



## WOODY CREEK MARY'S GIN

ca. 2020

### Process

To produce Mary's Gin, Woody Creek Gin (at 50% abv) is put into a blending tank with 4 additional ingredients over the course of a week to steep, or "macerate," adding additional flavors and color.

### Our 7 day Maceration:

- Rhubarb is steeped for all 7 days
- Yuzu and Elderflower are added for the last 2 days
- Pea Flower blossoms are added for the final 24 hours

### Filtration:

We filter out any par culate before bottling.

### Dilution and Bottling

Mary's Gin is brought down to 42% abv with RO water for bo ling.

### Aging and Changing

Because all our ingredients are natural, Mary's Gin will change color over me.

### Woody Creek Gin (botanical recap)

- **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, 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.