



NAVY STRENGTH GIN

AWARDS:



ABOUT

Navy strength gin has a long and varied history with the British Royal Navy. While sailors were given rum rations ("grog") as part of their wages, gin was strictly for officers. If the officers suspected their supplies of gin were being diluted, they would test the strength of the alcohol by adding it to gunpowder. If the spirit was too weak, it would fail to light. If the mixture ignited, then it was 'proof' and accepted on board. Pinckney Bend Navy Strength Gin is a perfectly balanced, savory, over-proof expression of our highly decorated American Gin.

FLAVOR PROFILE

Fiery & complicated, juniper jumps off the pallet clearly enjoying its life at a higher proof. Assertive rooty, citrus notes blend with other botanicals of lavender, orris root and angelica.

GIN RICKEY

Invented in a DC bar called Shoemaker's during an especially brutal heat wave in the 1890s, the gin rickey is one of summer's great joys. Refreshingly bubbly and pleasantly bitter, this Gilded Age refrigerator demonstrates how people made it thru summers without air conditioning

- 2 oz Pinckney Bend Navy Strength Gin
- 1 Lime, cut in half
- Club soda

Fill a highball glass with ice and add gin. Juice the lime halves into the glass and drop in the the lime shells as garnish. Fill with club soda.

NEGRONI

The most reported account of this drinks creation is from Florence, Italy in 1919. Count Camillo Negroni asked his barkeep to strengthen his favorite cocktail, the Americano, by adding gin instead of seltzer. No matter the origin, the Negroni is one of the world's indispensable cocktails.

- 1 1/2 oz Pinckney Bend Navy Strength Gin
- 3/4 oz Campari
- 3/4 oz Italian (Rosso) Vermouth
- Orange Peel Garnish

Shake well with cracked ice. Strain into chilled collins glass and garnish with a twist of orange peel.

GIN GIN MULE

- 1 1/2 oz. Pinckney Bend Navy Strength Gin
- 1 oz. Simple Syrup
- 1/4 oz. St. Germain
- 3/4 oz. Lime Juice
- 1 Dash Mint Bitters (optional)
- 4 oz. Gosling's Ginger Beer
- Mint Spring or Lime Garnish

Fill rocks glass with ice. Build all over and top with Ginger Beer. Stir and garnish.

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.