



Pin

The **Patrick R. F. Blakley** Private Collection

Foreword

By Patrick R. F. Blakley

Gin was an alluring and amusing discovery to me, as I've always been an avid gin and tonic cocktail drinker. Learning about the differences between the various gins based on ingredients and even distilling methods had me intrigued, and so I bought a few bottles without much research. From there the collection was born and as it grew in size so too did the dexterity of each sip of my favorite cocktail! I used to just ask the bartender for a gin and tonic with lime, but today I know exactly what to expect when I look at any label behind the bar or in the liquor store. Gin isn't just the generic well bottle under the countertop at your corner bar, and I've proven that to myself with every one of the 100+ bottles I've brought into this collection.

My selection of gins have expanded over the years and I like to think of the collection as a tasting archive as well as an art collection (almost museum-like if you will). I've curated this collection with specific bottles, brands, and tastes in mind. The bottles are interesting, the ingredients have a broad range, and most importantly the botanicals and tastes span the full gamut of what gin has to offer. Moreso the spirits go beyond the legal definition of "gin" and back into the history of the juniper based liquor (not to mention the recipes that don't use juniper at all). Museums tend to have exhibits for research or for education, and this collection of various gins is no different. Each bottle is unique in its recipe, but also can be best used in specific cocktails and therefore some exploration and education can be conducted for numerous occasions. Please reach out if you'd like a tasting or simply are interested in finding the gin recipe that suits you best! Almost every bottle is available for tasting and will always be gratis.

An Overly Abridged History of Gin

The history of gin is fascinating and I encourage everyone to look into it in depth, but for the sake of this tasting you'd be a little careless if you didn't at least know the essentials.

Corenwijn Jenever predates gin and is a rudimentary version of what gin would become. "Corn wine" is made of at least 51% malt wine and is sort of a cross between today's whiskey and gin. Holland is the birthplace of Jenever/Genever and is the first style in the collection that's actually counted as "gin". There are two styles of genever, "Oude" and "Jonge", which directly translates to Old and Young, though they do not refer to the age of the spirit, it actually refers to the distillation process and how much malt wine is used. Oude is minimum 15% malt wine while jonge is a maximum of 15% malt wine. All genever must be distilled in Holland, otherwise it can't be called genever, this is known as a *geographic indication*. All gin must contain juniper berries as a botanical, genever contains only juniper berries.

Britains brought back 'dutch courage' to the United Kingdom after the Anglo-Dutch wars and as it was mixed with quinine in battle the gin and tonic cocktail was born. However, the British didn't quite master their version of genever, which was now called "gin", because they couldn't quite get the malt wine quite the same. This discrepancy created the style of Old Tom Gin. Old tom is usually sweeter than other gins and is the namesake for the Tom Collins cocktail. We also start to see more botanicals used in the creation of these spirits and the recipes become more complex from here. The next style to branch from the gin tree is Plymouth Gin, with the next geographic indication. (Plymouth no longer has a geographic indication as they decided to keep their recipe a secret when EU laws recently changed. A gin with geographic indications would now have to release their recipe as Xoriguer Gin De Mahon did later in Spain.) Germany also delved into the gin world with several geographic indication gins of their own: Schlichte Steinhäeger is one of two remaining gins from Steinhäeger in Westphalia Germany. Steinhäeger is also a style of gin on its own.

After other distilleries explored more processes a standard was formed which is today known as London Dry Gin. This style gin is the most widely distilled in the world. It is juniper forward and minimum 40% alcohol by volume (ABV). London Dry is not a geographic indication as the name might imply, it can be distilled anywhere in the world. London Dry also can be overproofed, which is a style called Navy Strength Gin. The word proof comes from the military where, without technical measuring equipment, someone could prove the alcohol content by lighting it on fire. "Gunpowder proof" meant that gunpowder would still ignite after being soaked in strong gin. Navy Strength gin is 57% ABV minimum.

Lastly, any gins that don't conform to the above styles are outliers that don't technically have a style of their own. However, some people call them "Western" or "American" gins and for the purposes of these tasting notes they'll be referred to as either of these terms. These gins tend to be less juniper forward and explore much more with the distilling process and ingredients. Western style gins can also be overproofed to create Navy Strength gins as well. Today small batch and craft gin distilleries are popping up all over the world, each with a unique recipe and story to tell. No two gins are the same!

Let the fun be gin!

Gin Tasting Notes

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The gin bottles are generally ordered from lowest to highest proof (with various exceptions for shorter bottles). When tasting gin you should always begin with the lowest alcohol content and increase in percentage as you taste. The higher proof gins will tend to wear your sense of taste as you move forward, so deciding which gins to taste first is important.

Select your first gin and begin by pouring two small sips into a glencairn glass. This type of glass focuses the fragrance of the spirit. You should first swirl the gin in the glass in order to let it breathe. Turn now to your sense of smell by nosing the gin. Don't sniff, but instead just relax and breath in your nose, then out your mouth. Can you detect specific botanicals? Now, take a small sip and let the gin rest on your tongue for a moment. Do you taste the same flavors as your smelled before? Are there additional flavor profiles that are introduced? Swallow, and asses the flavor again. Are you finding any newer or different flavors at the back of your tongue? Gauge the heat of the gin (the alcohol burn) and note the aftertaste. If you'd like to, try adding 1:1 water to the second sip and go through the process again, are there different flavors that weren't there before, or are the same flavors enhanced with the diminished alcohol content?

Taste the remaining gins the same way and give yourself time to recover from each taste. Finally, end with a tasting of a gin liqueur (flavored gin), which will release your senses from the higher proof spirits.

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“When tonic and gin come together, there's a fleeting moment when the early herbal notes are released. **Always pour a gin and tonic yourself, never leave it to others.**”

-VL92 XY Gin

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There are currently **116** listed gins in this private collection...[†]

Contents:

1. **Dekuyper Sloe Gin** - 20.0%
2. **Hayman's Sloe Gin** - 26.0%
3. **Bols Genever Zeer Oude*** - 35.0%
Genever style gin
4. **Xoriguer Gin de Mahon** - 38.0%
Grape Based style gin
Geographical Indication
5. **Schlichte Steinhaeger** - 40.0%
Geographical Indication
6. **Gilbey's Gin** - 40.0%
7. **Burnett's Gin** - 40.0%
8. **Zing 72** - 40.0%
9. **Fenimore** - 40.0%
New York State gin
10. **Bulldog** - 40.0%
11. **Sharish Blue Magic** - 40.0%
12. **Gin Lane 1751 Old Tom** - 40.0%
Old Tom style gin
13. **Mayfair** - 40.0%
14. **Brooklyn** - 40.0%
New York State gin
15. **Brockman's Gin** - 40.0%
16. **Cayuga Gold*** - 40.0%
New York State gin
17. **Martin Miller's Gin** - 40.0%
18. **Tschin** - 40.0%
19. **Malfy** - 41.0%
20. **Plymouth** - 41.2%
Plymouth style gin
Fmr Geographical Indication

- | | |
|--|--|
| 21. Tanqueray Rangpur - 41.3% | 31. Opihr Oriental - 42.5% |
| 22. Langley's #8 Gin - 41.7% | 32. Bombay - 43.0% |
| 23. Caorunn - 41.8% | 33. Seneca Drums - 43.0%
<i>Grape Based style gin</i>
<i>New York State gin</i> |
| 24. Four Pillars Rare Dry - 41.8% | 34. Whitley Neill - 43.0% |
| 25. Bombay Sapphire East - 42.0% | 35. Liverpool - 43.0% |
| 26. Tommyrotter - 42.0%
<i>New York State gin</i> | 36. Roku - 43.0% |
| 27. Aviation American - 42.0% | 37. Fifty Pounds - 43.5% |
| 28. Bols Genever - 42.0%
<i>Genever style gin</i> | 38. G'vine Nouaison - 43.9%
<i>Grape Based style gin</i> |
| 29. Bols Genever* - 42.0%
<i>Genever style gin</i> | 39. 1911 - 44.0%
<i>New York State gin</i> |
| 30. Empress 1908 - 42.5% | 40. Citadelle - 44.0% |

- | | |
|---|--|
| 41. Oak Villa Vryheid - 44.0% | 51. Citadelle Réserve* - 45.2% |
| 42. Loctender - 44.5%
<i>New York State gin</i> | 52. McKenzie Distiller's Reserve - 45.5%
<i>Grape Based style gin</i>
<i>New York State gin</i> |
| 43. Old Duff Dutch Genever - 45.0%
<i>Genever style gin</i> | 53. Citadelle Old Tom* - 46.0%
<i>Old Tom style gin</i> |
| 44. St. Lawrence Spirits - 45.0%
<i>New York State gin</i> | 54. Devil's Bathtub - 46.0%
<i>New York State gin</i> |
| 45. Uncle Val's Botanical - 45.0% | 55. Cotswolds - 46.0% |
| 46. Freeland Spirits - 45.0% | 56. The Botanist - 46.0% |
| 47. Beefeater 24 - 45.0% | 57. No. 209 - 46.0% |
| 48. Journeyman* - 45.0% | 58. Hardshore - 46.0% |
| 49. Benham's Sonoma Dry - 45.0% | 59. Broker's Gin - 47.0% |
| 50. Boodle's Gin - 45.2% | 60. Greenhook - 47.0%
<i>New York State gin</i> |

- | | |
|--|--|
| 61. Bootlegger - 47.0%
<i>New York State gin</i> | 71. Tanqueray No. Ten - 47.3% |
| 62. Adirondack - 47.0%
<i>New York State gin</i> | 72. Nolet Silver - 47.6% |
| 63. Bombay Sapphire - 47.0% | 73. Chase Elegant 48 - 48.0% |
| 64. Beefeater - 47.0% | 74. District Made Ivy City* - 51.0% |
| 65. Bluecoat - 47.0% | 75. Da Hong Pao Oolong Tea - 51.8% |
| 66. Koval - 47.0% | 76. Scapegrace Gold - 57.0%
<i>Navy Strength gin</i> |
| 67. Death's Door - 47.0% | 77. Pickering's Navy Strength - 57.1%
<i>Navy Strength gin</i> |
| 68. Hendrick's Gin - 47.0% | 78. Sipsmith VJOP - 57.7%
<i>Navy Strength gin</i> |
| 69. Monkey 47 - 47.0% | 79. Four Pillars 58.8 Proof - 58.8%
<i>Navy Strength gin</i> |
| 70. Tanqueray - 47.3% | |

Select Gins

Every so often a special bottle or two of gin is brought in from various places. This can be any style gin and might be from anywhere, domestic or imported. These bottles will almost always be ones that are difficult or impossible to find in New York State. The bottle is available until it's empty and another special gin will be brought in.

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Current Select Gins:

80, 81. **Boomsma Jonge & Oude***

Alcohol By Volume: **40.0% (80 Proof)**

Country or State of Origin: **Holland**

Gin Style: **Traditional Genever**

In 1883 Boomsma filled the first bottle of 'Oud Friesche' Beerenburger. Today Boomsma is still a family owned and operated business (in their fifth generation) from the Netherlands. The gin they distill is the original style spirit called Genever. Jonge means 'young' which is clear unaged genever gin while Oude means 'old' referring to its malt wine base being higher. The Boomsma gins are from one of the most experienced distilleries in the collection and both gins should be tasted for a great comparison of unaged and aged traditional gins.

Reserve Gins

Below is the selection of reserve gins. These chosen few bottles are the highlight of the entire private collection. So chosen for their prestige and illustriousness, but also for the great difficulty involved with attaining each bottle. It is with great pleasure that we taste them for special occasions and events.

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82. **Gold 999.9** - 40.0%

Gold Pot Distilled
Ginebra d'Or Distillerie
Alsace, France

83. **VL92 XY** - 41.7%

Genever style gin
H. van Toor Jzn. Distilleerderij
Gemeente Vlaardingen, Netherlands

84. **Piger Henricus** - 43.0%

Featured on How It's Made
Les distillateurs subversifs
Longueuil, Québec, Canada

85. **Strane Uncut** - 76.0%

Uncut 152 proof Navy Strength gin
Smögen Bränneri
Hunnebostrand, Sweden

Footstool Gins

These gins are available for comparison to the shelf gins so that tasters can have a bearing on the full range of gin. Tasting notes will not be provided for footstool gins. Below is the full list of bargain gins in the footstool.

Footstool gins; Compare with similar strength dry style gins from the shelf:

- | | |
|--------------------------------------|---|
| 86. Barton - 40.0% | 93. New Amsterdam - 40.0% |
| 87. Bellow's Gin - 40.0% | 94. Nikolai - 40.0% |
| 88. Calvert - 40.0% | 95. Pinnacle - 40.0% |
| 89. Crystal Palace - 40.0% | 96. Recipe 21 - 40.0% |
| 90. Fleischmann's Gin - 40.0% | 97. Seagram's Extra Dry Gin - 40.0% |
| 91. Gordon's Gin - 40.0% | 98. Seagram's Lime Twisted Gin - 40.0% |
| 92. Lord Astor - 40.0% | 99. Skol - 40.0% |

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Below are similar non-gin spirits available as examples. Compare with any gins:

Bols Corenwijn Jenever (2 jaar)** - 38.0%

This spirit is "corn wine" distilled from neutral grains.

Aged Zuidam Korenwijn Jenever** - 38.0%

This spirit is "corn wine" distilled from neutral grains.

**Zuidam is labelled "X" on the map.

Trakal Patagonian Spirit - 40.0%

This is a "gin" without juniper, distilled just like gins but not technically a gin!

**Trakal is labelled "X" on the map.

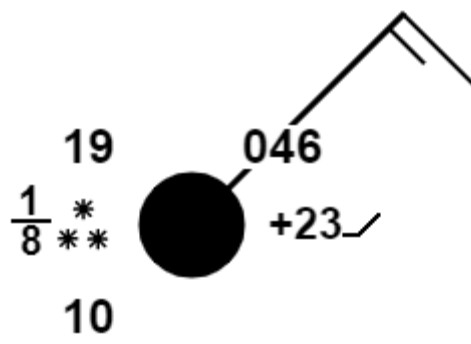
(Don't worry, these spirits were not counted toward the total gins!)

