



AMERICAN GIN

AWARDS:



ABOUT

We make our gin in small batches with botanicals handled separately. Some are macerated and distilled, while others are suspended in the vapor column. The botanicals used in our gin include traditional gin ingredients such as juniper, coriander, orris and angelica, but we also include more nuanced flavors of cardamom, lavender and blended citrus. The result is a premium-quality American Gin with balanced layers of flavor and aromatics, perfect for beginners and experienced gin lovers.

FLAVOR PROFILE

Our gin aroma leads with a traditional juniper-nose that gives way to a sweet and soft aromatic. It has a slight front-heat that ends with a crisp, light citrus note. The body isn't oily or overly-junipered, but has a layered depth of flavor with a balanced, fresh taste.

AVIATION

The Aviation was created by Hugo Ensslin in New York in the early twentieth century. One of the lost cocktails of prohibition, the Aviation is making a return due to its bright and refreshing taste.

- 2 oz Pinckney Bend Gin
- 1/2 oz Maraschino liqueur
- 1/4 oz Creme de violette or Creme Yvette
- 3/4 oz Lemon Juice

Add all ingredients to a shaker and fill with ice. Shake and strain into martini glass.

SOUTHSIDE

According to one story, this drink was a favorite of Al Capone who dominated Chicago's South side. The gin imported by his rivals on the North Side was smooth and usually consumed with ginger ale. Capone's gin was rougher and required more sweetness to make it palatable.

- 2 oz Pinckney Bend Gin
- 10-12 Mint Leaves, muddled
- 3/4 oz Simple syrup
- 1 oz lemon juice

Muddle the mint into the bottom of a shaker. Add ice, gin, lemon juice and simple syrup into shaker. Shake vigorously. Strain into a chilled martini glass and garnish with mint.

FORD'S BLACKBERRY BRAMBLE TONIC

From Brook Schulte, The Drum Room, President Hotel, Kansas City, MO

- 1 1/2 oz. Pinckney Bend Gin
- 3/4 oz. fresh lemon juice
- 1/2 oz. simple syrup
- 1/2 oz. Pinckney Bend Tonic Syrup
- 5 fresh blackberries

Give all ingredients a medium shake and transfer to a collins glass, garnish with a sprig of mint.

PREMIUM SPIRITS BY PASSIONATE PEOPLE

PINCKNEY BEND
DISTILLERY

573.237.5559

pinckneybend.com

For Distributor Information, Contact:

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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.