

ALLEY 6

CRAFT DISTILLERY

BARREL GIN

DETAILS MSRP \$45.00

40%

ABV (80 Proof) 750ml
Made from White Wine Pomace
12 bottle case | UPC 753359387093

DESCRIPTION

Alley 6 Barrel Harvest Gin is crafted in traditional alembic copper pot stills using traditional techniques. Once we have the base spirit, it is distilled one final time with the botanicals and rested in French Oak barrels to offer you this unique aromatic Sonoma County expression of gin.

TASTING NOTES

We combine locally harvested California Bay Laurel and wild fennel, along with juniper berries and an array of delicious botanicals. French Oak barrels tame some of the more dominant flavors, and bring out the floral and vanilla notes, softening the gin.



GIN OLD FASHIONED

2oz Alley 6 Barrel Gin
.0.75 oz simple syrup
4 dashes bitters

Stir with ice. Serve in a rocks glass over ice and garnish with citrus.



NEGRONI - AGED GIN

1 oz Barrel Gin
1 oz Campari
1 oz Sweet Vermouth

Add the Barrel Gin, Campari, and sweet vermouth to a mixing glass filled with ice, and stir until well-chilled. Strain into a rocks glass filled with large ice cubes. Garnish with a dried blood orange wheel.

