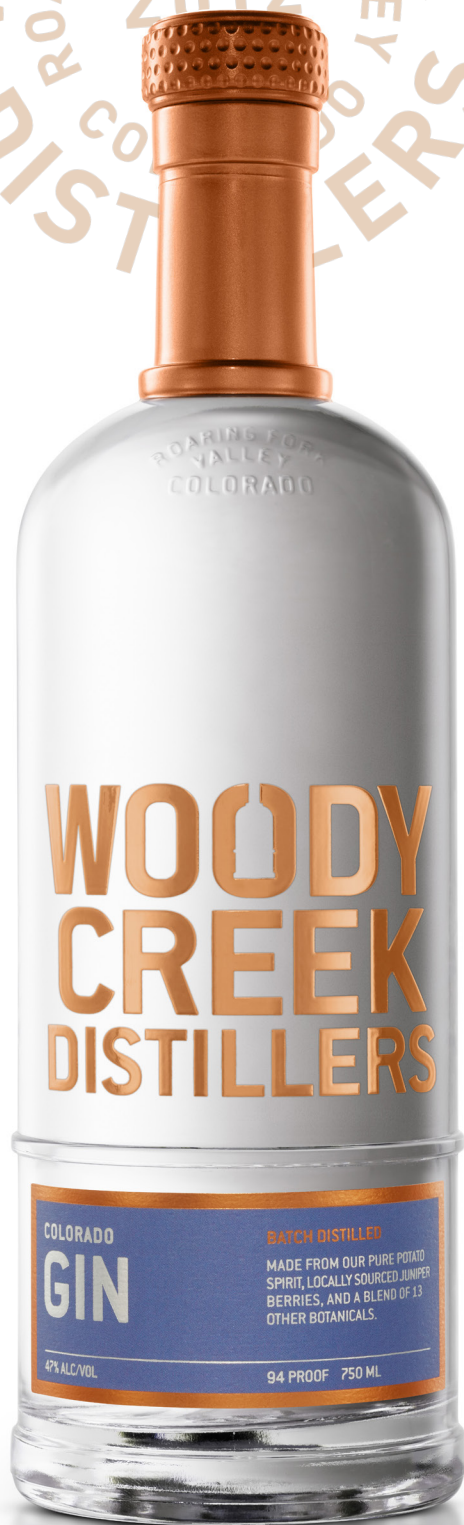


WOODY CREEK DISTILLERS  
ROARING FORK VALLEY CO. EST. 2012



## WOODY CREEK GIN

ca. 2014

### Base Material

When making Woody Creek Gin we start with our 100% Rio Grande Potato Spirit at a botanical friendly 50% abv.

### Botanical Breakdown

- Citrus: We use peels (no pith!) from fresh lemons, limes, and oranges; then for an extra twist we add fresh whole limes, cut into eighths, to the steep.
- Lemongrass: Our lemongrass comes to us fresh and local from Osage Gardens in Rifle CO.
- Juniper: We use a blend of juniper, some dried European varieties and some Rocky Mountain Juniper that is truly hand-picked by our Distiller on his morning hikes in the fall. Dave says he knows it's time to make some gin when he starts to see juniper berries scattered on the trail.
- Coriander, Cinnamon, Angelica, Hibiscus, Grains of Paradise, Lavender, Cranberries, and Rose Hips.

### The Steep (aka Maceration)

Botanicals are steeped in our 100% Rio Grande Potato spirit (at 50% abv), in the copper pot portion of Maisy (our 1,800 Ltr hybrid still) for 18 hours.

### Distillation

Once all the flavors are sufficiently steeped in our potato distillate, we redistill through the column portion of Maisy, in one run, to 70% abv.

### Dilution and Bottling:

RO (Reverse Osmosis) water is added to bring the gin back down to a category correct 47% abv, after which our gin is ready for bottling, blend with RO water once again. Before bottling, the vodka is held in a blending tank with other batches to ensure consistency.