



Gin ← The legal definition

A spirit that derives its main flavor from juniper berries

- Any base ingredient
- Any place of origin
- Any supporting botanicals
- 2 legally defined types...

Gin ← Two legally defined types:

Distilled Gin	Compound Gin
All flavoring done in a still	Flavors added to a neutral spirit
Direct distillation/re-distillation	Flavoring by infusion or via essential oils/ flavorings
London/London Dry	"Bathtub" gin???

Many brands of gin combine the two procedures

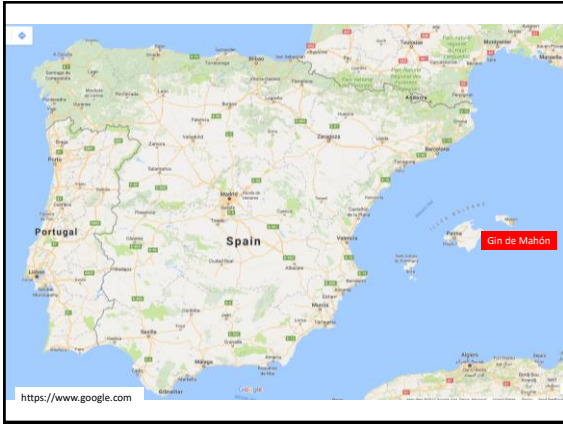
All about that berry



- Actually—it is a seed cone...
- Revered for medicinal properties
- Also used as a culinary spice
- Seed of the Common Juniper tree or shrub (*Juniperus communis*)













Gin distillery tours in London



Beefeater Distillery

The granddaddy of London gin traces its origins back to 1829 and has been distilling on this site since 1958. Amazingly, London's oldest and most internationally renowned distillery is open all day, nearly every weekday, to visitors. Tours last around an hour and start every 30 minutes. They cost £12 (G&T included) and last for an hour. Plus, there's a particularly enlightening sniff-tour of the major botanicals that give gin its characteristic flavour.

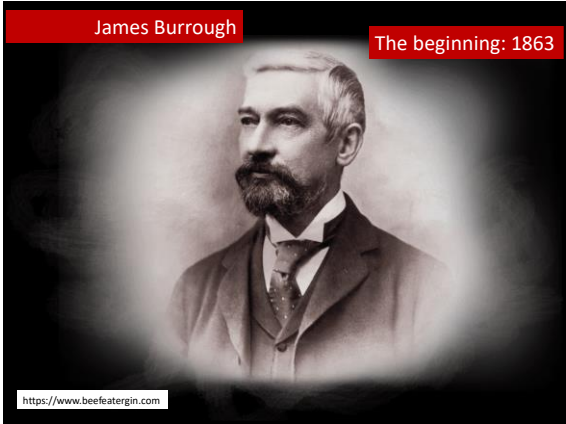
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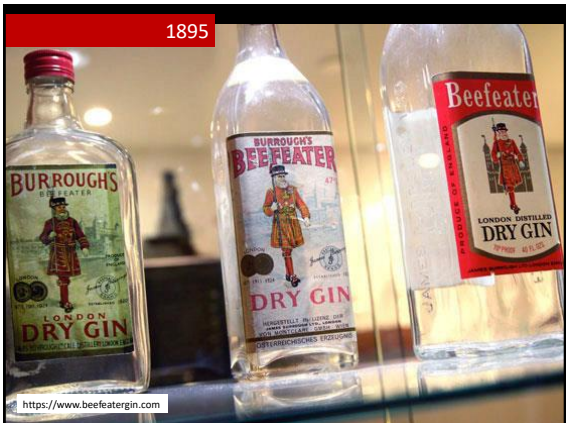
Kennington





<https://www.beefeatergin.com>





Grain-based neutral spirit

Nine botanicals

Steeped for 24 hours before re-distillation

Juniper Berries

Lemon Peel

Licorice Root

Seville Orange Peel

Coriander Seed

Almond

Angelica Seed

Orris Root

The Bronx Cocktail

- 1 1/2 oz gin
- 1 oz orange juice
- 1/4 oz dry vermouth
- 1/4 oz sweet vermouth

Shake with ice and strain into a cocktail glass. Garnish with a slice of orange.



Here are my tasting notes for Beefeater London Dry Gin:

- 47% abv
- First impression:* lemon-spice-juniper!
- Aromas of herbs, black pepper, licorice, celery
- Licorice adds a "sweet" character (despite no sugar)
- Warm, spicy finish
- Great for a martini, but bold enough to stand up to mixing.

