



## ST. GEORGE DRY RYE GIN

**OVERVIEW** A base of 100% pot-distilled rye makes this a gin for whiskey lovers and gin im-purists willing to take a walk on the rye side.

**TASTING NOTES** Think genever, then think again — and brace yourself for a gin with structure, spice, maltiness, and an impossibly rich mouthfeel.

**WHAT'S IN IT** A base of unaged rye whiskey and a short list of carefully curated botanicals: Juniper berries are the star (50% more than in either of the other two St. George gins), complemented by black peppercorn, caraway, coriander, grapefruit peel, and lime peel.

### WHAT THEY'RE SAYING

A pleasantly peppery kick in the mouth. — *Esquire*

Something like a cross between traditional London dry and a rye whiskey... absolutely amazing in Negronis. — *Washington Post*

Packed with spice alongside the usual juniper sharpness. Try it in a (very different) martini. — *GQ*

This slightly sweet and subtly spicy version shines all on its own. Try sipping it straight, like bourbon or brandy. — *Playboy*

Something else entirely; with a base of 100 percent pot-distilled rye, it has a rye whiskey's spice but a standard gin's juniper. — *Food & Wine*

Versatile as heck. Handle it like whiskey or gin, in cocktails or neat. — *CRAFT by Under My Host*

Has a bold, warm caraway scent and assertive notes of juniper and black pepper, finishing with peppery, lingering citrus flavor. — *Wine Enthusiast*

### HOW TO ENJOY

Compelling neat, genre-busting in cocktails. Has a natural affinity with bitters, citrus, stone fruit, and ginger. Try it in a Negroni, a Martinez, a Gin Buck — or any classic cocktail that calls for rye whiskey. You'll never look at an Old Fashioned the same way again.

### SPECS

ABV: 45%

Format:  
750 ml and 200 ml

Cases:  
6 x 750 ml  
6 x 200 ml



### DRY RYE NEGRONI

- 1 oz St. George Dry Rye Gin
- 1 oz Bruto Americano
- 1 oz Carpano Antica Formula

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



### 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.

# ST. GEORGE SPIRITS

ARTISAN DISTILLERS SINCE 1982