MAMMOTH GIN

Mammoth Contemporary Northern Gin is a blend of six individually distilled botanicals, several of which are grown right here at Mammoth Farms. Rather than distill a single ingredient batch, each botanical is distilled separately using the method best suited to express its individual character. Juniper and white pine, lavender and sage, lemon and orange. The result is an earthy, complex and amazingly balanced spirit that reflects the natural terroir of our northern home.

TASTING NOTES Mammoth Gin has a distinct floral nose and subtle mouth feel. It leads with a coniferous note, followed by hints of sage and citrus and a long lavender finish.

STYLE Contemporary Northern

MASH BILL 10% Certified Wheeler Rye, #2 Yellow Dent, Non-GMO corn

SIZE 750ml

ABV 45% (90 Proof)

SHELF PRICE \$34.00 MANUFACTURER Mammoth Distilling, LLC

MLCC PRODUCT CODE 31382

DISTRIBUTOR Imperial Beverage

> For this contemporary northern style Mammoth Gin, we start with juniper berries that we puree and vapor distill. Small branches and needles of white pine from Mammoth's property are macerated in spirit for 24 hours and redistilled in an alembic still. Fresh sage and lavender, grown at Mammoth Farms, are dried and vapor distilled. Orange and lemon zest, though certainly not local, are also macerated in spirit for 24 hours and processed in an alembic still. The finished product is immensely balanced yet pleasantly complex with a very long, satisfying finish.

MAMMOTH

CONTEMPORARY NORTHERN

AVENDER

ITE PINE

UNIPER

750ml 75cl

PRODUCT NOTES A challenge in making gin using the traditional crock pot method is that when the best characteristics of one botanical begin to shine, the peak qualities of another diminish. Distilling each botanical separately, though time consuming, allows us to capture the truest aromas and flavors for each botanical, extracting their maximum essence. Once each botanical is distilled, we then proof each individual fraction to just above bottle strength before finalizing the blend. That blend then rests in a stainless steel tank for a few days before being bottled.