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"I'll stick with gin. Champagne is just ginger ale that knows somebody."

*-Hawkeye (from M*A*S*H)*



In House Gin

The house gin is a custom infused gin created here on Aster Drive. The bottle is 20cl with a recipe created by Patrick R. F. Blakley. This spirit is one of a kind and is not sold in any liquor store!

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The house gin is called Asterales Gin and is made from a wheat based neutral grain spirit and infused with a spectrum of aromatic botanicals. First the uncut neutral grain spirit is diluted to a moderate 42% alcohol by volume. Infusion takes place over the course of several days by introducing botanicals including aster flower (Asteraceae), green cardamom, juniper, laurel, and orange peel, along with a single secret botanical!

Asterales Gin is named after the plant order ‘Asterales’ of which some of the botanicals are used to create the gin. The name also leans heavily on the genus Aster, a flower that shapes the gin’s flavor profile and is also the namesake of the street where it’s infused into the spirit. The word aster means ‘star’ and is the basis of the words ‘asterisk’ and ‘asterism’ in typography. An asterism is a group of three stars/asterisks in a triangle denoting a break between paragraphs (as seen above). In Meteorology an asterism is also the symbol used in station models to depict moderate snowfall, which is fitting as the gin is created in Syracuse, New York, the snowfall capital of the United States. Finally, in Unicode “2042” is the asterism character (20cl + 42%).

100. **Asterales Gin**

ABV: **42%**

Country of Origin: **United States**

Gin Style: **Western**

Aster Tonic

Patrick R. F. Blakley House Gin & Tonic Recipe

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1. **Cut 2-3 slices of carambola (star fruit).**
2. **Press the slices against the inside edge of an old-fashioned glass.**
3. **Sprinkle in some dried juniper berries.**
4. **Fill the glass with shaved ice.**
 - a. Make sure the garnish stays adhered to the side.
5. **Add 100 ml of Asterales Gin.**
6. **Add 200 ml of Fever Tree aromatic tonic water.**
7. **Stir gently to mix the spirit and tonic water.**
 - a. Make sure not to disrupt the star fruit from the side.
8. **Top with more shaved ice until it moderately overflows the glass.**
 - a. Think snow storm in Syracuse, New York.

This cocktail is meant to bring a more tropical taste to the cold Central New York winters. Asterales Gin is designed to taste great in gin and tonic recipes and the carambola garnish brings the subtle lush taste of the tropics into the drink, like a starlight shining through the end of a cold tunnel.

Secret Gins:

101. Jean-Charles Boisset Gin*
France. 40.0% ABV. Barrel Rested, Grape Based Gin.
102. Fleischmann's Gin (Bottled in the 1970's)
Kentucky, USA. 43.0% ABV.
103. Beefeater Burrough's Reserve Edition 2*
England. 43.0% ABV. Oak Rested Gin.
104. Untitled #2*
Washington, DC, USA. 51.0% ABV. Limited Edition Prototype Gin.
105. Aviation American Old Tom*
Oregon, USA. 42.0% ABV, Old Tom Style Gin.

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(Unlisted Gins)

† The collection may never be finished as new interesting gins are always being created. This page lists the latest additions to the collection without tasting notes or data mapped throughout the book. Enjoy these gins at your own speed and make your own distinctions regarding botanicals and tasting thoughts!

106. Bombay Dry Aged*	138. _____	170. _____
107. Gunpowder Irish	139. _____	171. _____
108. Gray Whale	140. _____	172. _____
109. No. 3	141. _____	173. _____
110. Engine	142. _____	174. _____
111. Nikka Coffey	143. _____	175. _____
112. Harahorn	144. _____	176. _____
113. Principe Apostoles	145. _____	177. _____
114. Inverroche Classic	146. _____	178. _____
115. Fid Street	147. _____	179. _____
116. Seagram's Reserve	148. _____	180. _____
117. _____	149. _____	181. _____
118. _____	150. _____	182. _____
119. _____	151. _____	183. _____
120. _____	152. _____	184. _____
121. _____	153. _____	185. _____
122. _____	154. _____	186. _____
123. _____	155. _____	187. _____
124. _____	156. _____	188. _____
125. _____	157. _____	189. _____
126. _____	158. _____	190. _____
127. _____	159. _____	191. _____
128. _____	160. _____	192. _____
129. _____	161. _____	193. _____
130. _____	162. _____	194. _____
131. _____	163. _____	195. _____
132. _____	164. _____	196. _____
133. _____	165. _____	197. _____
134. _____	166. _____	198. _____
135. _____	167. _____	199. _____
136. _____	168. _____	200. _____
137. _____	169. _____	201. _____

Please enjoy tasting my gins!

I heartily recommend the lavender forward Aviation American Gin at 84 proof.

A handwritten signature in black ink, appearing to read 'Patrick R. F. Blakley'. The signature is written in a cursive style with a long horizontal line extending to the right.

- Patrick R. F. Blakley



Tasting Notes

* Indicates the gin is barrel aged at least 1 year

(See reference list for tasting notes sources.)

o. (Seedlip Spice 94)

ABV 0.0%

England - 2014

Non-Alcoholic

***No juniper, not a gin!*

Potent spicy aroma of allspice berries and cardamom on the nose with hints of citrus.

Spicy flavor of allspice with a touch of lemon and grapefruit peel with a following long bitter flavor from top-notch barks.

Floral and spicy with a bitter and citrusy finish.
[25]

1. Dekuyper Sloe Gin

ABV 20.0%

Netherlands - 1695

Technically this is a liqueur, and by definition sloe gins cannot be classified as gin unless they are at least 25% APV. Dekuyper Sloe Gin should really be classified as a mixer to use with an actual gin in a cocktail like a sloe gin fizz.

If you dare to drink this neat you'll be presented with a very fruity nose and taste. It is incredibly sweet and a bit syrupy. This sloe gin is actually made by adding sloe flavored syrup to the mix instead of the traditionally accepted way with actual sloe berries.

This bottle is something that someone would pick up very casually at any store, it isn't something people tend to seek out and other discount sloe gins would suffice.

2. Hayman's Sloe Gin

ABV 26.0%

England - 1863

The nose is bright ripe berries, strawberry, orange, with some sweetened citrus in the mid-notes, and some spice hints in the lower notes. But as with most sloe gins, the overwhelming olfactory character is ripe, bright fruit.

The palate is bright fruit once again: plum, grilled cherries, tart and sweet. Notes of ruby red grapefruit, leaning towards a touch of citrus on the finish with hints of nutmeg and sugar. Tart, but quasi-dry finish, with a lingering medicinal sweetness. Overall, while on its own it works, I prefer the way that cocktails tend to mute the medicinal notes on the finish, and better highlight the tart, bright sweetness that is available on the initial taste and mid-notes. [1]

3. **Bols Zeer Genever Oude (2 Jaar)**

ABV 35.0%

Netherlands - 1575

Geographic Indication

Bols Zeer Oude Genever has a rich taste of grains, light fruit notes and juniper berry.

Nose displays a nice maltiness, accompanied by resin, pine sap and a distinct juniper aroma. Finally some cumin. Taste is fresh and subtle. The grain isn't in the lead, but it's always there as a base for other flavours to shine on, such as aniseed and licorice. Finish is juniper notes linger for a little while. Lovely fresh and accessible. Does exactly what it needs to, and can see this working both as a fine base for a cocktail, or as a boilermaker. [27]

4. **Xoriguer Gin de Mahon**

ABV 38.0%

Spain - 1910

Distilled from grapes

Lots of juniper on the nose, with some camphorous and herbaceous notes suggesting pine resin and rich, oily juniper berries as well. The nose is largely one note by my assessment, though it does an excellent job at capturing a really rich portrait of that one note. Heady and juniper-forward.

The palate is thick and luscious, with copious amounts of pine and juniper again. Spruce, an some faint intimations of lemon zest behind the scenes, with sage, juniper needle and pine. The finish is long with juniper. It's dry with conifer in the rain sort of notes, with a pleasant ensuring warmth. [1]

5. **Schlichte Steinhäeger**

ABV 40.0%

Germany - 1766

Geographic Indication

Its remarkably smooth and simple. You taste the juniper and that's about it. Technically that's exactly what it should taste like too. But the juniper quality is rather peculiar. Its less like a strong juniper forward gin and it has a peculiar "flat" sort of taste. It has a smooth taste and is extremely capable of being sipped.

Its a smooth, slightly bitter with a palate cleaning character, simple one note gin. It doesn't quite prickle or burn, its has a creamy character to it. [1]

6. Gilbey's Gin

ABV 40.0%

England - 1872

First American dry gin

The nose is classic with plenty of juniper, with orange zest and angelica present as well. The lower notes have the bright, sappy, angelica still accompanied by the orange. The nose is simple, but familiar and inviting. It's fresh and generally quite positive.

The palate is assertive and sharp, with lots of classic gin botanicals making an appearance: pine-forward juniper, bitter orange rind, coriander. Mid-palate surprisingly obvious for a second and then quickly vanishing from consciousness. The finish is sharply citrus with a mineral tinge slightly chalky astringency. Quite dry, with a roar of heat that is more expected at this price point. The finish is moderately long, with that citrus note enduring. [1]

7. Burnett's Gin

ABV 40.0%

Kentucky, USA - 1770

Burnett's Gin has lots of juniper on the nose, with a touch of angelica-like musk a hint of citrus and cassia. It's very classic. It has an aroma that you might not normally expect at this price point.

A bit light at first, Burnett's flavor is primarily concentrated in its mid-notes. Burnett's Gin is slightly more citrusy than I might have expected. There's lots of traditional pine-forward juniper, mixed with lemon and orange rind— especially as the pine notes fade. Clean, classic gin spice add color and depth. But then it burns out rather quickly.

The finish is a bit abrasive with a touch of heat and some ethanol bitterness. The spirit itself is a bit thin and lacks texture or oiliness. It slides off the palate rather quickly. [1]

8. Zing 72

ABV 40.0%

France

Zing is inspired by the old-french slang "zinc", which means copper and refers also to any old metallic machine. Zing is also the main radical of zingueur, which refers to the workers who shape copper materials. The 72 refers to the hours of maceration time of the botanicals and herbs.

Inspired from medieval alembic, Zing 72 is handcrafted in the South of France, on the riviera where provencal herbs are know to be the best. Made of winter wheat, Zing 72 an elegant mix of carefully

Harvested six botanicals and six provencal herbs. The Gin is distilled in antique-like small copper alembics in our small distillery. The maceration of the botanics last 72 hours. [2]

9. Fenimore

ABV 40.0%

New York State, USA

Fenimore Gin is named after the prolific 19th century American writer, James Fenimore Cooper, and features the flavor of native New York State lilac. Fenimore gin is a lovingly researched and crafted recipe which includes the usual gin “suspects” like juniper berry and citrus peel but turns the corner with more esoteric botanicals like vanilla, mallow root, eucalyptus and star anise.

Brilliant clear color. Delicate, curious, umami aromas and flavors of lemon yogurt, anise, apple strudel, and fish food with a supple, soft, moderately sweet light body and a tingling, momentary straw floor mat, chalk eraser, and pith and bark finish. A sour, lactic and wooly gin with little juniper, citrus or gin character. [11]

10. Bulldog

ABV 40.0%

England - 2006

The nose is slightly floral with lavender, juniper, and a bit of citrus. Some lime and a bit of sweet orange zest.

The palate, despite the bounty of Asian botanicals reads more clearly in the traditional spirit. Heavy with angelica, especially mid-palate, the juniper is piney at first and a bit astringent towards the finish. Quiet floral notes whisper but remain as a distant backdrop.

The finish has a bit of astringency again, rather medium-short in terms of flavor, it tapers quickly leaving a faint, slight alcohol ringing in the recesses of the palate.

The spirit is rather mild, but also somewhat thin. Rather than coating the tongue and evolving, it fades rather quickly. [1]

11. Sharish Blue Magic

ABV 40.0%

Portugal - 2014

This gin turns tonic pink.

The apples are the first thing to come through on the nose, though a piquancy from the cloves and cinnamon sits just behind. The apple comes straight through to the tongue too, along with a woody juniper. Coriander warms up the fresh citrus, followed swiftly by the cloves and cinnamon. While the apple and vanilla bring a certain sweet quality to the gin, the spicy elements conspire to overthrow them.

Spice dominates at the end but apple is the lingering flavour, remaining long after the drink is done. This would be complemented well by a thin slice of apple in a G&T and would put the drink right at home in an apple-based cocktail. [5]

12. **Gin Lane 1751 Old Tom**

ABV 40.0%

England

This is basically the standard recipe, but offers an increase in the star anise plus a touch of refined sugar. The results are less in line with what I think of as a traditional Old Tom style and closer to a western dry style of gin, lightly sweet but with a relatively traditional nose of juniper and citrus, slightly dusty with earthy notes. On the palate the gin's light sugar touch takes those somewhat bitter elements and tempers them a bit — and filtered through the star anise, the licorice notes become brighter, and somewhat more candylike than the nose would indicate. The finish is lightly sweet — again, a nod more to the west rather than the cat — with hints of raspberry, mint, and a bit of hospital-note astringency. Quite well balanced. [3]

13. **Mayfair**

ABV 40.0%

England - 1996

The nose is aromatic opulence based on flowers, rose petals, sweet spices, resins and juniper.

But do not expect a strong battle-gin, we could say almost a meditation gin, with a slender, solid, profile.

On the palate the Mayfair gin provides an incredible pleasure and you will feel it expanding to the whole mouth in a gentle grace.

