

# GIN 101



Gin is a distilled alcoholic drink that derives its flavor from juniper berries and other botanical ingredients.

The US TTB says Gin is:

Spirits with a main characteristic flavor derived from juniper berries produced by distillation or mixing of spirits with juniper berries and other aromatics or extracts derived from these materials and bottled at not less than 40% alcohol by volume (80 proof).

The TTB recognizes a few different categories of Gin:

- Distilled Gin --- Gin produced by original distillation from mash with or over juniper berries and other aromatics or their extracts, essences or flavors
- Redistilled Gin ---Gin produced by redistillation of distilled spirits with or over juniper berries and other aromatics or their extracts, essences or flavors
- Compounded Gin --- Gin produced by mixing neutral spirits with juniper berries and other aromatics or their extracts, essences or flavors



# Bombay Sapphire

## London Dry Gin

When people talk about 'standard' gin, they often talk about London Dry Gin. The primary botanical used in the production of London Dry Gin is juniper berries, which give gin its distinct flavor. Important is that there are no artificial flavors or sweeteners are allowed.

London Dry Gin is known for its dry and crisp taste. It has a clean, refreshing profile that makes it versatile for a wide range of cocktails. One of the distinguishing features of London Dry Gin is that it contains minimal additives.

Bombay Sapphire uses these botanicals:

Almond, Lemon Peel, Licorice (Liquorice), Juniper Berries, Orris Root, Angelica, Coriander, Cassia, Cubeb, and Grains of Paradise.

The TTB has two categories of “Gin-like” products:

- Sloe Gin --- Liqueur or Cordial deriving its main flavor characteristic from sloe berries
- Gin Liqueur / Gin Cordial / Flavored Gin --- Liqueur or Cordial with the predominant characteristic flavor of gin made with gin as the exclusive distilled spirits base, bottled at not less than 30% alcohol by volume (60 proof). Wine may be used but if used may not exceed 2½% by volume of the finished product

Various styles of Gin that you might have heard of have some industry definition but no legal definition in the United States:

- London Dry Gin
- Plymouth Gin
- Old Tom Gin
- Navy Strength Gin
- New Western Dry Gin
- Genever (Dutch Gin)
- Barrel-Aged Gin
- Sloe Gin
- Fruit-Infused Gin
- Botanical Gins (featuring specific botanical flavors)
- Flavored Gins (such as citrus, floral, or herbal variations)
- Organic Gin



# Plymouth Gin

## Plymouth Gin

Plymouth Gin is named after the city of Plymouth, England.

It is the only Gin with a PGI (protected geographical indication) status, meaning that it can only be produced there.

That status is in doubt at the moment.

Plymouth Gins are known for a smooth, fruity and full-bodied flavor profile.

Plymouth Gin uses these botanicals:

Juniper Berries, Coriander Seeds, Orange Peel, Lemon Peel, Green Cardamom, Angelica Root, and Orris Root.

The first known written reference to a gin-like drink (Genever) appeared in the 13<sup>th</sup> century.

The first known printed recipe dates from the 16<sup>th</sup> century.

The term “Dutch Courage” is believed to have originated from English soldiers who were assisting the Dutch against the Spanish during the Eighty Years War around 1585.

Gin became even more popular in England when Mary II and her husband William III of Orange became the monarchs of England.



Gin's popularity grew even more in England during the mid to late 18<sup>th</sup> century when the government allowed unlicensed Gin production and imposed heavy duties on imported spirits.

By 1700 there were over 7500 gin-drinking establishments in London alone.

Taxes started to be imposed in 1736 leading to riots and other forms of civil unrest until it was abolished in 1742.



**BEER STREET.**

Beer, happy Product of our Isle,  
Can vivacious Strength impart,  
And weariest with Fatigue and Toil,  
Can cheer each mazy Hour.

Labour and Art upheld by Thee  
Successfully advance,  
We quaff thy balmy Juice with Glee  
And Water leave to France.

Genius of Health, thy grateful Taste  
Rivals the Cup of Love,  
And warmest each English generous Breast  
With Liberty and Love.

*Designed by W. Mayhew. Engraved by J. C. Smith. Published by J. C. Smith, 15, Pall Mall.*

**GIN LANE.**

Gin-cursed Friend with Fury fraught,  
Thou dost compel us to thy  
But, driven by a deadly Drought,  
Thou dost our Life away.

Virtue and Truth, driven to Despair,  
Thou dost compel us to thy  
But, driven by a deadly Drought,  
Thou dost our Life away.

Damned Cup! that on the Filthiest prey,  
Thou dost compel us to thy  
But, driven by a deadly Drought,  
Thou dost our Life away.

*Designed by W. Mayhew. Engraved by J. C. Smith. Published by J. C. Smith, 15, Pall Mall.*

BEER STREET.