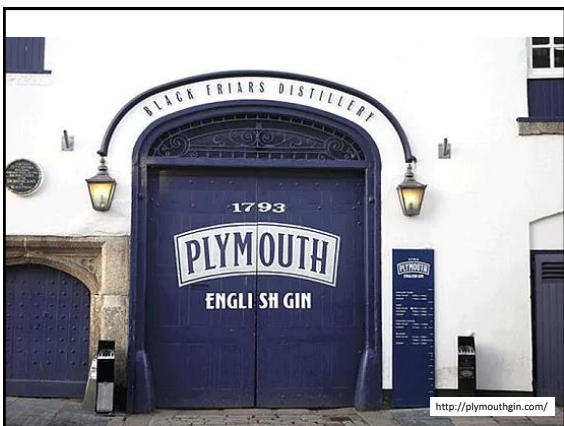


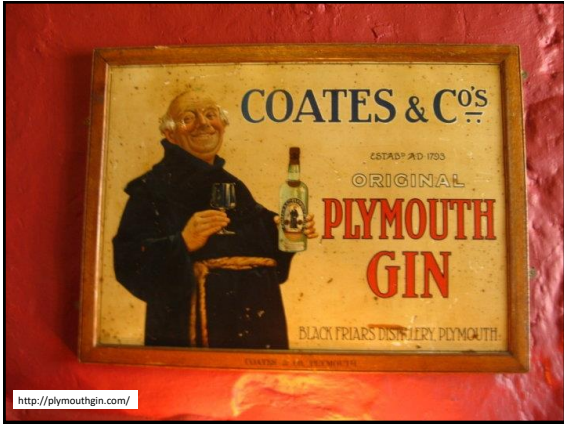
Plymouth Gin











<http://plymouthgin.com/>



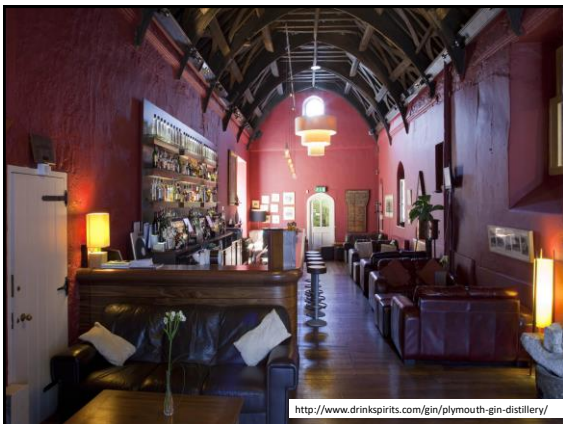
<http://plymouthgin.com/>



<http://plymouthgin.com/>







Grain-based neutral spirit

Technically, a type of LDG

Water source is significant

No steeping-heated asap



Juniper Berries



Lemon Peel



Orange Peel



Orris Root



Angelica Root



Cardamom Pods



Coriander Seed



Aviation Cocktail

1 oz gin
 ½ oz Luxardo Maraschino
 ½ oz Crème Yvette
 ½ oz Lemon juice

Shake with ice and strain into a cocktail glass. Garnish with a Luxardo Maraschino cherry (or two).

Here are my tasting notes for Plymouth Gin:

- 41.2% abv
- First impression:* Herbs and rocks!
- Earthy, smoky (angelica's influence)
- Juniper is gentle but still "pine-y" and fresh
- Smooth, spicy, and warm on the finish
- Perfect for a Blue Moon cocktail or an Aviation—pumps up the violet!



Gin de Mahón




















Pomada Auténtica

- 1 Xoriguer Mahón gin
- 1 oz simple syrup
- 1 oz freshly squeezed lemon juice
- Soda water

Fill a tumbler or highball glass with ice.
 Add gin, syrup, and lemon juice; stir to combine.
 Top with soda water.
 Garnish with a lemon twist.



GIN XORIGUER + LIMÓN
solo con Xoriguer

XORIGUER
MAHÓN DE MENORCA



*Here are my tasting notes for
 Gin de Mahón:*

- 41% abv
- First impression:* Baking spices (nutmeg, allspice, cardamom)
- A hint of smokiness
- Earthy—pine, juniper
- Aromas of lemon peel and coriander
- Clean finish with a sensation of sweetness (cinnamon?)









1966—two stills were purchased...



<http://www.sightunseen.com/2010/10/hendricks-gin>

Grain base spirit

12 botanicals

"A tale of two stills"



Then...compounded...essences of:



Bulgarian Rose Petal



Cucumber

Gin Basil Smash

2 oz Hendrick's gin
 1 oz Lemon juice
 1/2 oz Simple syrup
 4 Basil leaves, torn

Add all ingredients to a cocktail shaker and muddle. Add ice to the shaker and shake. Strain into a tumbler and top with ice.