If you are looking for a strong and wiry gin to make a nasty Alexander party you can skip this bottle. Not that it lacks character, it's not that, it is very well chiseled and neat, with a strong alcoholic warm, but do not use it for cocktails with strong ingredients like Negroni or you can risk losing it between the coils of bitter and vermouth. [12]

14. **Brooklyn**

ABV 40.0%

New York State, USA

Fresh from the bottle, there's a vibrant surge of citrus. The attention to this category of botanicals is evident: lime, Mineola orange and other sweet orange notes. Juniper, lavender, cardamom and coriander notes as well. Quite complex with a lot of facets; however, the citrus is the star.

The palate continues to showcase the vibrancy of citrus. At first sip, a hint of pine dressed juniper berry, sweet orange and lemon zest; it evolves turning into a bit more sour citrus as the spice notes come through. Lime and white grapefruit pith, with cardamom and chai notes occupying some background white space. The finish has residual juniper shimmer with green echoes of lavender.

The spirit is smooth and easy to drink with a medium length finish. [1]

15. Brockman's Gin

ABV 40.0%

England - 2008

"Press For Gin."

Strawberry, Hibiscus, a touch of sourness and a hint of raspberry nose. A little bit more traditional citrus bouquet in the mids.

The palate begins with a surprising amount of heat for being bottled at 40%. The early taste is unresolved with hints of gingerbread and angelica. The mids are where the notes that make Brockman's stand out come to life. Raspberry lemon cake, a distinct sweetness, bright and robust. It begins to take on a more dry tone with blackberry and coriander, ripe berry. And then where it all ends up, its remarkably dry. This dry finish to all of this sweetness is what really sets it apart from the vast majority of contemporary fruit/floral forward gins. [1]

16. Cayuga Gold*

ABV 40.0%

New York State, USA - 2012

**Aged Gin*

Lovely, creamy, vanilla, citrus and spice laden nose. Hints of orange sherbet, oak, and buttered cinnamon toast(!). This nose is outstanding. It almost resembles the nose you might expect from an aged honey liqueur like Krupnikas, albeit with a touch more spice.

The palate is bold and flavorful as well; however, much more gin like quality comes through. Orange zest, cinnamon and cassia, a splash of honey— juniper begins building mid-palate, culminating with a dominant presence late— oak and wood type notes color the finish. Medium long, with residual hints of charred wood and juniper needles. The finish is dry and woody, with some nice character reminiscent of a whiskey or rye. [1]

17. Martin Miller's Gin

ABV 40.0%

England - 1999

Bitter orange zest, fresh juniper and a slight hint of licorice and gentle spice behind it. It's quite classic in profile with a lot of juniper fortifying it at first glance. The orange notes are the star.

On the palate, there's more of that same orange zest. Nicely expressed, and not overwhelming though it is dominant. Brisk, pine forward juniper comes forward but so does a smooth, sedate vegetal character that is clearly cucumber, but also oddly sweet and clear. It's as if there's a fresh cut cucumber right next to you. These notes stick with you as the finish comes on with some pepperiness to it: hints of coriander and cassia perhaps with angelica coming through towards the backend. Finish is quite long and only gently warm. [1]

18. **Tschin**

ABV 40.0%

Switzerland

Handpainted labels

Tschin Gin from Switzerland stands out amongst the crowd of craft gins while keeping it simple. Its distiller, Rudi Käser, used only four botanicals for his outstanding product. All of these can be found near the distillery. The combination of juniper, wild strawberries, cherry blossoms and woodruff provides the gin with a natural sweetness which is not to be mistaken for the artificial and sugary aftertaste you probably know from some commercial gins. Another sidefact that makes this product so special is this very sweet and colorful label, because Grandpa Käser is doing all of them by himself, one at the time!
[20]

80. **Boomsma Jonge**

ABV 40.0%

Holland - 1883

Boomsma Jonge is a light and elegant gin with just the subtlest hint of juniper, coriander and citrus. The palate is what sets this genever apart from the average gin: though the botanicals are delicate and subtle, this is a satisfyingly full-bodied yet incredibly smooth spirit. Its delicate blend of botanicals is best savored on the rocks, though it also makes an excellent Martini or Gin and Tonic.
[16]

81. **Boomsma Oude***

ABV 40.0%

Holland - 1883

**Aged Gin*

Drinking it starts with a very nice genever sweetness that contains a hint of fruitiness quickly turning into a combination of honey, vanilla and caramel finishing with an oaky malted wine and then comes the familiar punch of juniper while the honey lingers. [17]

82. **Gold 999.9**

ABV 40.0%

France - 2014

Gold is a complex gin in which resin (juniper), citric (tangerine), fresh flowers (violet flowers, gentian violet and poppies), spicy (ginger, coriander) and balsamic aromas (almonds and vanilla) live together and blend with Angelica root to balance.

A delicate hint of juniper in the bottom through which tangerine and fresh flowers notes emerge powerfully to balance a nice end of almonds and vanilla, thus making Gold an authentic adventure for the most expert and curious palates. [14]

101. *Jean-Charles
Boisset Gin**

ABV 40.0%

France - 1961

**Aged & Grape Based*

One of the most extravagant gins of all time, it is made from sustainably grown and exceptionally researched ingredients. Distilled through Pinot Noir and Chardonnay wine, this gin is then infused with juniper, a touch of roses, coriander and the extracts of 11 spices. The Biodynamic herbs in our gin are known to be the best for the human body, and the most incredible contributor to health: chamomile, honeysuckle, dandelion, calendula, borage, valerian, stinging nettle, lemon balm and yarrow. JCB Gin has a certain savoir-faire... Our gin will leave you knowing that everything is possible, and allow you to be loyal to your own desires. [18]

19. **Malfy**

ABV 41.0%

Italy - 1906

The nose is rich, with citrus oil notes: lots and lots of lemon, with some bitter orange rind notes underneath it, lending it an almost Chinotto under-note. Deeper, there's a faint terpenic conifer note under it as well.

The palate is absolutely bursting with incredible lemon flavor. I can most readily compare it to that note you get on a cocktail when you take a whiff of a well-squeeze lemon zest. On the early palate, you get some coriander and juniper, hints of licorice, with faint hints of fennel, ushering in a citrus dominated finish that has some piney low notes, and traditional gin spice.

It's a very, very, citrus forward gin. [1]

20. Plymouth

ABV 41.2%

England - 1793

*The only gin in the
Plymouth style.*

A lovely nose with an unusual earthy melange of angelica and juniper, with subtle camphoraceous tinges of cardamom and coriander. It's softly juniper forward.

The palate is where I think Plymouth Gin shines. The early palate is softly earthy and gentle piney simultaneously brings together angelica, cardamom, lemon zest, sweet orange and juniper. I get intimations of botanicals which are not even here, such as nutmeg. The palate is soft, oily and gently warming. The finish leads into a soft citrus and earthiness. Only moderate length, angelica and coriander seem to be the last two standing. Absolutely beautiful, Plymouth Gin is one of my favorites. [1]

21. Tanqueray Rangpur

ABV 41.3%

Scotland - 1830

For all the bluster over this being a citrus gin, I think that Tanqueray No. 10 does a better job with its balanced and patient citrus approach. It's all in for this liquor. Some drinkers will likely be overwhelmed by the flavor; classic gin drinkers might wonder where their precious Tanqueray has gone. Alike Tanqueray 10, this is a take on gin which is influenced by the original, but bears only faint resemblance in the end.

This gin works in citrusy drinks and works well in martinis, but becomes muddled and confused in any other drinks. I recommend this to anyone who likes a good lime or citrusy gin drink, but would caution those looking for a more traditional juniper based gin. [1]

22. Langley's #8 Gin

ABV 41.7%

England - 2011

On the nose, juniper positively sings out of the bottle, vibrant and lively. There's an almost soapy, floral top note suggesting that one of the unlisted ingredients is a big fat dose of orris root. The spices bubble beneath the surface, never given the opportunity to cause a sting but instead suggesting a depth that delves down miles and miles.

Unusually, tonic appears to up the juniper dosage, with the pine levels so strong as to almost drown out the other botanicals. For us, this is a blessing, rather than a curse. It's a G&T as G&Ts were designed to be, so much so that we wouldn't bother serving this any other way than traditional British boozier style. Slightly murky glass, wilting lime. Splash of tonic. Lovely. [5]

83. **VL92 XY**

ABV 41.7%

Netherlands - 2012

“VL92” comes from the name of an ancient vessel used to transport spices from the Indies.

Gin VL92 is a bottle that has plenty of thickness and character, it's not a subtle, played on graceful tones: it plays a simple melody, but which is hard to resist to.

Nowadays many artisanal gin like to intrigue your nose with a myriad of fragrances, essences and suggestions, but the palate leave something to be desired in fierceness and character.

Here's what the Gin VL92 do not miss: it's grit and structure, supported by a strong spiciness and crispy citrus chimes that resurface to give rhythm to this spirit. [4]

23. **Caorunn**

ABV 41.8%

Scotland - 1824

I found that to be the most striking thing upon tasting: It doesn't taste all that different from a traditional gin. All of these exotic flavors go in, and the end product is smooth but traditional. The most prominent note is the juniper, but there's subtle flavors of vanilla, burnt sugar and cinnamon. It works well in a Gin and Tonic, and my friends who were not gin drinkers seemed to enjoy Caorunn gin with Fresh muddled basil, blueberries and a bit of club soda . But I couldn't help but just feel a bit of disappointment. There's nothing wrong with a good London Dry gin, but when the marketing is focused around these five exotic herbs I expected something that tasted unmistakably like Scotland. Instead, it tasted like it could have been anywhere near London. [1]

24. **Four Pillars Rare Dry**

ABV 41.8%

Australia - 2013
Distilled over 10,000 miles from Syracuse, NY.

The aroma was enticing with a slight “Asian cooking” sort of feel to it. Sweet Vietnamese Cinnamon combined with pink peppercorns and Mineola orange. Juniper is mild and light. The other botanicals are the stars. Four Pillars Rare Dry Gin has a luscious mouthfeel. Sipped on its own, it has an appealing texture. Early, makrut lime peel, with rich fleshy oranges and a gentle baking spice accord. Juniper is more prominent on the back and finish. It has peppery facets with mark the finish with a sharp left towards spice-forward. Overall, Four Pillars Rare Dry Gin is one of those gins that takes the sipper on a journey from botanical to botanical. On its own, it has a lot of character worth exploring. [1]

o. **Trakal Patagonian Spirit**

ABV 42.0%

Chile - 2017

***No juniper, not a gin!*

With its earthy, floral notes, Träkál is also extremely versatile. It goes great on the rocks, but bartenders are also reinventing classic cocktails with it.

It's slightly sweet and very herbaceous, with notes of cooling fennel and ripe red berries. There's also something about it that's hard to pinpoint, probably because all seven of the botanicals used in Träkál prove native to Patagonia and don't have a mirror product in the States. In the end, the liquor proved unique enough that the FDA gave it its own category and dubbed it a "spirit distilled from apples and pears." [26]

25. **Bombay Sapphire East**

ABV 42.0%

England - 1987

Black pepper feels almost like the primary flavor in it and it compliments juniper fantastically. I think that black peppercorn is the spice and compliment that brings the juniper out in this gin.

Chilled, but still not mixed, you begin to get a bit more of the lemongrass and the herbals underneath. It's here that Bombay Sapphire East begins to taste a lot like its older brother Bombay Sapphire. There's a nutty sweetness, I think it's a combination of the almond and the cassia bark that come together to create a flavor that I think is both, but neither simultaneously. It may be the addition of the two new botanicals, but I feel that East is more balanced and a bit more complex. [1]

26. **Tommyrotter**

ABV 42.0%

New York State, USA - 2015

Certainly a floral leaning nose, with hints of spice and a touch of citrus. Bright and contemporary, with a touch of juniper nipping around the edges. Cinnamon bark prominent at first nose, growing into a lush cardamom led aroma. There's a bit of bitter orange and citrus a bit deeper. The spirit itself is clean and smooth, with a pleasant mouthfeel. The palate is true to the nose, with a great deal of cardamom and cassia notes; a strong floral note with a bit of the heady, dusky richness of rose mid-palate. Spice comes in as the spirit washes back over the throat; a ton of cardamom really, but I'm also getting some tinge of coriander, along with a hint of cubeb and peppercorn. The finish is medium in length with only a hint of heat. [1]

27. Aviation

ABV 42.0%

Oregon, USA - 2006

Owned by Ryan Reynolds.

*(105. Old Tom also available.)**

From a taste perspective it is no surprise to see that Aviation Gin takes advantage of the rich, floral and savoury flavour notes of unconventional botanicals such as Lavender and Indian Sarsaparilla, giving it a delicate blending of both the floral and sweet spice. It's tasty Gin and not as juniper shy as one might think.

Aviation Gin set itself apart with its restrained juniper and citrus presence when it launched. It was brave and bold and many have used it since, as inspiration when they have launched their own craft gins. It's lack of big juniper bite is still as much a point of difference and it's a good gin to have on the shelf. [5]

28. Bols Genever

ABV 42.0%

Netherlands - 1575

Geographic Indication

Juniper is present but just another flavor. The drink is simultaneously spicy and earthy, the taste has hints of fresh pine forest (or for those of you who haven't spent time in the woods, maybe a Christmas tree stand and nutmeg.) It feels smoky without that overwhelming dark peat flavor of scotches. This is a tough gin to review, because the closest parallels for reviewing are in the whiskey family. This is a gin that a whiskey or scotch lover would appreciate.

The warm earthy notes come out when sipped straight, and I highly recommend that everyone who purchases a bottle of Bols Genever enjoy it at least once this way. There are quirks, eccentricities, and depths that don't come out as well when put into a mixed cocktail. [1]

29. Bols Genever*

ABV 42.0%

Netherlands - 1575

Geographic Indication

On the nose Bols Genever has strong grain and malt tones, complemented by sweet subdued juniper, honeysuckle and citrus notes. Rich and smooth on the palate, the liquid is a vibrant, younger type of genever, complex and full of depth. The 50-50(ish) production process makes it lighter in body and more versatile than an Oude Genevers and it is easy to see how it could be used in classic cocktails like a Martinez. [5]

30. **Empress 1908**

ABV 42.5%

Canada - 2016

This gin turns tonic pink.

