



One of the most distinctive gins made in America. – ==

Highly recommended

— spirit journal

Spectacularly evocative



OVERVIEW

Inspired by the wild beauty of the Golden State, this is a profoundly lush and aromatic gin with a real sense of place.

WHAT'S IN IT

Angelica root, bay laurel, cardamom, cinnamon, coastal sage, coriander, Douglas fir, fennel seed, juniper berries, lemon peel, orris root, Seville orange peel

HOW IT'S MADE

We distill fir and sage on one of our 250-liter stills to minimize the impact of seasonal variation. Fresh bay laurel leaves and juniper berries are vapor-infused. The other botanicals (including coriander seeds we wok-roast) go right in the pot of our 1,500-liter still.

TASTING NOTES

If Botanivore is a meadow in bloom, Terroir is a forest in your glass—with ultra woodsy notes of Douglas fir, California bay laurel, sage, and a hint of citrus.

THE EXPERIENCE

Stunning on the rocks, in a martini, or in a Collins garnished with whatever fresh herbs you have on hand. A great complement to citrus and berries.

45% ABV | 90 PROOF FORMATS: 750ML & 200ML CASES: 6 X 750ML, 6 X 200ML