



HIGH DESERT GIN

Proof: 90 proof

Aging: None

ABV: 45%

Handcrafted

Small batch

DISTILLING

We handcraft our artisanal gin from a proprietary recipe inspired by the high deserts of New Mexico. It begins with a high-proof grape-based spirit, which we macerate with a blend of carefully selected botanicals, including juniper, coriander seed, sage, angelica root, nutmeg, star anise, cardamom, and citrus. After 36 hours of macerating on the herbs, we distill once through a 4-plate column still and let it rest. It is then proofed down to 45% ABV and filtered through 100-micron filter pads.

TASTING NOTES

On the nose, this gin greets you with notes of juniper, followed by underlying aromas of anise, citrus, sage, and a creamy nuttiness. Initial sips reveal bright citrus notes and a hint of coriander. It has a clean, rounded mouthfeel and a very smooth finish.

SERVING SUGGESTIONS

This gin is elegant, balanced, and exceedingly refreshing. It's a natural for any Collins, Gimlet, or Fizz variation, or try it in your favorite Gin and Tonic recipe. We enjoy it in a Vesper Martini. Adding an ice cube or a few drops of water brings out the florals, making it perfect for sipping.