The nose is so classic as to be almost formulaic, as though Victoria Distillers had been rehearsing a high-kicking dance routine for months and have the steps down perfect for the big show. Bright coriander to one side and a stripe of citrus to the other. The butterfly pea flower brings an oily sweetness to proceedings, guiding the grapefruit peel towards a candied status.

The flowers are first up on the tongue, landing softly and sweetly before being slapped out of the way by an aggressive ginger and cinnamon combination. The grapefruit peel plays its part, but much like juniper, isn't really given a chance to shine until you've put out the spice fire by swallowing. [5]

31. **Opihr Oriental**

ABV 42.5%

England - 1761

The nose is intense with cardamom and ginger, with notes of toasted cumin seed and curry powder underneath. It's incredibly spicy on the nose.

Sipping, Opihr Oriental Spiced Gin, it's heart comes has a traditional gin juniper, coriander and citrus note. At first, it's dry coriander and cardamom, then the juniper/gin note, finally the finish is peppery with black pepper, cubeb and coriander.

Opihr Oriental Spiced Gin receded with a lovely warmth, echoing coriander and ginger. Quite long finish, that almost leaves the palate with a clean, faintly menthol-kissed coolness. [1]

32. **Bombay Dry**

ABV 43.0%

England - 1987

The palate has a nice three part flavor. At first, on the tip of your tongue, juniper hits you square in the palate. Nice and fresh. The middle has a nice build, a touch of a floral nature Orris Root/Cinnamon but not quite distinct as each individual note. Lemon quickly puts an end to that before giving way to a touch of heat, juniper in the back of the mouth with an ample amount of harsh alcohol heat. There is a touch of the "burning pine" sensation, which epitomizes some of the more widely available brands.

But why I think Bombay does good work is that the other botanicals help lend balance and it although it is strongly citrus and juniper forward, they never quite step out in the absence of other notes and counterpoints. It is a well grounded, well rounded Classic style gin. [1]

33. **Seneca Drums**

ABV 43.0%

New York State, USA - 2010

Distilled from grapes

The first thing I noticed about Seneca Drums Gin was the floral scent. Upon opening the bottle, I immediately drew a parallel to G'vine's Floraison. Both use a grape spirit base in addition to neutral spirits to create a more unique and distinctly American style gin.

The juniper is subtly there, as is the citrus—perhaps a bit of orange and lemon, in addition to an assortment of herbs. Seneca Drums claims there are 11 different herbs in their gin. There were hints of clove and coriander, but none truly stood out above all the others. It was a well blended gin that exudes and exotic flavor distinct and different from most other gins. [1]

34. **Whitley Neill**

ABV 43.0%

England - 2004

Bottled at 42% ABV, subdued juniper and citrus notes come to the fore at first followed by a subtle spice and complex finish. It's definitely an interesting gin especially considering the botanicals used. We would recommend using Fever-Tree for a G&T, but they recommend adding fresh ginger root or lemon juice and honey for the more discerning.

As a whole, the gin is not too juniper dominant and has a distinct zing to it so it's perhaps one for fans of the lighter gin styles. However, there is enough in there to hold the traditionalists' attention too so don't go writing it off either. Out of all the drinks that we have tried Whitley Neill in, the Martini was most successful as the well-balanced citrusy nature of this gin provides a great background for a dash of vermouth. [5]

35. **Liverpool**

ABV 43.0%

England - 2013

Liverpool Gin is a premium organic gin made using only pure certified organic botanicals, producing a highly distinctive, aromatic drink. Crystalline in appearance and luscious in body, it give an intense juniper and complex, well-balanced botanical flavour over a rich cereal note with a bright citrus finish. [24]

36. Roku

ABV 43.0%

Japan - 1899

Roku Gin has an ethereal top note of cherry blossom. Notes of green tea citron and pepper briefly emerge as it quickly quiets. The delicate aroma quickly passes and dissipates.

Smooth and oily, the spirit has a rich character as it coats the tongue. There's a fleeting glimpse of cherry blossom and traditional gin notes before the tea and tannic notes take over. Heavy, leafy hints of green and early grey tea. A vivid note of bitter citrus and smokey leaves, with a palate drying and striking bitterness closer to something like Suze. The bitter note becomes evocative of gentian root and wormwood on the finish of Roku Gin.

Roku Gin's palate is clinical in terms of the unfolding mouthfeel and flavor; however, it's perhaps quite unusual and unexpected. [1]

103. Beefeater Burrough's Reserve*

ABV 43.0%

England - 1876

**Aged Gin*

On the nose, wine soaked oak notes, reminiscent of Sherry cask aged gin, pine, slightly rosemary and camphoraceous juniper and lemon peel. The barrel character is lovely and restrained, but undoubtedly the star here.

The palate with botanicals lemon, cubeb and coriander early, then crisp juniper. The oak comes on next, crisp and dry with some wine tinged oak coming on after that. It finished with some hints of charred cedar, vanilla, and baking spice.

The finish is mild and exceptionally long with suggestions of dried dates and orange peel, with a slight hint of licorice on the very back end. [1]

84. Piger Henricus

ABV 43.0%

Canada - 2015

Definitive vegetal character on the nose, with dill, carrot, and citrus rind all present. Once you hear the word Parsnip (the power of suggestion), you'll pick it out in the dill/carrot aromas. Pine branches and a delicate juniper intimation area bit lower. This is some unique stuff.

The palate begins with citrus and juniper up front, with traditional notes of coriander and cardamom setting the stage before carrot and parsnip ushers in the finish. Medium long finish. [1]

37. **Fifty Pounds**

ABV 43.5%

England – 2010

Named after English gin tax

The nose of Fifty Pounds Gin is lemon, lime, juniper, and very classic in character. Just a tinge of sweetness and creamy lemon as well. The nose is markedly lighter and clearer than the palate.

Dry Juniper on the tip of the tongue, followed by lemon, coriander and angelica. The palate is clean and focused, with juniper and lime zest holding court until a long astringent finish with a slight hint of anise cookie in the background. Quite long finish.

Overall, it's only mildly flavored, but clean and classic throughout. It's quintessentially an easy going classic style gin; understated but refined throughout. Nice balance with no surprises. [1]

38. **G'vine Nouaison**

ABV 43.9%

France

Distilled from grapes

The smell is a subtle floral bouquet, but no intimations of its strength nor of its more juniper-like stature.

There's some warm citrus notes a powerful note of cassia. The floral notes are there but very quickly give way to juniper and a burst of London Dry style heat. But don't be fooled. it's not as intense as other classic gins. It's a muted, slightly floral take on it. In other words, I think it's the ideal balance between the strong floral notes of Floraison and the juniper notes of a classic gin. If you're a gin buff who didn't really dig Floraison, Nouaison meets you halfway.

The finish is a little bit of ginger, a little bit of cinnamon and a little bit citrus. [1]

39. **1911**

ABV 44.0%

New York State, USA – 1911

Local Syracuse Distillery

The label for this gin was produced by Syracuse Label & Surround Printing and created on Lynette's digital HP Indigo press!

1911 Gin is made from a base of apples, surprisingly rare in the gin world where almost all of the gins are made from some sort of grain. It uses what they call "traditional botanicals" (suggesting a juniper forward mix) along with citrus and coriander for a light modern note. They also note they use a lighter infusion to let the quality of their apple spirit shine through. [6]

40. Citadelle

ABV 44.0%

France - 1989

On the nose, hints of violet, sweet orange, coriander and floral brightness. Leans slightly citrus, but there's another side here as well, with hints of a spicy/floral deeper notes: nutmeg, cinnamon and cardamom. Nice and contemporary in character.

The taste begins quietly until the aromatics re-enter the nose. The middle begins with fresh bright juniper, turning more crisp and bold. The finish is what sets Citadelle apart from its peers: really bright, a touch sweet and strongly aromatic: cardamom, angelica, nutmeg, a wide array of baking spices which melds into a more sharp licorice and fennel on the finish. Generally spice forward and slightly contemporary with a juniper base. [1]

41. Oak Villa Vryheid

ABV 44.0%

England - 2016

Taking its name for the Afriakaan's word for freedom, Vryheid is described as a full bodied gin which uses poppy and elderflower from Norfolk as well as sweet lemon rind, pink pepper, black pepper, oak and orange blossom honey. [22]

42. Locktenders

ABV 44.5%

New York State, USA - 2015

Local Syracuse Distillery

The label for this gin was produced by Syracuse Label & Surround Printing and created on Lynette's digital HP Indigo press!

Locktenders Gin is a saturated blend of blue juniper, coriander, cardamom, orris root, angelica root, grains of paradise, chamomile and lavender.

Two unique botanical macerations of Locktenders Gin will appeal to a wide array of pallets. Our Ginger Citrus offers a fresh clean summertime finish, while our Chamomile Lavender has a soft soothing finish that's sure to relax the mind and spirit. [16]

43. **Old Duff Single Malt Dutch Genever**

ABV 45.0%

Holland - 1777

Geographic Indication

This genever is made with 100% maltwine--an amount that is very hard to find elsewhere. The maltwine is made from 2 parts rye to 1 part malted barley. Like the standard Old Duff Genever bottling, this too is made entirely in Holland from milling to bottling and all steps in between. Only botanicals used are juniper and Bramling hops.

Porridge, rye bread, and some sweet barley sugar on the nose. Also a gentle fruitiness, mainly citrus, with hints of juniper and coriander.

Taste is creamy, with grain at the forefront again, but also some cardamom. Just a hint of orange, and finally a whisper of aniseed.

Finish is gentle lemon, and lingering grains. [27]

44. **Saint Lawrence Spirits**

ABV 45.0%

New York State, USA - 2015

Saint Lawrence Spirits New York Dry Gin comes to us from Clayton, New York. Their distillery lies on the shores of the Saint Lawrence River, and the water from the river is used to produce their spirits. This gin has notes of pepper and coriander on the nose, with undertones of lemon and citrus. On the palate, the citrus continues while joining sweet and peppery flavors, as well as cassia. The sweet pepperiness carries through to the finish while bitter orange peel helps keep it smooth. [7]

45. **Uncle Val's Botanical**

ABV 45.0%

California, USA - 1904

Distilled five times from grain, the gin offers a nose that is immediately evoking of limes, even though they're not part of the botanical bill. It's like a lime-emblazoned gin and tonic right out of the bottle.

On the tongue, plenty more of that lime character, and that lavender becomes apparent. Cucumber gives this gin a bit of a cooling effect, so much so that the juniper is almost a tertiary character. [3]

46. **Freeland Spirits**

ABV 45.0%

Oregon, USA - 2017

Entirely Female Company!

Freeland Spirits Gin is small batch crafted using a unique blend of traditional heat distillation along with vacuum distillation, which allows us to use fresh, Pacific Northwest ingredients. Fresh herbal essences of rosemary, mint and crisp cucumber lift the nose. Grapefruit and lemon peel brighten the brisk juniper and bold spice. Pink peppercorn, coriander and star anise mingle with 10 additional dried botanicals in the copper pot still. [23]

47. **Beefeater 24**

ABV 45.0%

England - 1876

Beefeater 24 is slightly lighter in flavour than the original (less juniper on the palate that has been replaced with other notes) with the tea bringing with it a certain astringency / tannic qualities to the finish. It has more herbal and citrus notes than the classic, but the tea and added citrus still play off a familiar London Dry background with a touch of liquorice clearly present (all-be-it very subtle).

Costing almost £10 more than the original, Beefeater 24 is positioned as a step up in quality, a fact the bottle itself reinforces with its pressed glass design on all four sides (heavily influenced from the arts and crafts movement of the early 20th century). [5]

48. **Journeyman***

ABV 45.0%

Michigan, USA - 2010

*Aged gin

Juniper, anise, bitter orange and bilberry are some highlights of this spirit, which is aged in white oak barrels. Beyond the acidic and sometimes bitter flavor of the bilberry, Journeyman's gin's unequivocal taste and aroma are due to its 100% organic wheat base and the unfiltered water sourced from an underground aquifer. [15]

49. Benham's Sonoma Dry

ABV 45.0%

California - 2015

The nose is fresh, almost pungent with both juniper and citrus; as a melding of styles goes, Benham's starts off especially strong. You catch a touch of ginger aromas here, too, which adds nuance and intrigue. On the palate, the body is loaded with flavor: bright citrus — lemon and grapefruit — plus fresh ginger notes, gentle juniper, and a racy finish that, again, recalls the ginger notes on the nose. I keep going back to it... there's a subtle floral note that emerges over time, and a light undercurrent of earthiness. All told, the gin's balance is impressively spot-on, dancing among the various components on the palate until the finish — hot but not oppressive, a bit oily but otherwise quite clean — eventually fades out. [19]

50. Boodle's Gin

ABV 45.2%

Scotland - 1845

Crisp juniper on the nose is balanced by a healthy amount of rosemary, plus some classic earthy notes driven by angelica and various spices. On the palate, things more or less fall into place about as expected for a London Dry. Despite the lack of citrus in the botanical bill, it does show a hint of lemon-like character, which is effective at balancing out the more moderate juniper notes. A touch of cinnamon is present here as well, along with a twist of white pepper. As the finish builds, Boodles takes on a clearer herbal character — think lemongrass vs. lemon peel — and perfumed overtones of white flowers and more gentle pepper notes. The fade-out is clean, but the impact is lasting. [3]

51. Citadelle Réserve*

ABV 45.2%

France - 1989

*Aged gin

A little bit of tannin and dry wood on the nose. There's also notes of pine tar, dry toasted coriander seeds, toasted almond slivers and macadamia nuts. The influence of the wood and barrels come through most sharply here, with botanical presence greatly muted. Pine and juniper come through early, with toasted notes suggestive of dried pinecone tossed into an evening fire. Cardamom and nutmeg come through mid-palate, with anise and fennel coming through a bit later. Dried flowers and citrus lend a bit of potpourri note towards the finish, where the tannic and wood character begins to come back to the fore. Moderately astringent, cognac barrel and cedar plank notes lend it a long and enduring finish. [1]

52. **McKenzie
Distiller's
Reserve**

ABV 45.5%

New York State, USA - 2010

Quite a blast of botanicals at first blush. Piney, savory with bright notes from the cucumber behind the juniper, with citrus following on, some earthy herbal notes also.

