprised of 19 different botanicals working in concert.

TASTING NOTES A meadow in bloom. Elegantly herbaceous with bright citrus and subtle floral notes.

INGREDIENTS Angelica root, bay laurel, bergamot peel, black peppercorn, caraway, cardamom, cilantro, cinnamon, citra hops, coriander, dill seed, fennel seed, ginger, juniper berries, lemon and lime peel, orris root, Seville orange peel, and star anise.

ST. GEORGE TERROIR GIN

One of the most distinctive gins made in America. — GQ

OVERVIEW Inspired by the wild beauty of the Golden State, this is a profoundly lush and aromatic gin with a real sense of place.

TASTING NOTES If Botanivore is a meadow in bloom, Terroir is a forest in your glass—with ultra woody notes of Douglas fir, California bay laurel, sage, and a hint of citrus.

INGREDIENTS Angelica root, bay laurel, cardamom, cinnamon, coastal sage, coriander, Douglas fir, fennel seed, juniper berries, lemon peel, orris root, and Seville orange peel.

★★★★
HIGHLY RECOMMENDED
— SPIRIT JOURNAL



WINE ENTHUSIAST
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ST. GEORGE DRY RYE GIN

A pleasantly peppery kick in the mouth. — Esquire

OVERVIEW An assertive, malty gin to delight the adventurous spirits lover.

TASTING NOTES Malty and earthy with piquant spice and citrus notes. Think genever, then think again.

INGREDIENTS Black peppercorn, caraway, grapefruit peel, juniper berries, and lime peel in a base of 100% pot-distilled rye.

ABOUT ST. GEORGE SPIRITS

California’s St. George Spirits was founded in 1982 by master distiller Jörg Rupf. Over more than three decades at the vanguard of the American craft spirits movement, the distillery has grown into a diversified operation with a portfolio that includes single malt whiskey, agricole rum, absinthe, and several gins, vodkas, brandies, and liqueurs. Now owned and operated by master distiller Lance Winters and head distiller Dave Smith, St. George has been inducted into the *Spirit Journal* Hall of Fame and named “best craft distiller in America” by *Thrillist*. The distillery is open to the public for tours and tastings and hosts nearly 30,000 visitors each year.

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SPECS
ABV: 45%
Formats: 750ml & 200ml
Cases: 6 x 750ml, 6 x 200ml

ST. GEORGE GIN COCKTAILS

ST. GEORGE BOTANIVORE GIN

Plays well in cocktails of any stripe. Delightful in a Gin & Tonic and all you need for a perfect martini.



BEE'S KNEES

- 2 oz St. George Botanivore Gin
- 3/4 oz honey syrup
- 1/2 oz fresh lemon juice

Shake all ingredients with ice, then strain into a chilled coupe. Garnish with a lemon twist.



VESPER

- 3 oz St. George Botanivore Gin
- 1 oz St. George All Purpose Vodka
- 1/2 oz Lillet Blanc

Stir all ingredients with ice to chill (or shake à la 007), then strain into a chilled cocktail glass. Garnish with a thin peel of lemon.

ST. GEORGE TERROIR GIN

Stunningly herbaceous and aromatic on the rocks, in a martini, or in a Collins garnished with whatever fresh herbs you have on hand. A great complement to citrus and berries.



RASPBERRY BRAMBLE

- 2 oz St. George Terroir Gin
- 1/2 oz St. George Raspberry Liqueur
- 1 oz fresh lemon juice
- 1/2 oz simple syrup

Shake gin, lemon juice, and simple syrup with ice, then strain into a tall glass filled with crushed ice. Drizzle raspberry liqueur over the top and garnish with lemon.



COASTAL PIMM'S CUP

- 1 1/2 oz Pimm's #1
- 1/2 oz St. George Terroir Gin
- 3/4 oz fresh lemon juice
- 1/2 oz simple syrup
- 1 dash Angostura bitters
- 1 oz soda water

Shake Pimm's, gin, lemon juice, simple syrup, and bitters with ice and then strain into a glass filled with ice. Top with soda, then garnish with bay laurel leaves and edible flowers.

RECIPE: SCOTT BEATTIE, GOOSE & GANDER, ST. HELENA, CA.

ST. GEORGE DRY RYE GIN

Compelling neat, genre-busting in cocktails. Try it in a Negroni, a Gin Buck, or any classic cocktail that calls for rye whiskey. You'll never look at an Old Fashioned the same way again.



RYE GIN OLD FASHIONED

- 1 1/2 oz St. George Dry Rye Gin
- 2 bar spoons Small Hand Foods gum syrup
- 1 bar spoon Leopold Bros. maraschino
- 2 dashes cherry bitters
- 2 dashes aromatic bitters

Stir all ingredients, then serve in a rocks glass over a large cube of ice. Garnish with orange and lemon zest.

RECIPE: THAD VOGLER, BAR AGRICOLE, SAN FRANCISCO, CA.



DRY RYE NEGRONI

- 1 oz St. George Dry Rye Gin
- 1 oz Carpano Antica Formula
- 1 oz Gran Classico (or Campari)

Stir all ingredients with ice, then strain into a chilled cocktail glass. Garnish with orange peel.