

ALLEY 6

CRAFT DISTILLERY

HARVEST GIN

DETAILS MSRP \$40.00

40% ABV (80 Proof) 750ml
Made from White Wine Pomace
12 bottle case | UPC 753359387017

DESCRIPTION

Our Harvest Gin is first distilled in direct-fire, traditional copper alembic pot stills in order to keep the wonderful aromas of the aromatic white wines. Then, it is distilled one final time in a pot still so that we can infuse the botanicals and offer you this unique aromatic gin. This Gin isn't your typical gin. It's a seasonal, limited release aromatic grape-based gin we make once a year at harvest time.

TASTING NOTES

The floral aromatic white wine pomace from local wineries is fermented and pressed at our distillery. We then distill it using traditional techniques. Once we have the base spirit, it's finished with a combination of unique botanicals vapor-infused in a botanicals basket. We combine locally harvested California bay laurel and wild fennel along with juniper berries and an array of delicious botanicals. The result is a floral and complex spirit crafted to entice the most discerning palates.

AWARDS

- Silver - California Craft Spirits Competition 2020
- Silver - American Distilling Institute 2018
- Silver - California Craft Spirits Competition 2017
- Bronze - Distilled Spirits and Cocktail Competition 2018



LIME GIMLET

2 oz Alley6 Harvest Gin
½ oz Simple Syrup
1 oz Fresh Lime Juice
Garnish w/ Lime Wheel



MURDER IN THE 1ST DEGREE

1 oz fresh squeezed blood orange juice
.5 oz fresh lemon juice.
5 oz Aperol.
5 oz ginger syrup
1 dash Angostura Bitters
2 dashes Scrappy's Cardamom bitters
1.5 oz Alley 6 Harvest Gin
Combine all ingredients in cocktail shaker with ice and shake vigorously until well chilled. Serve up and garnish with a blood orange wheel.