Nice mouthful if a bit on the light side. Piney notes with citrus, drying herbal fade with citrus lingering. Cinnamon and nutmeg notes and orris root providing a bracing bitterness. Tastes a bit sweeter than some gins. Hints of spice, juniper and oiliness linger pleasantly. Cucumber is a nice touch giving the gin a roundness and impression of fruit. [8]

53. **Citadelle
Extremes No. 1
No Mistake
Old Tom***

ABV 46.0%

France - 1989

*Limited Aged gin

This gin is amber in hue with a golden clarity to it. No Mistake Old Tom Gin has spice and wood to the nose of it—cedar and oak board, with a fair amount of pepperiness. Cubeb stands out of on the nose, with hints of stewed raisins, oranges and lemons, then coriander seed and dry toasted cassia. There's something suggestive here of the vegetables and fruit portion of roasted Chicken Provençal.

Toasted spice and honey notes dominate the back palate. Hints of pumpkin pie spice and cassia bark segue into a moderately-long finish that is highly influenced by wood, lending a rather dry finish. [1]

54. **Devil's
Bathtub**

ABV 46.0%

New York State, USA - 2013

The nose is floral, with a decidedly contemporary bent. Lavender-like hints with honey dipped spice cake; hints of clove and a bit of alcohol; the profile feels darker than other floral and spice gins, but is still within that family. Perhaps it's a touch of the base spirit coming through? The palate is vividly spice-forward, with some floral notes a bit later towards the mid-palate and finish. At first, peppery, piquant piperine warmth, another lavender type note, cinnamon and nutmeg coming through, with a slight hint of juniper in the background, and then some hints of powdered clove. The finish is colored with tones of green peppercorn, and green herbal branches. The finish is medium-to-long in length. [1]

55. Cotswolds

ABV 46.0%

England - 2014

Louche with Ouzo effect

Grapefruit oils, a hint of lime, a lavender tinged floral musk, and a hearty and intensely true to fresh ground juniper berries touch of juniper. Lovely and vibrant, it's a nose that certainly stands in memory.

Tasted, Cotswolds Dry Gin shows a slightly menthol and mint character, reminiscent of watermint. Sweet citrus, vibrant Tellicherry peppercorns on mid-palate. Juniper is certainly present, but especially towards the back of the palate it takes on a distinctive angelica root note. Citrus comes through as well, with orange and candied lime, slightly sherbet-like.

The finish is fairly long with a good deal of flavor and character. A bit of bitterness in the back of the palate, Cotswolds' coda is slightly earthy. [1]

56. The Botanist

ABV 46.0%

Scotland - 2011

Cool mint and juniper, slightly pine-forward juniper at first. Citrus, primarily lemon zest on the early mid-palate before sweet spices and flower come through. Woodruff, chamomile and herbs de provence. Warm juniper late with echoes of vanilla cream, licorice and birch bark. Fairly long, fairly dry finish with a gentle, pleasing astringency.

Whereas many gins with a kitchen-sink list of botanicals seem to be a battle for attention; every botanical amped up as if to scream, "I'm in here, notice me," The Botanist Gin manages to include a lot without seeming like there's a lot. It's focused, and surprising to the palate, in the way that a good perfume seems to be composed of so much less. I'd say that the Botanist Gin on the palate is a perfumers' gin. [1]

57. No. 209

ABV 46.0%

California, USA - 1882

The nose is faintly spicy but largely citrus forward. Bitter orange and dry bergamot at the fore, while that spicy note reveals hints of coriander, cardamom, petitgrain and juniper. Quite nice, I really like this aroma, especially the intensity of the top notes that you can pick up as you pour. You can get the aroma without putting your nose in the gin. Which I find excites my palate.

The palate is quite true to the nose with citrus and spice coming through at first. The oranges notes are more clearly bergamot and the spice notes become more clearly cardamom especially mid-palate. Juniper and lemon zest lead into a finish that has hints of pink grapefruit and a creamy, dry character. No. 209 Gin to the palate is rich, slightly thick and almost luscious in texture. [1]

58. **Hardshore**

ABV 46.0%

Maine, USA - 2016

There's an unusual fruity/floral nose here, especially given the sparse botanical selection. But I find it quite inviting.

By the palate mint is the dominant botanical here. Hardshore Original Gin is quite herbal and fresh. A note of fresh picked apple mint leaves with a touch of lemon verbena and pineapple sage.

Towards the back end, the mint continues to be dominant. It finishes with clean notes of fir needles, rosemary and Earl Grey tea.

For only five botanicals, the flavor profile of this gin is quite impressive. And even more so the depth of sensations that they invoke— citrus without citrus, a whole array of herbs— is really impressive. [1]

59. **Broker's Gin**

ABV 47.0%

England - 1920

Sweet bright citrus on the nose, and a bright dose of juniper as well. Possibly a hint of spice and florals around the edges, but it maintains a straightforward classic approach with a nice bit of juniper character.

The palette is hot and spicy juniper. A good deal of heat and warmth. 94 proof, enough to keep you toasty on a winter's eve. Starts with a hint of juniper before the citrus aromas absolutely flourish.

Nicely balanced with a slight sweetness akin to violet coming out, but it's only slight. The fruit note here is well tempered and squarely in the sweet citrus camp. Juniper comes back for a second burst, this time bringing with it a hefty dose of heat and power. It fades pleasantly until all that remains is a little bit of heat. [1]

60. **Greenhook**

ABV 47.0%

New York State, USA - 2010

The nose smells sweet and inviting, a warm springy note of juniper and a bit of the cinnamon and chamomile. The overall character on the nose is rather classic in nature. The taste is where the gin truly reveals itself as squarely within the contemporary camp. The initial taste is a potent burst of Elderflower, nicely balanced with the some warm earthy notes, coriander and orris root predominantly. The middle is that bright note of cinnamon that was on the nose, hints of ginger?, but it all finishes with a warm and spicy note of juniper and that's where the gin reveals its 94 proof heat. [1]

61. **Bootlegger**

ABV 47.0%

New York State, USA

A rather stripped down to essentials London Dry style, but unlike many London Dry gins, gluten free and kosher to boot. It has all the essentials of a classic London Dry Gin with fewer botanicals than some, but makes them more identifiable in their identity.

Rather juniper forward compared to many New World Gins, more in the style of a London Dry with a full on juniper presence but tempered with the earthiness of orris root

A nicely lean and racy gin, with a good juniper presence, balanced by citrus and earthy notes from a careful selection of botanicals. Nicely bracing without being abrasive, the juniper pairs nicely with the other components rounding out a fresh smooth gin. [13]

62. **Adirondack**

ABV 47.0%

New York State, USA

Interesting somewhat atypical gin smells juniper, orris root, lemon peel, etc., but the bilberries give it a unique but odd bouquet.

Somewhat odd, the bilberries give the botanical mix a slightly soapy, berrylike quality with the juniper in the background rather than foreground (as it should be when you have a New World gin as opposed to a London Dry type which is very juniper forward). [10]

63. **Bombay Sapphire**

ABV 47.0%

England - 1987

Strong citrus nose, acidic lemon dominating. Good bit of alcohol notes in there too, along with some juniper. There's a sweetness and a distinct floral fruity character in the background: bright and strongly aromatic.

The palate is a bit oily and thick, covering the tongue thoroughly and slowly. Though it begins very mild with not a whole lot of flavor. The effect is unleashed when it fully covers the mouth, heat and slightly spicy lemon with a touch of earthy floral notes. There's some juniper on the edges in here, and it shines best at the close of the taste in the back of the palate. The finish is tight and long, with heat, coriander, juniper and a balanced citrus note. [1]

64. **Beefeater**

ABV 47.0%

England - 1876

The nose is classically London Dry and classic styles with pine forward juniper and a touch of light citrus zest. A close nose will pick up on just this slight touch of sweet licorice hidden in the back as well. But certainly, don't get hung up on these others words and notes. It's really all about the juniper.

At first a slight hint of lemon zest, then juniper builds. Mid-palate, it's nearly all about juniper. Later though, the complexity and earthiness that rounds things out comes through. Darker, bitter citrus rind notes, coriander and licorice add the roundness. The finish is medium length with clean freshly ground coriander, lemon zest and pine-tinged juniper note. There's a delicate warmth that persists on the palate as it fades. [1]

65. **Bluecoat**

ABV 47.0%

Pennsylvania, USA - 2005

Woody, slightly resinous juniper on the nose, with bitter orange, Meyer Lemon and Coriander. Coming back to this years later, the nose is more classic than I had initially thought it was. It may be a result of just how much change has happened in the gin category in the last decade.

The palate does have plenty of bright citrus. I'm getting ruby red grapefruit, a pleasant juniper note with a strong angelica component, giving it an earthy, spicy side with less pine. Mid-palate there's a slight cardamom-like note, and then some sweet orange rind. The finish is medium length with a pleasant warmth. [1]

66. **Koval**

ABV 47.0%

Illinois, USA - 2008

At first whiff, you certainly might think of open fields and meadows in blossom. It's warming and suggestively floral, with plenty of green juniper accompanied by rose, lavender, and vanilla notes.

The palate is creamy and rich, with juniper bringing some fresh pine and resinous notes, the florals really take blossom on the palate. Lavender chiefly, with a creamy, almost suggestive of Bison Grass vanilla/buttery note, there's fresh spice notes on the finish, warming the back of the palate with hints of peppercorn and bitter orange zests. The finish is medium length and quite warm. Piney and dry, it's satisfying and classic at the end. The spirit itself has a lovely, rich mouthfeel. It's thick and viscous, giving it some real gravitas both on its own and mixed. [1]

67. Death's Door

ABV 47.0%

Wisconsin, USA - 2005

Creamy fennel and anise notes on the notes; the anise seems a bit at the fore with juniper making up a clean second. The juniper is expertly blended with the fennel on the nose creating a hybrid fennel seed with juniper spice on the edges. Really lovely.

On the palate, juniper at first with an evergreen/pine needle note. The mid-palate is rife with Jingle Cookie like notes, with anise and fennel making a bright, sweet baking spice note. The finish adds coriander and a subtle creamy, vanilla tinged hay note that reminds me of the creamy notes from the vodka on its own.

The finish is bright and clean, like chewing a fennel seed. You know, as you might from that bowl on the counter near the cash register in an Indian food restaurant. But I digress. [1]

68. Hendrick's Gin

ABV 47.0%

Scotland - 1999

The nose certainly has juniper, but I find the musky hint of rose lightens it and gives it a floral forward impression. Sweet orange, lime zest and a hint of elderflower as well. The pine notes give it structure, but the floral notes gives it a unique character. The palate exudes a backbone of a very classic gin. You get the angelica, coriander, juniper and orris root accord. Hendrick's has a surprising amount of citrus, mid-palate where orange and lime again resurface, almost with a candy-like note. Late palate a faint hint of yarrow (that slight salty licorice flavor) and black pepper. Finish is fairly long, with a serious juniper backed astringency. Notes of soaked rose petal, lime, Persian cucumbers, Earl Grey Tea and a surprising bitterness. [1]

69. Monkey 47

ABV 47.0%

Germany - 2008

The palate starts with some minty, herbal notes. Herbaceous juniper, blackthorne, lavender and an acute resinous pine note that comes across as more spruce/rosemary. As the taste progresses, we get peppery, vegetal notes, harmoniously entwined as if a single botanical. The finish, we get oily, aromatic herbs with peppermint leaves, lemon balm, blackberry and a faint pepper and green tomato aftertaste.

There's two levels on which you can enjoy this spirit: firstly, you can just appreciate the way it blends together to create a single powerful presence. Secondly, you can sit down as if to study it and probe the way this myriad of botanicals unravel on your palate. It gets high marks in my book for the complexity and balance. [1]

70. Tanqueray

ABV 47.3%

Scotland - 1830

No other gin quite has a singular juniper note on the nose. There's an intriguing intimation of citrus zest (intriguing because citrus is not a botanical) along with candied angelica stalk and licorice. Absolutely distinctive and classic. You'll recognize Tanqueray in a cocktail immediately once you're acquainted with it.

The palate begins with juniper, but finishes with rich hints of baking spice including angelica root, cinnamon and coriander seed. The finish on the palate captures angelica/coriander in a way that suggests that top note of Bombay Sapphire to me.

The finish is a little warm, with quite a bit of heat evident, especially at the 47.3% ABV. Long and slightly warm, mostly spice-forward on the finish. [1]

71. Tanqueray No. Ten

ABV 47.3%

Scotland - 1830

Clean juniper notes sparkle while notes of both red grapefruit, white grapefruit and even a hint of jasmine.

The palate is certainly traditional in a lot of respects. Juniper is the star, with a lovely pine note that lasts through the finish. Coriander, too. But I think what sets it apart and what really elevates its appeal for cocktail craft is that creamy, almost slightly buttery mid-palate where the citrus jumps forward. Lots of orange and lime, but there's this suggestive vanilla buttercream tinge to it.

Overall, what you'll notice when you sip it on its own is the overall balance that it shows. You can clearly pick up where Tanqueray No. 10 is looking to differentiate itself. [1]

72. Nolet Silver

ABV 47.6%

Netherlands - 1691

The juniper is muted, almost missing. The floral scent is over the top. You smell rose when you open the bottle. The only comparable in this specific botanical is Hendrick's. But Hendrick's doesn't take it anywhere near to the level that Nolet's does. There's notes of Lavender and other sweeter herbal notes.

