



HIBISCUS GIN

AWARDS:



ABOUT

Inspired by native Missouri flora, this unique gin combines signature botanicals such as yarrow, elderflower and cubeb berries with hibiscus and juniper. Distilled from American grain, the botanicals are handled via a combination of maceration and vapor infusion with the color coming from the signature botanical - hibiscus.

FLAVOR PROFILE

The nose has a clear earthy, herbaceous note. The palate is a refreshing expression with a light sweet-heat, faintly tart note. The Hibiscus is integrated, but never dominating. A floral-forward contemporary gin to fit any gin fan.

HIBHOUND

Our tasting room staff makes a lot of drinks. Occasionally, we hit it big. This may be the best among our signature cocktails.

- 2 oz Hibiscus Gin
- 4-6oz Grapefruit Juice
- Splash Tonic Syrup (sink)

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

OLD FASHION HIB COLLINS

A play on a traditional collins, the Hib Collins is more floral but still as refreshing.

- 1 3/4 oz Hibiscus Gin
- 1-3 Dashes Lemon Bitters
- 1 Sugar Cube
- 1/2 oz Lemon Juice

Add shake full of ice. Put all ingredients into shaker and shake to combine. Strain into martini glass. Garnish with Lemon Rind.

HIBISCUS 75

The Pinckney Bend team loves a French 75 so of course we had to develop a version showcasing the Hibiscus Gin.

- 1 1/4oz Hibiscus Gin
- 1/2 oz St. Germain
- 1/2 oz Lemon Juice
- 1/2 oz Tonic Syrup
- 3-5 oz Prosecco

Add Gin, St. Germain, Lemon juice and tonic syrup into a shaker of ice. Shake well. Strain into Flute. Top with Prosecco.

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.