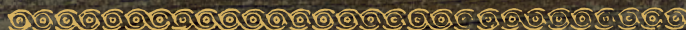




APPLE AMBUSH



ABOUT

This easy-sipping whiskey made with real apple and baking spices can easily turn into an ambush. We start this libation with new whiskey made from corn, which is then blended with whiskey that has been aged in Missouri white oak barrels. Next, we add cinnamon and spices, and bring our special drink to bottling strength with pure, delicious apple nectar to create the original taste of temptation. Apple Ambush is smooth, easy drinking dram of seventy proof liquid delight that you can enjoy hot or cold, straight up or as a cocktail component.

FLAVOR PROFILE

Using a maceration technique perfected on our gin, we extract the exact right flavor components to give this whiskey it's strong notes of cinnamon. We balance that with cardamom, apple and other baking spices and add our signature sipping whiskey in the mix. What results is a fruit-sweet spirit with a whiskey kick.



AMBUSH MULE

Bucks work with everything. Including the Ambush.

- 2 oz Apple Ambush
- 4-6 oz Ginger beer

Build in cocktail glass over ice.

AMBUSH CIDER

A down and dirty version of our house made spiked cider.

- 2 1/2 oz Apple Ambush
- 4 oz Apple Cider

Serve warm or on ice. Stir to mix evenly.

THE AMBUSH

Developed via text message between Senior Sales Rep Michael, Accounts Manager Tara Steffens and the BBQ Saloon, this drink lives up to its name. Sweet, spicy and dangerous.

- 1 1/2 oz Apple Ambush
- 3/4 oz Pinckney Bend Gin
- 1/4 oz Orange Liqueur
- 1 tsp Lemon Juice
- Ginger Ale

Add all ingredients to shaker except Ginger Ale. Shake and strain into Collins glass filled with ice. Top with ginger ale, garnish with lime.

AMBUSHED SANGRIA

Thanks to a slow Saturday, we developed this gem. Drink poolside and you're living a good life.

- 2 oz Apple Ambush
- 2 1/2 oz Red Wine (any kind)
- 2 oz Cranberry Juice
- 1/2 oz simple syrup
- Fruit to Garnish

Build together in collins glass of ice. Stir. Garnish with fruit of choice.

PREMIUM SPIRITS BY PASSIONATE PEOPLE

PINCKNEY BEND
DISTILLERY

573.237.5559

pinckneybend.com

For Distributor Information, Contact:

Tara Steffens
Operations Officer and National Accounts Executive
tara@pinckneybend.com

OUR STORY

RIVERTOWN ROOTS

We're a small river town with a rich history. The historic nature of our town, along with the Missouri River's proximity to our front door, made it clear that we had a mission larger than just making and selling spirits. From a Lewis & Clark Whiskey stop to a known navigational hazard, Pinckney Bend's story is long and varied.

PASSION + AUTHENTICITY

We strive to celebrate this history and the traditions of those who came before us. From the ingredients we use to the team members we hire, our core values and unbridled atmosphere are at the heart of every decision. Our goal remains simple, to produce premium quality, hand-crafted spirits worthy of their heritage, one small batch at a time.



OUR HAND-CRAFTED SPIRITS



AMERICAN GIN

Our signature blend of nine botanicals give this gin a crisper, fresher taste.

MicroLiquor Gold - 2011

San Francisco WSC
Gold Medal - 2012

IWSC London
Bronze - 2014



HIBISCUS GIN

Inspired by native Missouri flora, this unique gin combines earthy hibiscus flavor with light floral notes of yarrow, elderflower, and cubeb berries.

San Francisco WSC
Silver Medal - 2017



CASK FINISHED GIN

Our award-winning American Gin finished in the same barrel as our award-winning American Whiskey, with strong oak and vanilla notes and a mellow botanical flavor.

San Francisco WSC
Gold Medal - 2015



NAVY STRENGTH GIN

Our newest spirit celebrates the long history of gin in the British Royal Navy, combining our American Gin flavor profile with a hefty proof fit for seasoned officers of Her Majesty's fleet.

Released 2017



CLASSIC TONIC SYRUP

The only tonic syrup on the planet specifically developed to pair with the flavor of a companion gin. Fresher, bolder and more complex than ordinary tonic water, one taste will make you a believer.



AMERICAN VODKA

A velvety smooth texture, uniquely subtle flavor profile, and a long, clean finish prove three grains are better than one.

MicroLiquor Gold - 2011
USA Today Best Craft
Vodkas, #4 - 2016



RESTED AMERICAN WHISKEY

Blended corn whiskey with a hint of rye, 'rested' about one year in 15 gallon Missouri Oak barrels.

San Francisco WSC
Double Gold - 2014



APPLE AMBUSH WHISKEY

We start with blended corn whiskey and add cinnamon, spices, and sweet apple nectar for this smooth, easy drinking dram. Enjoy hot or cold, straight up or as a cocktail component.