The Raspberry and peach makes this taste very non gin like. In fact, it's so very much non-traditional gin like that it just doesn't mix well at all. I would go so far as saying that you probably don't want to mix anything with this gin outside of a gin and tonic (straight, no lime). Other than that, this is gin that excels in a glass neat or on the rocks. This is the gin that defies the convention. [1]

73. Chase Elegant 48

ABV 48.0%

England - 2008

After distillation the gin is watered down further and bottled at 48% ABV. William's Gin has a strong juniper presence on the nose that is complemented by crisp citrus. On the palate juniper is present again, before a citrus flavour takes over with the coriander, angelica and liquorice all also contributing to create a long finish. The apple base can be brought out further by serving a slice of apple as a garnish in a G&T, but is also discernible when tasted neat if you focus in a little. Getting all the individual flavours out in a gin can be hard work when they are quite subtle, but William's Gin is both quaffable and makes for an exceptional Martini. The apple base can be tasted on a wider level which speaks to how crisp the overall gin is. [5]

74. District Made Ivy City*

ABV 51.0%

Washington DC, USA

*Aged gin

Much more pronounced on the nose than its predecessor, the nose has thick notes of wood, pine and oak planks, and vanilla kissed licorice. You'll notice, side-by-side this one is definitely more punchy.

Orange and vibrant citrus, especially mid-palate, the citrus recedes a bit into a more tangerine-like sweetness in the background, while juniper and pink peppercorn stir on the edge of the throat, just as crisp notes of dry oak and buttery lemon cake fade to black.

Exceptionally long finish, with spicebush and peppery dry oak notes linger. [1]

75. Bimber Da Hong Pao Oolong Tea

ABV 58.1%

England - 2015

Da Hong Pao Tea Gin is an earthy, floral, richly coloured gin made with one of the world's most expensive teas and expertly handcrafted at our London distillery. Da Hong Pao is a rare, heavily oxidised oolong tea with an earthy, floral and sweet taste profile. Prized by tea connoisseurs worldwide, Da Hong Pao grows between the rocks of Southern China's breath-taking Wuyi Mountains.

Once brewed and drained, we mix these rare tea leaves with our high-strength gin, which is expertly made with high quality and special selected botanicals. We infuse the gin and tea leaves for maximum flavour extraction before being filtered and bottled at a high-strength of 51.8% abv. [21]

76. Scapegrace Gold

ABV 57.0%

New Zealand - 2014

Initially Scapegrace Gin shows some orange, lemon and a mild pepperiness. Juniper with pine and green facets holds court mid-palate. The combination of spices begins to lend an earthy, complex warmth. None of the individual botanicals come through and dominate on their own. It's a warm baking spice melange of coriander, nutmeg, and cinnamon.

Despite being present in the botanical bill, notoriously aggressive botanicals like clove and cardamom add color but don't take over.

The finish has a moderate note of licorice (but not anise). Warm and slightly rooty, juniper and mild spice hovers for a moderate length finish.

[1]

104. *Untitled Gin* #2*

ABV 51.0%

Washington DC, USA

**Limited Aged gin*

This is a prototype release of what became Ivy City Gin.

The nose has thick notes of wood, pine and oak planks, and vanilla kissed licorice. You'll notice this one is definitely more punchy.

Even though this Untitled Gin No. 2 is 1% ABV lower than Untitled Gin No. 1 this one packs a lot more heat on the palate. Orange and vibrant citrus, especially mid-palate, the citrus recedes a bit into a more tangerine-like sweetness in the background, while juniper and pink peppercorn stir on the edge of the throat, just as crisp notes of dry oak and buttery lemon cake fade to black. Exceptionally long finish, with spicebush and peppery dry oak notes linger. [1]

77. Pickering's Navy Strength

ABV 57.1%

Scotland - 2013

*"Still fluffy,
now 0.1% stronger."*

With juniper, coriander, cardamom, angelica, fennel, anise, lemon, lime and cloves the gin treads a fine line of being both classic but with a huge depth of flavour.

The result is an earthy and dry gin. With fresh, crisp piney notes from the juniper – it's a classic gin with a twist. With the core flavours present upfront, fennel looms in the background, so too does the cardamom but it's brought back by the lime. There's a strong finish with the spice lingering to leave a full bodied and balanced gin. It's not often that we notice it, but it's worth noting that there is a velvety, weighty mouthfeel to Pickering's Gin. [5]

78. **Sipsmith**
VJOP

ABV 57.7%

England - 2009

*“Very Junipery Over
Proof”*

Juniper is overwhelming on the nose, to the exclusion of nearly anything else in the botanical bill. On the palate, it’s crushingly juniper-forward and very hot (just look at that proof). Water coaxes out more notes – though the juniper dominates from front to back, it features fresh orange, some brown sugar, licorice, and a touch of cinnamon. While it’s an overwhelming experience, it’s not an unsatisfying one – the juniper finishing on a clean and refreshing note. [3]

79. **Four Pillars**
58.8 Gin

ABV 58.8%

Australia - 2013

*Distilled over 10,000 miles
from Syracuse, NY.*

Four Pillars Navy Strength Gin is bottled at 58.8% ABV and unlike its older sibling, it has pronounced aromas of juniper and citrus lime, with a little nose burn from the ABV. On the palate, it explodes with a zesty and fresh flavor of citrus and juniper, Asian spice and earthiness on the finish. If you find the Rare Dry Gin lacking in juniper punch and a little on the sweeter side, you’ll enjoy this Navy Strength Gin. Sip it neat to appreciate the flavours before using it in cocktails.

As you were. [9]

85. **Strane Uncut**

ABV 76.0%

Sweden - 2009

Strongest gin in the world.

On the nose there is a savoury hit with a lemony citrus note which quickly gives way to a most interesting flush of minty, fresh almost camphor like wafts of icy Swedish winter. It’s a lovely sensation!

Tasted neat it’s strong, obviously, but not unpleasantly so. There is hard hitting juniper followed by the savoury/mintiness and stays quite fresh and crisp although still retaining the herby deep element. At the very end there is a sweetness, which builds as you sip – possibly from the licorice, and as the ice melts it becomes a very sippable dram indeed. [10]

Award Winning Gins

61 bottles in this collection have won international tasting awards and have been recognized as some of the best gins in the world. These bottles are distinguished below...

Hayman's Sloe Gin - 3 awards

Bulldog - 4 awards

Brooklyn - 3 awards

Brockman's Gin - 4 awards

Martin Miller's Gin - 14 awards

Plymouth - 24 awards including Double Gold Best In Show at the 2008 SFWSC

Tanqueray Rangpur - 4 awards

Langley's #8 Gin - 4 awards

Four Pillars Rare Dry - 7 awards

Caorunn - 21 awards

Bombay Sapphire East - 2 awards

Tommyrotter - 2 awards

Aviation - 2 awards

Bol's Genever - 1 award

Empress 1908 - 1 award

Opihr Oriental - 6 awards

Bombay Dry - 2 awards

Whitley Neill - 12 awards

Liverpool - 3 awards

Roku - 4 awards

Fifty Pounds - 10 awards

G'vine Nouaison - 4 awards

1911 - 1 award

Citadelle - 16 awards

Uncle Val's Botanical - 1 award

Freeland Spirits - 1 award

Beefeater 24 - 23 awards including Double Gold Best In Show at the 2010 SFWSC

Journeyman Aged - 1 award

Boodle's Gin - 2 awards

Award Winning Gins *(cont'd)*

Citadelle Reserve - 2 awards

Citadelle Old Tom - 1 award

Devil's Bathtub Gin - 1 award

Cotswolds - 12 awards

The Botanist - 6 awards

No. 209 - 7 awards

Hardshore - 1 award

Broker's Gin - 5 awards

Greenhook - 1 award

Bombay Sapphire - 4 awards

Beefeater - 29 awards including Double Gold Best In Show at the 2013 SFWSC

Bluecoat - 13 awards including Double Gold Best In Show at the 2009 SFWSC

Koval - 1 award

Death's Door - 4 awards

Hendrick's Gin - 21 awards

Tanqueray - 14 awards including Double Gold Best In Show at the 2005, 2007, 2012 SFWSC

Tanqueray No. Ten - 9 awards including H.O.F. Double Gold Best In Show at the 2003 SFWSC

Nolet Silver - 1 award

Chase Elegant 48 - 6 awards

Bimber Da Hong Pao Tea - 1 award

Scapegrace - 4 awards

Pickering's Navy Strength - 1 award

Sipsmith VJOP - 6 awards

Four Pillars 58.8 Gin - 9 awards

Gold 999.9 - 2 awards

Piger Henricus - 2 awards

Gordon's Gin - 3 awards

New Amsterdam - 4 awards

Seagram's Extra Dry Gin - 5 awards

Seagram's Lime Twisted - 1 award

JCB - 1 award

Beefeater Reserve - 7 awards



Tonic Waters

A list of available tonic water pairings for the gins

Wegmans

New York State, USA - 1916

This is a budget tonic water that doesn't overwhelm the gin. Of the three tonic water pairings available Wegmans is the least flavorful, but that can allow the gin's flavors to shine through. The sweetness of a tonic water can have a detrimental effect on the overall taste of the pairing, so Wegmans would be a good choice for someone who is looking for a more dry tasting drink.

Schweppes

Switzerland - 1783

On the palate, there's a pleasant robust effervescence. Rather large bubbles tickle the palate, and have a rather long lasting power. The quinine bitterness is moderately strong. Schweppes Tonic Water has a slight woody lemon note. The quinine has a flash of metallic edge, but that quickly leaves. The bitterness is clean and quite long lasting. Overall, on its own Schweppes Tonic Water is quite pleasant. And even more so when you consider some of its plastic bottle brethren. [1]

Fever Tree

England - 2005

The palate is sweet with effervescent citrus at first. Fever Tree Tonic sits mildly on the palate before an assertive quinine and bitter finish. I find the quinine note in here to be a bit more rounded than others. It has delicate floral edges with no metallic notes to it.

With gin, the Fever Tree maintains its tight bubbles. They lightly amplify the aroma. Mid-palate, what tastes like a bit of a hole in Fever Tree Tonic on its own seems custom designed for the gin flavor to come through. The finish is a nice balance of gin's notes and a gentle bitterness. In my opinion, there's no better tonic for showcasing a gin than Fever Tree's Indian Tonic.[1]

Classic Gin & Tonic

This simple recipe is my take on the classic gin and tonic cocktail. In my opinion there are two ways to make this drink. The first way is to follow the directions below to the absolute milliliter and get really scientific with it in order to have the exact same drink every single time. The second way is to just read the ingredients below and eyeball it, live a little, have an interesting drink with slightly different character every time. Making this cocktail should be an artform and it should also be incredibly simple. Perform it, or just mix a bit of gin with a bit more tonic. I've made sure the recipe below yields a great drink every time, but who's to say it's right? Just remember to pour this drink yourself and take in the aromas as you pour!

