

SMALL *Dillon's* BATCH  
- Distillers -

UNFILTERED GIN 22

The classic distilled gin was crafted in our copper pot still by passing vapour through 22 botanicals. We present it cloudy — unfiltered to maintain full flavour. If you were able to reach into an old photo of Hemingway and pry the gin from his hand, it might have tasted like our Unfiltered Gin 22. Why? Because he didn't do, or drink, anything half glass or without flavour and nor do we. Let this gin take you back to a time when things were done right and appreciated by people who grabbed large animals by the horns — heck, you might even run into Hemingway on your yacht.

**BATCH:** 60

**ALC./VOL:** 40%

**VOLUME:** 375ml, 750ml

**BASE:** 100% Local Niagara Wine Grapes

**FINISHING:** 22 botanicals

**DISTILLERS NOTES**

Our wine base is triple-distilled to 95.2% ABV using our artisanal copper pot still and rectifying columns to create a neutral base. The Unfiltered Gin 22 is created by redistilling that neutral base a fourth time, while 22 botanicals are in the vapour column. By distilling the base through the botanicals as a vapour rather than steeping, a light but immensely flavorful spirit is created. The spirit is then proofed using reverse osmosis water. The Gin 22 is unfiltered to allow us to retain all the flavour and oils from these botanicals.

**ACCOLADES**

93 Points – Wine Enthusiast, May 2015

Double Gold Medal – 2014 San Francisco World Spirits Competition

Platinum Medal – 2013 SIP Awards, International Spirits Competition

Bronze Medal – 2013 San Francisco World Spirits Competition

Bronze Medal – 2013 New York International Spirits Competition

**COCKTAIL SUGGESTIONS**

Lavender Bees Knees

2 oz. Dillon's Unfiltered Gin 22

3 dashes Dillon's Ginger Bitters

1 oz. fresh lemon juice

3/4 oz. lavender honey syrup

sprig of lavender, for garnish

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