



ST. GEORGE TERROIR GIN

OVERVIEW An ode to the wild beauty of the Golden State. Forest-driven and earthy, Terroir is a profoundly aromatic gin with a real sense of place. We wanted to make a spirit that conveyed what we love about the California wilderness. Sip it and be transported.

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

WHAT'S IN IT Wildcrafted local Douglas fir and California bay laurel form Terroir's aromatic signature – and 10 more botanicals help complete the picture.

WHAT THEY'RE SAYING

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

One of the best gins you'll ever taste. — *Forbes*

Spectacularly evocative. — *Food & Wine*

An intense, woody aroma and a clean, crisp flavor... simply beautiful in a martini.
— *Washington Post*

What John Muir would have carried in his flask. — *Tasting Table*

An expression of a forest that is so right on, it could make the bear on the label homesick. — *7x7*

HOW TO ENJOY

Stunning on the rocks, in a martini, or in a Collins garnished with fresh fennel and bay leaf (or whatever fresh herbs you happen to have on hand).

SPECS

ABV: 45%

Format:

750 ml and 200 ml

Cases:

6 x 750 ml

6 x 200 ml



TERROIR MARTINI

2 oz St. George Terroir Gin
1 oz dry vermouth
2 dashes orange bitters

Stir all ingredients with ice in a mixing glass, then strain into a chilled coupe. Float a sage leaf on top to garnish.



AMERICAN WEREWOLF

1 1/2 oz St. George Terroir Gin
1 oz Bruto Americano
3/4 oz sweet vermouth

Stir all ingredients with ice to chill, then strain into a rocks glass and serve over ice. Garnish with fresh rosemary.

ST. GEORGE SPIRITS

ARTISAN DISTILLERS SINCE 1982