*Beer, bappy Produce of our Isle  
Can sinewy Strength impart,  
And wearied with Fatigue and Toil,  
Can cheer each manly Heart.*

*Labour and Art upheld by Thee  
Successfully advance,  
We quaff Thy balmy Juice with Glee  
And Water leave to France.*

*Genius of Health, thy grateful Taste  
Rivals the Cup of Jove,  
And warms each English generous Breast  
With Liberty and Love.* Price 1s.

G I N      L A N E.



*Gin* cursed Fiend, with Fury fraught,  
Makes human Race a Prey;  
It enters by a deadly Draught,  
And steals our Life away.

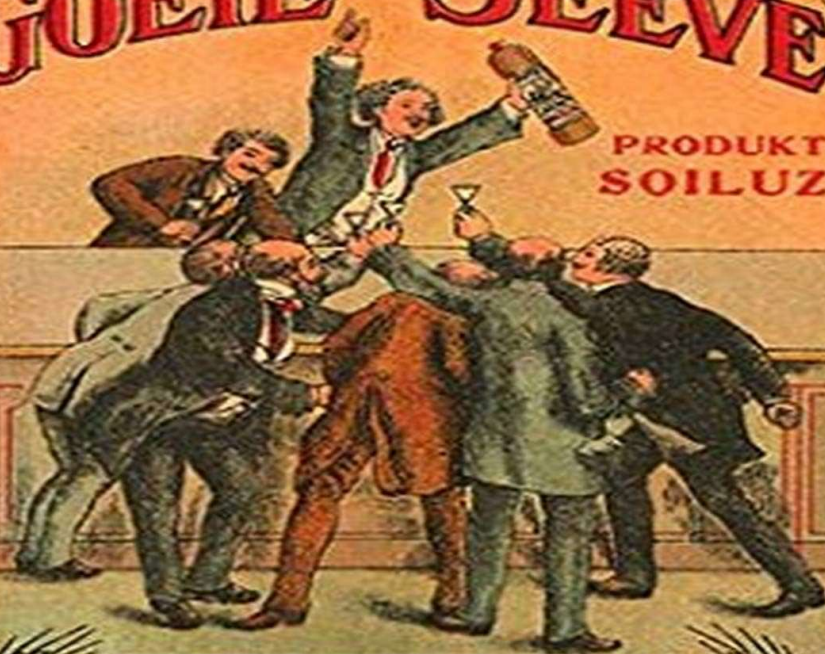
*Virtue and Truth, driv'n to Despair,  
It's Rage compells to fly.  
But cherishes, with bellish Care,  
Thell, Murder, Perjury.*

*Damn'd Cup! that on the Vitals preys,  
That liquid Fire contains  
Which Madness to the Heart conveys,  
And rolls it thro' the Veins.*



BESTE OUDE GENEVER  
DE  
**GOEIE SEEVE**

PRODUKT  
SOILUZ



GESTOOKT VOLGENS HET  
OUDE STELSEL  
OVERTREFT ALLE ANDERE IN FIJNHEID  
EN SMAAK.

**JULES DE BRABANDERE**  
Brusselsche Straat N°80 GENT.  
TEL: 11592



# Genever

Genever, also known as Dutch Gin, is a traditional style of Gin that originated in The Netherlands.

It has a malty flavor and a heavier mouthfeel than London Dry Gin.

**Bols Genever** is based on their original 1820 recipe.

Made from 50%+ malt-wine base (rye, corn, wheat and a small amount of barley) triple-distilled in pot stills, then blended with a juniper distillate and a botanical distillate.

Made with 22 undisclosed botanicals.

“London dry” Gin came about after the development of the column still in the late 1820’s and became quite popular with British troops in the tropics to hide the bitter flavor of quinine which was the only effective anti-malarial compound at the time.

The 20<sup>th</sup> and 21<sup>st</sup> century have seen a rise of craft Gin and an increase in the varieties of Gin that are available.

The craft cocktail movement that started in the late 1990’s has also helped drive the increased demand for Gin and the varieties that are available.



# Contemporary / New Western / New American Gin

This is a relatively new style of gin. It puts a greater emphasis on other botanicals, allowing for more creativity and experimentation. It has a wide range of flavors, from floral and citrusy to spicy and herbal.

## **Botanist Gin**

From Islay, Scotland (Bruichladdich Distillery), the Islay botanicals are hand-foraged between March and October.