Here are my tasting notes for Hendrick's Gin:

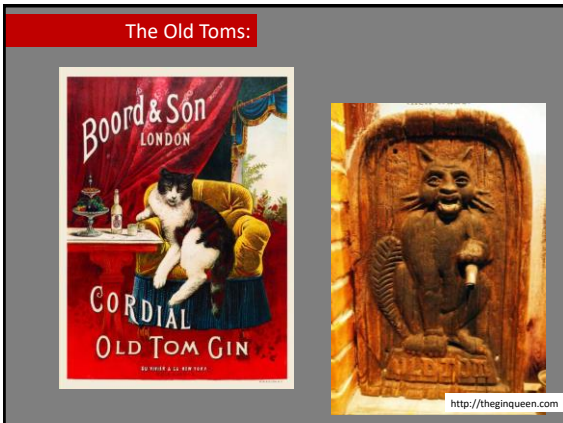
- 44% abv
- First impression:* Herbal, floral, citrusy
- Musky rose/elderflower
- Crisp, complex
- Delicate (comparatively) in flavor
- Sweet-ish impression (citrus)
- Peppery, licorice, cuke on the finish

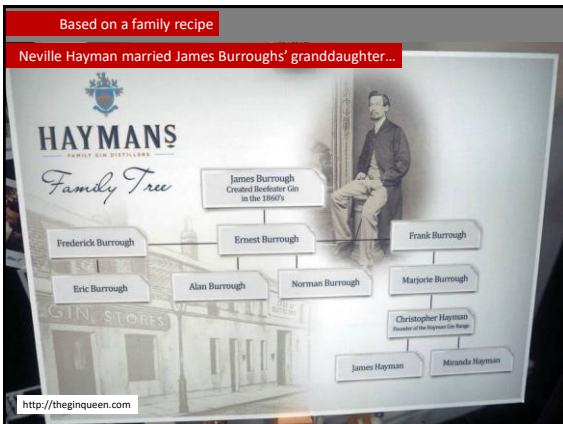


Hayman's Old Tom Gin



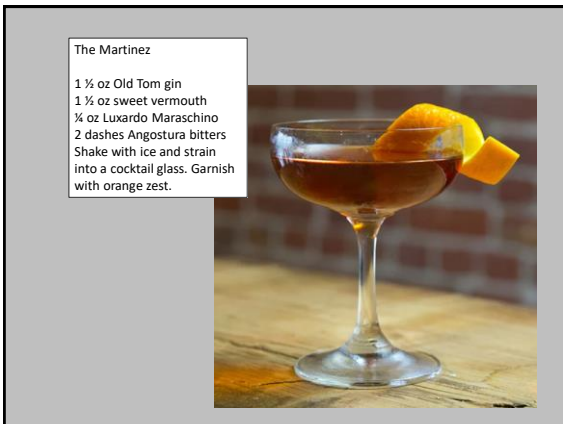












Here are my tasting notes for Hayman's Old Tom Gin:

- 40% abv
- First impression:* lots of juniper and lemon peel
- Hints of citrus (orange)
- Sweet spices (cinnamon, cassia, nutmeg)
- Hint of floral flavors (lavender?)
- Rounder flavor profile than the others
- Lightly sweet/sugar shows in the texture



Thank you for joining us!
This session will be repeated on Wednesday, October 18 (7 pm)

References/for more information:

- Barnett, Richard: The Book of Gin. New York, 2011: Grove Press
- Broom, David: Gin, the Manual. London, 2015: Mitchell Beasley
- The Gin Queen: <http://theginqueen.com/>
- The Gin Foundry: <http://www.ginfoundry.com/>
- Beefeater: <https://www.beefeatergin.com/>
- Haymans: <http://www.haymansgin.com/>
- Hendricks: <https://us.hendricksgin.com/>
- Xoriguer: [https://www.xoriguer.co./](https://www.xoriguer.co/)
- Plymouth: <http://plymouthgin.com/cocktails/>

José Andrés' Gin and Tonic:

- 3 juniper berries
- 1 lime wheel
- 1 lemon verbena leaf
- 1 strip lemon zest (removed with a vegetable peeler)
- 1½ ounces gin (preferably Hendrick's)
- 3-4 ounces tonic water

Preparation

Combine juniper berries, lime wheel, lemon verbena leaf, lemon zest, and 1 oversize ice cube in a stemless wineglass or goblet. Add gin and tonic water; stir to combine.