



BARREL RESERVE N° 1

GIN FINISHED IN BOURBON, BRANDY, AND RUM BARRELS



INGREDIENTS

BOTANICALS

- Juniper
- Grapefruit Peel
- Mt. Hood Hops
- Aromatic Barley Malt
- Coriander Seed
- Chamomile
- Orris Root

BASE SPIRIT

Bimini Gin uses a neutral base spirit made from non-GMO American corn and distilled four times for exceptional purity.

WATER

Originating in the White Mountains of New Hampshire, the water in Bimini Gin comes from the Saco River which flows past the distillery to the Atlantic Ocean.

PROCESS

The botanicals are separated into groups. Each group is milled, macerated for 2-4 days, and distilled separately. Using a packed column with a dephlegmator, the vapor temperature is closely controlled to minimize the juniper's "pine tree" notes and maximize smoothness.

A LAYER OF WARMTH

Just like days when you need a sweatshirt on the beach, we've added a layer of warm and comforting flavors to our original gin.

BARRELS

The gin is barreled at full distillation strength (180 proof) for three months in three different kinds of twice-used barrels:

- Ex-bourbon apple brandy
- Ex-bourbon rum
- Ex-bourbon sea salt

The results are blended and diluted to 101 proof and rested in stainless steel for six weeks before bottling.

TASTING NOTES

Without the heavy oak and char qualities of new barrels, the familiar botanical notes of Bimini Gin are enhanced rather than overshadowed. The citrusy notes of hops and grapefruit are intensified with hints of salinity. The juniper upfront mingles with tree fruit in the middle palate and then subsides into a lingering caramel and vanilla finish.

101 PROOF / 50.5% ALC/VOL
750ML 6 PACKS
PRICED FOR COCKTAILING

DISTILLERY

Founded in 2015, Round Turn Distilling is located on the coast of Maine in a 150 year old textile mill. Bimini Gin is made and bottled by hand.

BIMINI?

The Bimini name was inspired by Ernest Hemingway's novel "Islands in the Stream" set in the 1930s on the island of Bimini in the Bahamas. The main character drinks gin with coconut water, lime, and angostura bitters while relaxing in the shade on his boat.