

MAMMOTH BARREL-FINISH GIN

Mammoth Barrel-Finished Gin is a blend of the same six individually distilled botanicals used in our Contemporary Northern Gin. Similarly, 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. However, after being allowed to rest for a time in used rye barrels, these flavors are even further enhanced, creating this incredibly complex and unique spirit.

TASTING NOTES Soft notes of lavender and vanilla upfront are followed by a honey and lemon compliment to herbal undertones of juniper and sage, with a long, elegant finish of rooibos tea and toasted oak.

STYLE

Barrel-Finished

MASH BILL

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

SIZE 750ml

ABV 45% (90 Proof)

SHELF PRICE

\$39.99

MANUFACTURER

Mammoth Distilling, LLC

MLCC PRODUCT CODE

32367

DISTRIBUTOR

Imperial Beverage



PRODUCT NOTES Mammoth Barrel-Finished Gin like, many great things, got its start as a happy accident. When we first created our Contemporary Northern Gin, there were some experimental runs that didn't quite make the cut. On a whim, we blended them together and tossed that blend in a handy empty barrel—and just as quickly it was forgotten about in our barrel house. Rediscovering it quite some time later, we dusted off the cobwebs and tried a sample and immediately knew we had something special. There's a line from a favorite band of ours that goes something like "the barrel was dusty but the liquor was clean." Couldn't be more true in this case.

However, after quickly selling out this first release, we now had to figure out how to replicate the results. We knew how to make the botanical fractions from our Contemporary Northern Gin, but we needed to recreate the flavor profile of the 'out-of-spec fractions' that were originally 'discarded' to later become Barrel-Finished Gin. It actually took quite a bit more trial-and-error than we expected, but thankfully we discovered how to carefully manipulate our still and refine the botanical loads in a way that recaptures that original distillate that, without this happy accident, would otherwise be considered a byproduct in our fraction making process.