

craft distillers®

RUSSELL HENRY GIN



**GIN DISTILLED WITH REAL FRUIT
& RARE BOTANICALS**



**LONDON DRY
HAWAIIAN GINGER
MALAYSIAN LIME**

Crispin Cain has worked his usual magic, distilling on both his 2.7HL Holstein potstill and the 13HL antique Germain-Robin cognac still. The method is infusion and redistillation. The selected botanicals include juniper, coriander, orris root, and lemon peel. For the real-fruit versions, he chose the leaves and fruit of the *limau purut*, a deep-flavored lime native to Malaysia, and Hawaiian ginger sourced from an organic grower on Kauai. The Dark Gin spends one year in oak.

“A new landmark in American gin-making” ★★★★★

– Paul Pacult in SPIRIT JOURNAL, who later named the London Dry 11th best spirit in the world and highest-ranked gin.

www.craftdistillers.com