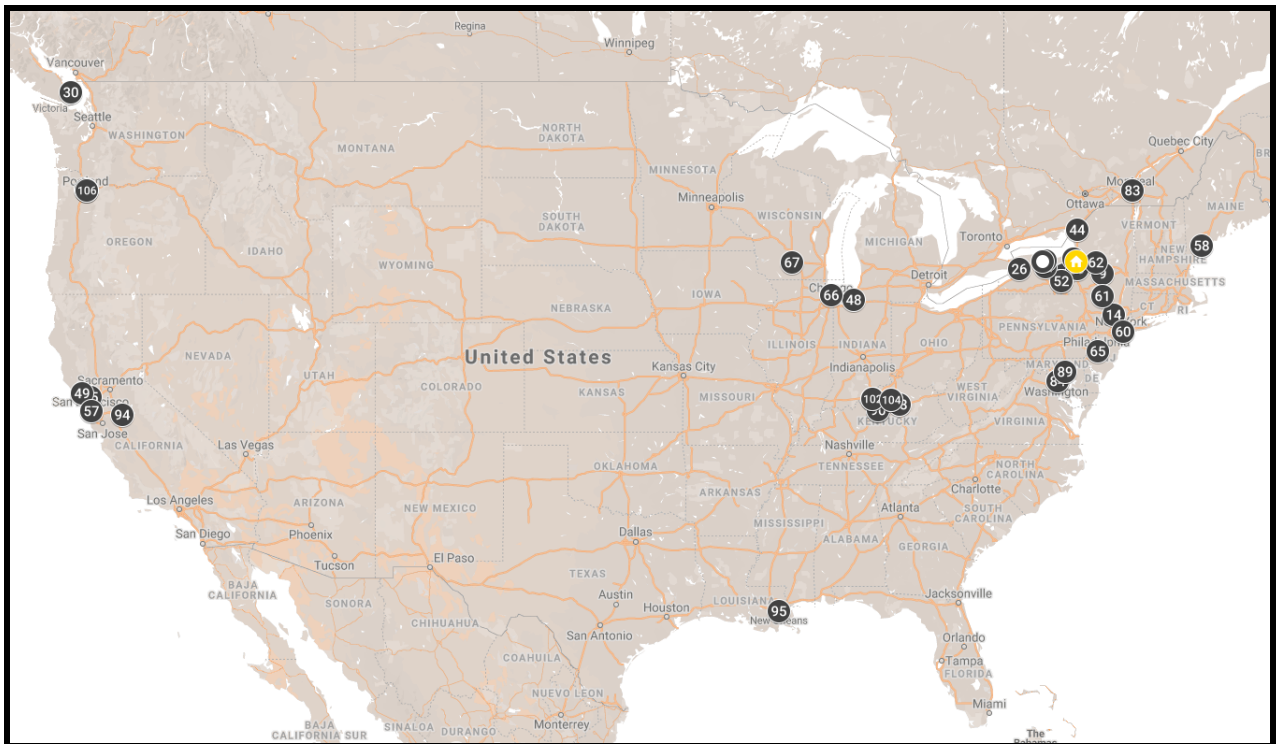
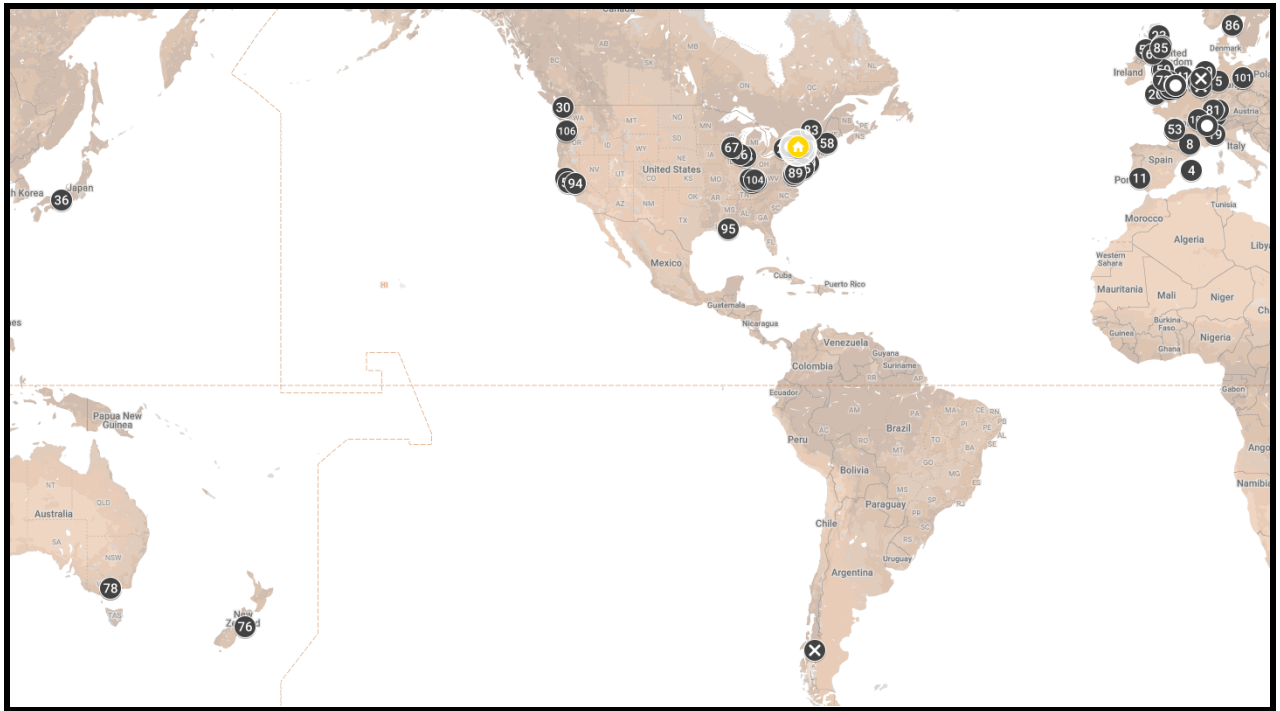
- 1. Fill 500ml Balloon Copa glass to brim with ice**
- 2. Pour 100ml of gin into glass (or 88ml if navy strength)**
- 3. Add 200ml of tonic (Style points for using the bar spoon)**
- 4. Roll the lime, then cut in 2 slices (squeeze juices)**
Add pinch of juniper berries (juniper forward gins)
Add 1 stick of cinnamon (cinnamon botanical gins)

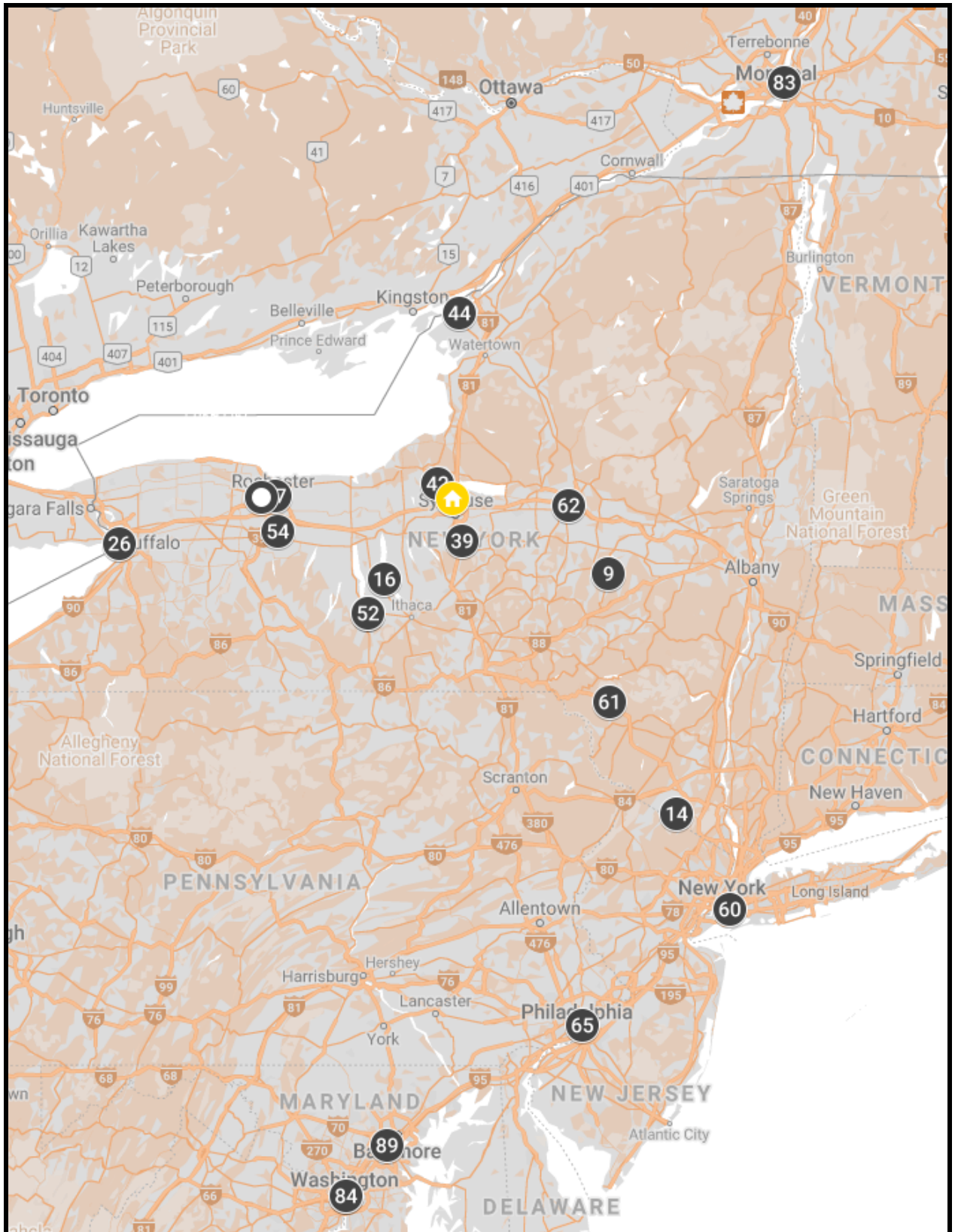
Below are some easy gin and tonic variations:

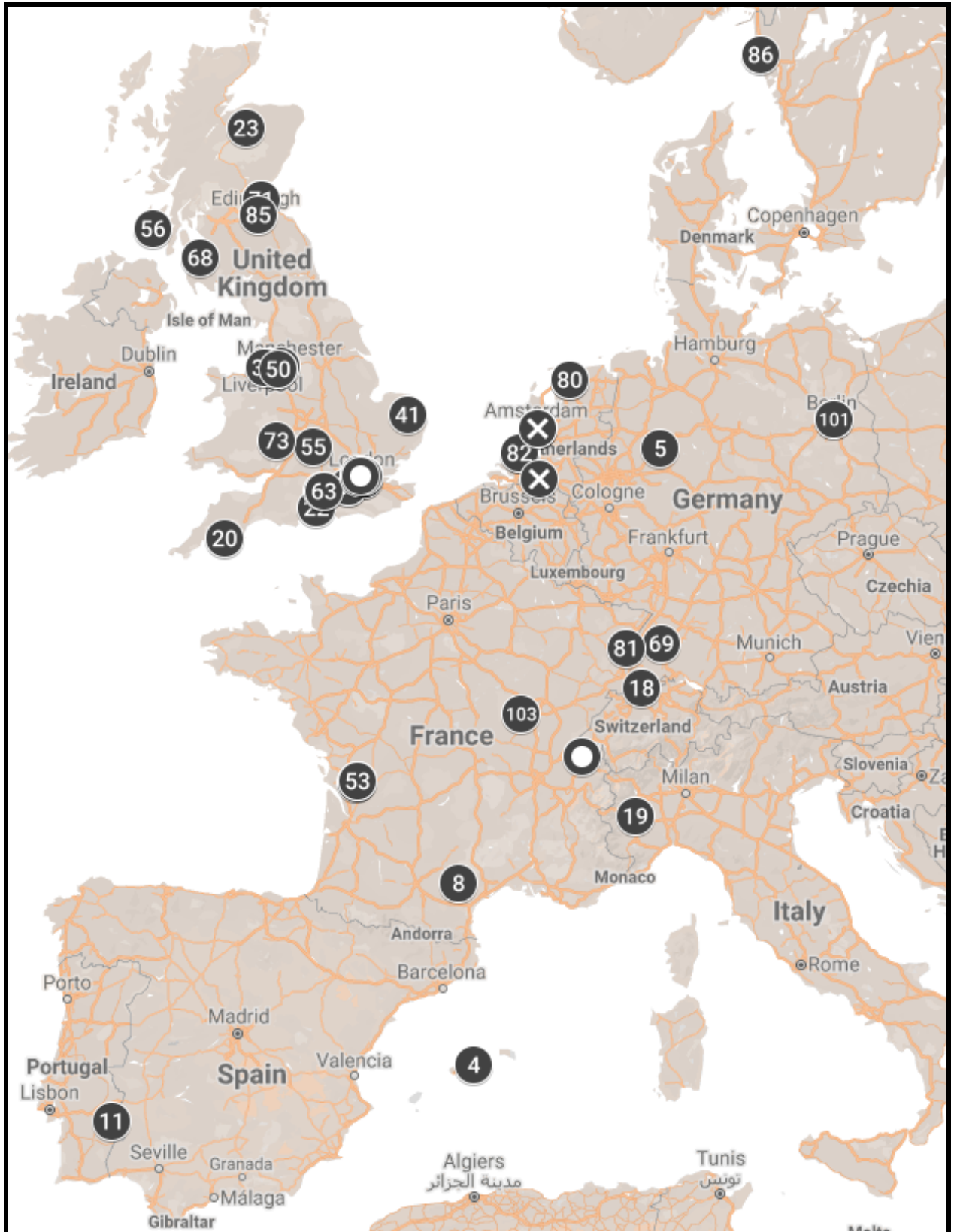
"English Chimney" - Add a single drop of liquid smoke

"Pink Gin" - Add 4 dashes of Angostura Bitters

(Consider this: Don't add any garnish to the gin and tonic since the master distiller of the spirit already accounted for the desired botanical taste without adding more when creating the cocktail.)







Collection Timeline

- 1575 Bol's Genever
- 1691 Nolet Silver
- 1695 Dekuyper
- 1761 Opilhr Oriental
- 1766 Schlichte Steinhaeger
- 1769 Gordon's Gin
- 1770 Burnett's Gin
- 1793 Plymouth
- 1824 Caorunn
- 1830 Tanqueray
- 1845 Boodles
- 1857 Seagram's Gin
- 1863 Hayman's Gin
- 1872 Gilbey's Gin
- 1876 Beefeater
- 1882 No. 209
- 1883 Boomsma
- 1899 Roku
- 1904 Uncle Val's Botanical
- 1906 Malfy
- 1910 Xoriguer, Gin de Mahon
- 1911 1911
- 1920 Broker's Gin
- 1933 New Amsterdam
- 1961 Jean-Charles Boisset
- 1963 Nikolai
- 1980 Skol
- 1987 Bombay
- 1989 Citadelle
- 1996 Mayfair
- 1999 Hendrick's Gin
- 1999 Martin Miller's Gin
- 2002 Pinnacle
- 2004 Whitley Neill
- 2005 Bluecoat
- 2005 Death's Door
- 2006 Aviation
- 2006 Bulldog
- 2006 G'Vine
- 2008 Koval
- 2008 Chase Elegant 48
- 2008 Brockman's Gin
- 2008 Monkey 47
- 2009 Sipsmith
- 2009 Strane Uncut London Dry
- 2010 Brooklyn
- 2010 Greenhook
- 2010 McKenzie Distiller's Reserve
- 2010 Seneca Drums
- 2010 Fifty Pounds
- 2010 Journeyman
- 2011 Langley's Gin
- 2011 Botanist
- 2011 Adirondack
- 2012 Cayuga Gold
- 2012 VL92 XY
- 2013 Devil's Bathtub
- 2013 Liverpool
- 2013 Untitled Gin #2
- 2013 Ivy City Gin
- 2013 Four Pillars
- 2013 Pickering's Gin
- 2014 Sharish Blue Magic
- 2014 Cotswolds
- 2014 Scapegrace Gold
- 2014 Gold 999.9
- 2015 Locktender
- 2015 Saint Lawrence Spirits NY Dry
- 2015 Tommyrotter
- 2015 Piger Henricus
- 2015 Benham's Sonoma Dry
- 2015 Bimber Da Hong Pao Tea
- 2016 Empress 1908
- 2016 Oak Villa Vryheid
- 2016 Hardshore
- 2017 Freeland Spirits



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Interactive map and more available at

PatrickRFBlakley.com/gin

Appendix A

Individual Gin Botanical Listings

Each bottle of gin is distilled with a specific botanical ingredient list. These botanicals are different for every gin except for the inclusion of juniper as a requirement. This appendix lists all the known botanicals in each of the gins within this collection. Many distillers have kept their botanical list a secret and so this list is not able to be 100% complete. Use for reference in garnish pairings as needed.

