NEW RIFF®
DISTILLING

A NEW RIFF ON AN OLD TRADITION
NEWRIFFDISTILLING.COM
NEWPORT, KENTUCKY

# NEW RIFF KENTUCKY WILD GIN BOURBON BARRELED

New Riff Distilling's Kentucky Wild Gin Bourbon Barreled is thoughtfully crafted with local wild foraged Kentucky botanicals, capturing the native flavors of the Ohio Valley and reflecting historical Kentucky gin ingredients. Twelve botanicals are distilled right in the pot, including a range of typical European gin ingredients (such as angelica, orris and licorice root, and three kinds of citrus). To these we add two local, hand foraged wild seasonings, including a wild juniper berry and the amazing American Spicebush—both of which are on the Slow Food Ark of Taste—plus a dash of Kentucky's state flower, goldenrod. At the last, we blend in a bit of our new make rye whiskey spirit, enriching the texture and lengthening the flavor. The gin then rests in dripping fresh New Riff Bourbon barrels for five to seven months, achieving a mellowing note of vanilla oak.

New Riff Kentucky Wild Gin Bourbon Barreled makes a fantastic Gin Cocktail with the bitters of your choice. Try it also in a Martinez—basically, a Manhattan made with our gin in the place of whiskey—delicious as the borders between gin and the whiskey fade away.

**94 PROOF**
**WILD FORAGED KENTUCKY BOTANICALS**
**COPPER POT DISTILLED**
**BOTTLED WITHOUT CHILL FILTRATION**
**AGED IN FRESH NEW RIFF BOURBON BARRELS**




## TASTING NOTES

**NOSE**
Spicebush and vanilla oak form a tantalizing duo, while wood spices tangle playfully with local juniper.

**PALATE**
Subtle oak tannin serves to amplify the dryness from angelica; orange peel is a bit more prominent.

**FINISH**
Lovely angelica dryness, continued orange peel.

