

RUSSELL HENRY

Ansley Coale of Craft Distillers and Crispin and Devin Cain of Tamar distillery talked, thought, experimented, and tasted on how they could improve gin. One of the things they wanted to do was figure out how to distill a real-fruit gin, one that would include genuine flavors, instead of having them added, so that we could make gin with real ingredients rather than added flavoring.



The gins are macerated with botanicals and redistilled using both a small Holstein potstill and the Germain-Robin 16HL antique cognac still. In addition to the classic London Dry botanical profiled, Russell Henry also makes a Hawaiian White Ginger Gin that is macerated with ginger sourced from an organic grower in Kauai.

HAWAIIAN GINGER GIN

RUSSELL HENRY
GIN



Distilled with real
HAWAIIAN WHITE GINGER

45% ALC/VOL

Base Ingredient/Mash: Neutral wheat spirit; botanicals include juniper, coriander, orris root, lemon peel, and Hawaiian white ginger

Still Size & Type: A small Holstein potstill and a 16HL Germain-Robin antique Cognac still

Distillation: Botanicals are macerated with the NGS, then redistilled

Finishing: Off the still, the gin is rested, proofed down with rainwater, and goes through a light polishing filtration prior to bottling

Alcohol: 46.7%

Country: USA

Region: California

Sub Region: Mendocino County

Spirit Style: Gin

Distiller: Crispin and Devin Cain