

SMALL *Dillon's* BATCH  
- Distillers -

ROSE GIN

Traditional London-style gin infused with rose hips, rose petals, then sweetened.

If James Bond could pause to enjoy his martinis, he'd probably demand it be made with Sloe Gin. Plucked from a time when the Britts ruled the world and drank elegantly from their tents in the middle of nowhere, our Dillon's Rose Gin recipe does it right by infusing our seven botanical base with magical Rosehip and Rose petals in such a way that makes even M let her hair down.

**BATCH:** 25

**ALC./VOL:** 30%

**VOLUME:** 375ml, 750ml

**BASE:** 100% Ontario Rye Grain

**FINISHING:** Infused with rose hips and rose petals

**DISTILLERS NOTES**

The Rose Gin is crafted using our Gin 7 as the base spirit. Four distillations are used to first create a neutral base and then a vapor distillation of the spirit to infuse it with the flavour of our 7 botanical gin recipe. The spirit is then steeped with both rose hips and rose petals separately for 4-6 weeks. These extractions are blended together before being proofed. Organic cane sugar is used to sweeten the spirit to approximately 85g/L. The Rose Gin is then filtered and bottled by hand.

**ACCOLADES**

95 points – Wine Enthusiast, May 2015

Silver Medal – 2015 San Francisco World Spirits Competition

Silver Medal – 2014 San Francisco World Spirits Competition

**COCKTAIL SUGGESTIONS**

Rose Gin French 75

1.5 oz. Dillon's Rose Gin

1/4 oz. fresh lemon juice

2 dashes Dillon's Pear Bitters

3 oz. Sparkling Wine or Champagne

Lemon twist for garnish

Rose Gin Negroni

1 oz. Dillon's Rose Gin

1 oz. Luxardo Apperitivo

1 oz. Dillon's Sweet Vermouth

Cocktail instructions and more recipes available at [dillons.ca](http://dillons.ca)