

# PINE BARRENS®

## BARREL RESERVE BOTANICAL DRY GIN



CRAFTED FROM  
PURE SPRING WATER,  
LOCAL NY POTATOES  
AND 28 FRUITS & BOTANICALS



POT  
DISTILLED

SMALL  
BATCH

**Pine Barrens Barrel Reserve Botanical Dry Gin** begins its journey as local estate grown Long Island potatoes that are then triple distilled. The potato base spirit is brought to 191 Proof using custom 650 Liter copper pot stills and twin 19 plate copper rectification columns. The nuanced flavors of 28 local and exotic fruits and botanicals are delicately infused with the base spirit, first in the pot still and then in a custom basket inside the botanical gin chamber. A special blend of botanicals macerates in the pot still for 36 hours before the vapors of the blended spirit travel through the gin basket to infuse with the remaining botanicals. The resulting gin is then carefully finished in oak barrels that once held Pine Barrens American Single Malt Whisky.

**The result:** The small batch potato base spirit shows itself in the form a fine texture and creamy mouthfeel. This is complemented by zesty citrus aromas of tangerine and sweet lemon meringue, which are balanced by rich caramel and nutmeg.

Long Island Spirits, founded in 2007, is a craft distillery located on the east end of Long Island, in Baiting Hollow, NY. The distillery is surrounded by 5,000 acres of potato farms, in the heart of the North Fork. Home to over 50 wineries and many family-owned farms, the area's long agricultural tradition provides the key ingredients for Rough Rider Bourbon and Rye, as well as Pine Barrens Single Malt. Long Island Spirits is truly a farm-to-bottle craft distiller operation in a unique setting producing spirits with quality and integrity.





## THE STORY BEHIND THE NAME

# PINE BARRENS BARREL RESERVE BOTANICAL DRY GIN

Pine Barrens Barrel Reserve Botanical Dry Gin is named after the central Suffolk County protected forest preserve area, which covers over 100,000 acres. The Pine Barrens preserve protects the Magothy aquifer that formed over 21,000 years ago when the glaciers receded forming Long Island and created one of the purest water sources in the United States. These pure waters also are iron free making them ideally suited for producing the world's finest spirits.

## FLAVOR PROFILE

Pine Barrens Barrel Reserve Botanical Dry Gin is a roller coaster ride for the palate as layers of flavor evolve while the gin aerates. The potato base gives a creamy texture to this luscious spirit which attacks with fragrant citrus and floral notes and finishes in a complex balance between spice and sweetness. Leave open for a few minutes before imbibing to fully enjoy.

## UNIQUE SELLING POINTS

- One of the only Gins made from a base of 100% potatoes
- Pure spring water sourced from Magothy aquifer in Long Island
- Distilled and macerated with 28 fruits and botanicals in a pot still and custom Gin Head
- One of the only Gins on the market for which the producer makes the neutral spirit base

## DISTILLERY

Long Island Spirits

## AGING PROCESS

Aged for about 6 months  
in used Pine Barrens  
Single Malt casks

**ALCOHOL**  
94% Proof; 47% ABV

**SIZE**  
750 ml



Fruit/Botanical	Origin
Almond	California
Apple	North Fork, LI
Anise	Mediterranean
Basil	North Fork, LI
Chamomile	Egypt
Cinnamon	Vietnam
Coriander	India
Cubeb Berries	Malaysia
Cucumber	North Fork, LI
Elderflower Blossom	France
Fennel	India
Grains of Paradise	Korea
Grapefruit Zest	Florida
Honeysuckle Flowers	North Fork, LI
Juniper Berries	Ireland
Lavender Flowers	North Fork, LI
Lemon Zest	Florida
Licorice Root	France
Lime Zest	Florida
Merlot Leaf	North Fork, LI
Nutmeg	Indonesia
Orange Zest	Florida
Orris Root	Croatia
Pansy Flowers	North Fork, LI
Pear	North Fork, LI
Pineapple	Hawaii
Spearmint	North Fork, LI
Watermelon	Florida