### Core botanicals:

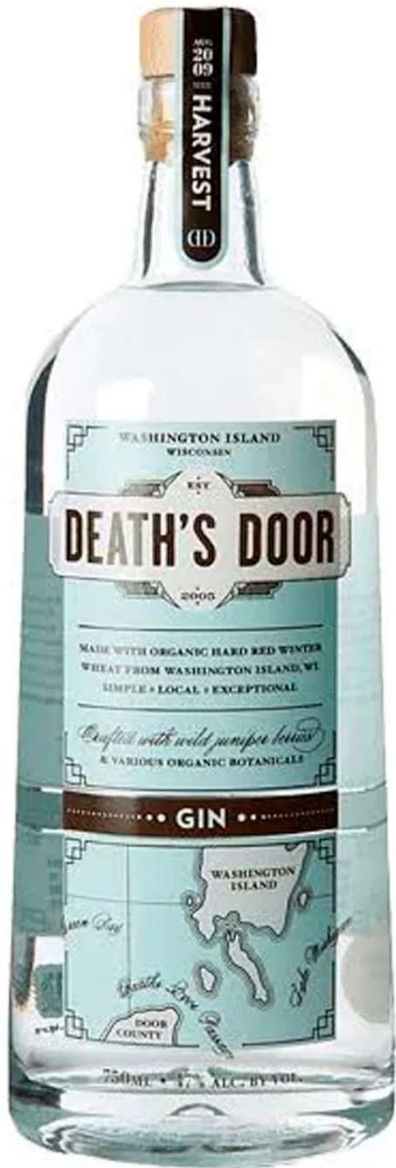
Angelica root, Cassia bark, Cinnamon bark, Coriander seed, Juniper berries, Lemon peel, Liquorice root, Orange peel, Orris root

### Islay botanicals:

Apple Mint, Birch leaves, Bog Myrtle leaves, Chamomile (sweet), Creeping Thistle flowers, Elder flowers, Gorse flowers, Hawthorn flowers, Heather flowers, Juniper (prostrate) berries, Lady's Bedstraw flowers, Lemon Balm, Meadow Sweet, Mugwort leaves, Peppermint leaves, Red Clover flowers, Sweet Cicely leaves, Tansy, Thyme leaves, Water Mint leaves, White Clover, Wood Sage leaves.



# Contemporary / New Western / New American Gin



## **Death's Door Gin**

From down the road at The Dancing Goat Distillery in Cambridge, WI.

The base spirit is made of wheat from Washington Island and barley from Wisconsin and a small selection of botanicals.

Botanicals:

Juniper, Coriander, Fennel

# Old Tom Gin

Old Tom Gin is a bridge between earlier genever-style Gins and later London Dry Gins.

The gin gets its name from the wooden plaques shaped like a black cat that were placed outside of British gin houses.

Old Tom Gin has a slightly sweeter profile than London Dry Gin, often from sugar, honey, or licorice; some examples are barrel-aged.

**Ransom Old Tom Gin** was made in collaboration with spirits author David Wondrich to recreate a pre-prohibition gin style.

Made from a grain bill of corn and barley (85% malted, 15% unmalted)

Botanicals:

Juniper Berries, Coriander Seeds, Orange Peel, Lemon Peel, Cardamom, and Angelica Root.





# Navy Strength Gin

Navy Strength Gin is characterized by a high alcohol content, usually 57% ABV or higher.

It came about because the navies stored Gin (and Rum) in wooden barrels below decks with the gunpowder; in case a barrel leaked the liquid had to be over 57% ABV so the gunpowder would still burn.

**Hayman's Royal Dock Gin** was supplied to the British Royal Navy from 1863.

Botanicals:

Juniper Berries, Orange Peel, Lemon Peel, Cassia, Cinnamon, Ceylon Cinnamon, Nutmeg, Angelica Root, Orris Root, Coriander Seed and Licorice Root.





# Barrel-Aged Gin

Barrel-aged Gin is (surprise) Gin aged in a wooden barrel.

The longer the barrel-aging the more like a spiced whisky it becomes.

**State Line Barrel Aged Gin** is made right down the street at State Line Distillery.

Based on their State Line American Gin, it's aged in used whiskey barrels.

Made from golden Wisconsin wheat and barley, the botanicals include Juniper, Wisconsin-grown Sage, Coriander and Lemon Peel



# Japanese Gin

Japanese Gin highlights Japanese botanicals.

Suntory Roku Gin has these Japanese botanicals:

Sakura (cherry) Flower, Sakura (cherry) Leaf, Yuzu (a type of citrus) Peel, Sencha (Green) Tea, Gyokuro (Refined Green) Tea, Sanshō Pepper



# Flavored Gin

Flavored Gin's are somewhat undefined.

Sloe Gin is more of a liquor than a Gin, as is Pimm's Cup.

**Whitley Neill Rhubarb and Ginger Gin** takes a standard Gin base and adds Rhubarb and Ginger to make a tart, crisp, warming spirit.

Botanicals:

Juniper Berries, Coriander Seed, Cassia Bark, Orris Root, Angelica Root, Licorice Root, Orange Peel, Lemon Peel, Steeped Ginger, Rhubarb Distillate