

# FEATHER & FOLLY GIN



## THE STORY

Feather & Folly Offers A Soaring and Seductive Gin Experience. This Handcrafted Gin Is Distilled From Sustainably Farmed Wine Grapes. The Proprietary Batch 5 Recipe Includes Six Unique Botanicals Sourced Form Around the World.

*Distinctive aroma: juniper berries, fresh orange zest and coriander spice.*

*On the palate: starts off with juniper and orange, followed by a subtle sweetness from the licorice root and a touch of earthiness from the angelica.*

*The finish: dry and refreshing with a subtle hint of exotic black limes.*

*This gin is a well-balanced and complex, showcasing the harmonious blend of six botanicals; Juniper Berries, Coriander, Angelica, Licorice Root, Orange Zest, and Black Limes.*

- ✓ Copper Pot Distilled
- ✓ Distilled From Estate Wine Grapes
- ✓ From Our Batch 5 Recipe
- ✓ Sustainably Farmed
- ✓ Handmade In Washington State



## 1. HARVESTING

The first step is to harvest the grapes from Goose Ridge vines and put them into a press.

## 2. FERMENTATION

The pressed grapes ferment until the wine is considered 'dry', about 12-15% alcohol.

## 3. DISTILLATION

After fermentation we pump wine directly into the still. This process includes separation of alcohol from the wine while distilling through two 25-foot columns with 24 copper plates.

## 4. BOTANICALS

After distilling each batch to over 190 proof, we macerate six hand selected botanicals (juniper, coriander, licorice root, angelica, orange zest, and black lime) for up to 48 hours.

## 5. COPPER POT DISTILLED

At the peak of maceration botanicals are separated from mixture and are double pot distilled separating all non-essential oils and selecting only the most flavorful botanicals.

## 6. HAND MADE

After double distillation we chill filter and blend using pure water to showcase the essence of the botanicals. This new age gin is hand bottled at a slightly higher abv to assure a bright full-flavored spirit.



— DRINK RESPONSIBLY —