

SMALL *Dillon's* BATCH
- Distillers -

DRY GIN 7

If you like your tweeds layered, your jokes restrained like a sahara wind through a tight upper lip, and your 'tinis drier than Queen E's affection for Daughter in-laws then we've got your juice.

Gin 7 was specifically engineered by Q to ensure a happier Bond at the Baccarat table. The result is a smooth sophisticated "London-er" that's hit the country for the weekend. Perfection for the classic G&T and a jolly joy to the dry martini — just wave the white vermouth over this gin as it's all you'll need to sharpen your 'cheerio!'

BATCH: 10

ALC./VOL: 44.8%

VOLUME: 375ml, 750ml

BASE: 100% Ontario Rye Grain

FINISHING: 7 Botanicals

DISTILLERS NOTES

Crafted using our 100% Ontario rye grain base alcohol that is triple distilled to 95.2% ABV using our artisanal pot stills and rectifying columns to create a neutral base. The Dry Gin 7 is created by redistilling the neutral base, while 7 botanicals are in the vapour column. The botanical recipe — including juniper, citrus, cardamom, coriander and angelica, is focused on balance. By distilling the base through the botanicals as a vapour rather than steeping, a light but flavorful spirit is created.

ACCOLADES

Gold Medal — 2015 Distilled San Diego Spirit & Cocktail Competition

Best of Division & Best of Show — 2015 Distilled San Diego Spirit & Cocktail Competition

Silver Medal — 2016 San Francisco World Spirits Competition

COCKTAIL SUGGESTIONS

Dry Gin Martini

1.5 oz. Dillon's Dry Gin 7

.5 oz. Dry Vermouth (we use Dolin Dry Vermouth)

Cocktail Onion or lemon twist for garnish

Cucumber Gimlet

1.5 oz. Dillon's Dry Gin 7

1 oz. fresh lime juice

2 dashes Dillon's Lime & Ginger Bitters

1.5 oz. fresh cucumber juice

3/4 oz. sweet syrup (1:1 water and sugar)

Cocktail instructions and more recipes available at dillons.ca