1911

Apple, Citrus, Coriander, Juniper

Adirondack Gin

Alpine Bilberry, Juniper

Aviation

Caraway, Cardamom, Coriander, Juniper, Lavender, Orange Peel, Sarsaparilla

Aviation Old Tom

Anise Seed, Cardamom, Coriander, Juniper, Lavender, Orange Peel, Sarsaparilla

Barton

Juniper

Beefeater

Almond, Angelica, Coriander, Juniper, Lemon, Licorice, Orange, Orris Root

Beefeater 24

Almond, Angelica, Coriander, Grapefruit, Green Tea, Juniper, Lemon, Licorice, Orange, Orris Root, Sencha Tea

Beefeater Reserve

Juniper

Bellow's Gin

Juniper

Benham's Sonoma Dry

Chamomile, Citrus, Coriander, Juniper, Mint

Bimber Da Hong Pao Tea

Angelica Root, Coriander Seeds, Da Hong Pao Tea Leaves, Juniper, Orris Root

Bluecoat

Angelica, Coriander, Juniper

Bols Genever

Juniper

Bols Genver Aged

Juniper

Bols Genever Oude

Juniper

Bombay Dry

Almond, Angelica, Cassia, Coriander, Juniper, Lemon, Licorice, Orris Root

Bombay Sapphire

Almond, Angelica, Cassia, Coriander, Cubeb Pepper, Grains of Paradise, Juniper, Lemon, Licorice, Orris Root

Bombay Sapphire East

Almond, Angelica, Black Pepper, Cassia, Cubeb Pepper, Grains of Paradise, Juniper, Lemon, Lemongrass, Licorice, Orris Root

Boodle's Gin

Angelica, Caraway, Cassia, Coriander, Juniper, Nutmeg, Rosemary, Sage

Boomsma Jonge

Juniper

Boomsma Oude

Juniper

Bootlegger

Coriander, Juniper, Lemon Verbena, Orange Peels, Orris Root

Brockman's Gin

Almond, Angelica, Blackberry, Blueberries, Cinnamon, Coriander, Grains of Paradise, Juniper, Orange, Orris Root

Broker's Gin

Angelica, Cassia, Cinnamon, Coriander, Juniper, Lemon, Licorice, Nutmeg, Orange, Orris Root

Brooklyn

Angelica, Coriander, Juniper, Key Lime, Kumquat, Lavender, Lemon, Lime, Orange, Orris Root

Bulldog

Almond, Angelica, Cassia, Coriander, Juniper, Lavender, Lemon, Licorice, Longan, lotus leaves, Orris Root, Poppy

Burnett's Gin

Juniper

Calvert

Juniper

Caorunn

Angelica, Apple, Bog Myrtle, Cassia, Coriander, Dandelion, Heather, Juniper, Lemon, Orange, Rowan Berry

Cayuga Gold

Cardamom, Coriander, Grains Of Paradise, Juniper, Lemon Peel, Orris Root

Chase Elegant 48

Angelica, Bramley Apple, Elderflower, Fuggles Hops, Juniper

Citadelle

Almond, Angelica, Cardamom, Cassia, Cinnamon, Coriander, Cubeb Pepper, Cumin, Fennel, Grains of Paradise, Juniper, Lemon, Nutmeg, Orange, Orris Root, Savory, Star Anise, Violet

Citadelle Old Tom

Almond, Angelica, Cardamom, Cassia, Cinnamon, Coriander, Cornflower, Cubeb, Cumin, Fennel, Genepy, Grains of Paradise, Iris, Juniper, Lemon, Licorice, Nutmeg, Orange, Orris Root, Savory, Star Anise, Yuzu

Citadelle Reserve

Almond, Angelica, Blueberry, Cardamom, Cassia, Cinnamon, Coriander, Cornflower, Cubeb, Cumin, Fennel, Genepy, Grains of Paradise, Iris, Juniper, Lemon, Licorice, Nutmeg, Orange, Orris Root, Savory, Star Anise, Yuzu

Cotswolds

Angelica, bay laurel, Black Pepper, Cardamom, Coriander, Grapefruit, Juniper, Lavender, Lime

Crystal Palace

Juniper

Death's Door

Coriander, Fennel, Juniper

Dekuyper Sloe Gin

Juniper, Sloes

Devil's Bathtub Gin

Cinnamon, Cloves, Cubeb Pepper, Grains of Paradise, Juniper

District Made Ivy City Gin

Angelica, Coriander, Fennel, Grains Of Paradise, Juniper, Lemon, Lemongrass, Licorice, Orris Root, Spicebush

Do Your Gin #1

Coriander Seeds, Cubeb Pepper, Green Cardamom Pods, Hibiscus Flowers, Juniper, Laurel Leaves, Lavender Flowers, Licorice Root, Orange Peel, Pink Peppercorns

Do Your Gin #2

Coriander Seeds, Cubeb Pepper, Green Cardamom Pods, Hibiscus Flowers, Juniper, Laurel Leaves, Lavender Flowers, Licorice Root, Orange Peel, Pink Peppercorns

Empress 1908

Black Tea, Butterfly Pea Flower, Cinnamon, Coriander, Ginger, Grapefruit, Juniper, Rose

Fenimore

Eucalyptus, Juniper, Lilac, Nutmeg, Orange Peel, Rose Petal

Fifty Pounds

Angelica, Coriander, Grains of Paradise, Juniper, Lemon, Licorice, Orange, Savory

Fleischmann's Gin

Juniper

Fleischmann's Gin (Bottled in 1970's)

Juniper

Four Pillars 58.8 Gin

Angelica Root, Cardamom, Cassia, Coriander Seeds, Finger Limes, Juniper, Lavender, Lemon Myrtle, Star Anise, Tasmanian Pepperberry, Whole Oranges

Four Pillars Rare Dry

Angelica, Aniseed, Cardamom, Cinnamon, Coriander, Juniper, Lavender, Lemon Myrtle, Orange, Pepperberry

Freeland Spirits

Citrus, Cucumber, Honey, Juniper, Mint, Rosemary, Thyme

G'vine Nouaison

Bergamot, Cardamom, Cassia, Coriander, Cubeb, Ginger, Juniper, Licorice, Lime, Nutmeg, Plum, Sandalwood, Vetiver

Gilbey's Gin

Juniper

Gin Lane Old Tom

Angelica, Cassia Bark, Coriander, Juniper, Liquorice, Orris Root, Seville Oranges, Sicilian Lemon, Star Anise

Gold 999.9

Almonds, Angelica Root, Cassia Bark, Coriander, Gentian Violet, Ginger, Juniper, Tangerine, Poppy, Vanilla, Violet Flowers

Gordon's Gin

Angelica, Coriander, Juniper, Licorice

Greenhook

Chamomile, Cinnamon, Elderflower, Juniper

Hardshore

Coriander, Juniper, Mint, Orris Root, Rosemary

Hayman's Sloe Gin

Angelica, Cassia, Cinnamon, Coriander, Juniper, Lemon, Licorice, Nutmeg, Orange, Orris Root, Sloes

Hendrick's Gin

Angelica, Caraway, Chamomile, Coriander, Cubeb Pepper, Cucumber, Elderflower, Juniper, Lemon, Orange, Orris Root, Rose, Yarrow

JCB

Borage, Calendula, Chamomile, Coriander, Dandelion, Honeysuckle, Juniper, Lemon Balm, Rose, Stinging Nettle, Valerian, Yarrow

Journeyman Aged

Angelica, Anise, Bilberry, Bitter Orange, Cinnamon, Coriander, Juniper, Lemon, Orris Root

Koval

Juniper

Langley's #8 Gin

Angelica Root, Cassia Bark, Cloves, Ground Nutmeg, Juniper

Liverpool

Angelica Root, Cardamom Pods, Cassia, Coriander, Juniper, Lemon Peel, Licorice Root, Orange Peel

Loctender

Angelica Root, Blue Juniper, Cardamom, Chamomile, Coriander, Grains Of Paradise, Lavender, Orris Root

Lord Astor

Cassia, Juniper, Lemon, Orange, Orris Root

Malfy

Cassia, Coriander, Grapefruit, Juniper, Lemon, Licorice, Orange

Martin Miller's Gin

Angelica, Cassia, Cinnamon, Coriander, Iris, Juniper, Licorice, Nutmeg, Orange, Orris

Mayfair

Angelica Root, Coriander Seed, Juniper, Orris Root

McKenzie Distiller's Reserve

Juniper

Monkey 47

Acacia, Almond, Ambrette Seed, Angelica, Bee Balm, Black Pepper, Blackberry, Cardamom, Cassia, Chamomile, Cinnamon, Cloves, Coriander, Cranberry, Cubeb Pepper, Dog Rose, Elderflower, Ginger, Grains of Paradise, Hawthorn Berries, Honeysuckle, Jasmine, Juniper, Lavender, Lemon, Lemon Balm, Lemon Verbena, Lemongrass, Licorice, Lingonberries, Makrut Lime Leaves, Marshmallow, Nutmeg, Orange, Orris, Pimento, Pomelo, Rose Hip, Rose Mallow, Sage, Sloe, Spruce Shoots, Sweet Flag

New Amsterdam

Juniper

Nikolai

Juniper

No. 209

Angelica, Bergamot, Cardamom, Cassia, Coriander, Juniper, Lemon, Orris Root

Nolet Silver

Juniper, Peach, Raspberry, Rose

Oak Villa Vryheid

Black Pepper, Elderflowers, Juniper, Lemon Rind, Oak, Orange Blossom Honey, Pink Pepper, Poppies

Old Duff Single Malt Dutch Genever

Coriander, Juniper, Lemon Peel, Licorice, Orange Peel, Star Anise

Opihr Oriental

Black Pepper, Cardamom, Coriander, Cubeb Pepper, Cumin, Ginger, Grapefruit, Juniper, Orange

Pickering's Navy Strength

Angelica, Anise, Cardamom, Cloves, Coriander, Fennel, Juniper, Lemon, Lime

Piger Henricus

Angelica, Cardamom, Coriander, Juniper, Lemon, Parsnip

Pinnacle

Juniper

Plymouth

Angelica, Cardamom, Coriander, Juniper, Lemon, Orange, Orris Root

Recipe 21

Juniper

Roku

Angelica, Cardamom, Cherry Blossom, Cherry Leaves, Cinnamon, Coriander, Green Tea, Juniper, Lemon, Orange, Sansho, Yuzu

Saint Lawrence Spirits NY Dry

Juniper

Scapegrace Gold

Angelica, Cardamom, Cassia, Cinnamon, Clove, Coriander, Juniper, Lemon Peel, Licorice, Nutmeg, Orange Peel, Orris, Tangerine Peels

Schlichte Steinhaeger

Juniper

Seagram's Lime Twisted

Angelica, Cardamom, Coriander, Juniper, Lime Liqueur, Orange

Seagram's Extra Dry Gin

Angelica, Cardamom, Cassia, Coriander, Juniper, Orange

Seedlip Spice 94

Allspice berries, Cardamom, Cascarilla bark, Grapefruit peel, Lemon peel, Oak bark

Seneca Drums Gin

Juniper

Sharish Blue Magic

Angelica, Blue Pea, Cardamom, Cinnamon, Coriander, Ginger, Juniper, Lemon Peel, Licorice, Raspberry, Strawberry

Sipsmith VJOP

Angelica Root, Cassia Bark, Cinnamon Bark, Coriander Seeds, Ground Almond, Juniper, Lemon Peel, Licorice Root, Orange Peel, Orris Root

Skol

Juniper

Strane Uncut

Almonds, Cinnamon Bark, Coriander Seeds, Garden Mint, Juniper Berries, Lemon Rind, Licorice Root

Tanqueray

Angelica, Coriander, Juniper, Licorice

Tanqueray No. Ten

Angelica, Chamomile, Coriander, Grapefruit, Juniper, Lemongrass, Licorice, Orange, Orange Blossom

Tanqueray Rangpur

Angelica, Bay Laurel, Coriander, Ginger, Juniper, Licorice, Lime, Rangpur Lime

The Botanist

Angelica, Apple Mint, Birch, Bog Myrtle, Cassia, Chamomile, Cinnamon, Clover, Coriander, Elderflower, Gorse Flowers, Hawthorn, Heather Flowers, Juniper, Lady's Bedstraw Flowers, Lemon, Lemon Balm, Licorice, Meadowsweet, Mugwort, Orange, Orris Root, Peppermint, Sweet Cicely, Tansy, Thistle, Thyme, Water Mint, Wood Sage

Tommyrotter

Angelica, Cardamom, Cassia, Chamomile, Coriander, Elderflower, Grains of Paradise, Hibiscus, Juniper, Lemon, Nutmeg, Orange

Trakal Patagonian Spirit

Apple, Canelo, Laurel, Maqui Berries, Mint, Murta Berries, Paramela, Pear, Saucó Berries, Tapa, Water Mint

Tschin

Cherry Blossoms, Juniper, Sweet Woodruff

Uncle Val's Botanical

Cucumber, Juniper, Lavender, Lemon, Sage

Untitled #2

Angelica, Coriander, Fennel, Grains of Paradise, Juniper, Lemon, Lemongrass, Licorice, Orris Root, Spicebush

VL92 XY

Angelica, Coriander Leaf, Juniper, Orange Peel

Whitley Neill

Angelica, Baobab, Cape Gooseberries, Coriander, Juniper, Lemon, Orange, Orris Root

Xoriguer, Gin de Mahon

Juniper

Zing 72

Angelica, Black Berries, Chamomile, Citrus, Coriander, Juniper



*Listed gin bottles, awards, and tasting notes are current up through late 2019.
(Any unlisted bottles will be added for 2020 and beyond. See final notes page for info.)*

Unlisted bottle notes list:

For dates, styles, locations, abbreviated tasting notes, etc...

A series of 23 horizontal dashed lines for writing notes.

