ST. GEORGE DRY RYE GIN

OVERVIEW  A base of 100% pot-distilled rye makes this a gin for whiskey lovers and gin impurists willing to take a walk on the rye side.

TASTING NOTES  Think genever, then think again — and brace yourself for a gin with structure, spice, maltiness, and an impossibly rich mouthfeel.

WHAT’S IN IT  A base of unaged rye whiskey and a short list of carefully curated botanicals: Juniper berries are the star (50% more than in either of the other two St. George gins), complemented by black peppercorn, caraway, coriander, grapefruit peel, and lime peel.

WHAT THEY’RE SAYING  Something like a cross between traditional London dry and a rye whiskey … absolutely amazing in Negronis. — Washington Post
Packed with spice alongside the usual juniper sharpness. Try it in a (very different) martini. — GQ
This slightly sweet and subtly spicy version shines all on its own. Try sipping it straight, like bourbon or brandy. — Playboy
Something else entirely; with a base of 100 percent pot-distilled rye, it has a rye whiskey’s spice but a standard gin’s juniper. — Food & Wine
Versatile as heck. Handle it like whiskey or gin, in cocktails or neat. — CRAFT by Under My Host

HOW TO ENJOY  Compelling neat, genre-busting in cocktails. Has a natural affinity with bitters, citrus, stone fruit, and ginger. Try it in a Negroni, a Martinez, a Gin Buck — or any classic cocktail that calls for rye whiskey. You’ll never look at an Old Fashioned the same way again.

DRY RYE NEGRONI
1 oz  St. George Dry Rye Gin
1 oz  Bruto Americano
1 oz  Carpano Antica Formula
Stir all ingredients with ice, then strain into chilled cocktail glass. Garnish with orange peel.

RYE GIN OLD FASHIONED
1 1/2 oz  St. George Dry Rye Gin
2 bar spoons Small Hand Foods gum syrup
1 bar spoon Leopold Bros. maraschino
2 dashes cherry bitters
2 dashes aromatic bitters
Stir all ingredients, then serve in a rocks glass over a large cube of ice. Garnish with orange and lemon zest.

ST. GEORGE SPIRITS
ARTISAN DISTILLERS SINCE 1982