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## Hat trick gin review

by [Scott Blackwell](#) on [11/2/11](#)

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Enter, botanical gin hat-trick. The scene: Downtown Charleston, South Carolina.Stage: The Dark World Before 2013 where craft distillation still hasn't found its way into Charleston's people-loving cocktail. The inn, the oldest liquor store in the country, had nothing from his town. That was all set to change when Anne Marshall and Scott Blackwell opened High Wire Distilling Co. as co-distilleries and owners, bringing the craft distillation back to Charleston. They have many spirits in the works and planned, including rum and vodka- but the theme of our discussions today is Gin.The bottle hat-trick Botanical Gin calls to mind the culture of the 20th century rotation, with the unique art on the bottle. The nose-tasting notes of botanical gin hat is bright, juniper, orange peel, and fresh lemon. A little sweet, light jam notes as well as a slight on the finish, with a touch of alcohol. A little contemporary. The paly of botanical gin hat-trick is rich and full-body. A dry touch of juniper at first, then creamy vanilla and lemon, medium notes earthy, mint leading the finish, bright and strong. A hint of floral/jam character, intimate hibiscus and fresh fruit, but not entirely clear. Continuous orange peel, angelica and rosemary - long and smooth. Overall, a lot of complexity, and a lot of balance as well. Each character enters the next character elegantly and partly. The finish is clean and refreshing, even neat, with barely a touch of heat to flood it. I'm quite impressed and quite sympathetic, although I don't know objectively which peanuts are here, there's a lot going on. Even when drinking quickly [and I recommend savoring it], you can clearly taste the different parts of the flavour, although I think the floral and fruity sweetness tends to dominate a quick sip. Cocktails I mixed the hat trick in one of my favorite drinks: aviation. I was very impressed, lemon and purple on the nose - the gin looked overwhelmed, but the flavour really saw the gin open and flatter the flavours of purple liqueur in particular. First tart, but then cherry blossoms, and fresh violies, lilac and brie, with citrus again taking over the finish. Quite nice, because a slightly mint note was depressing, but still a gin hat-trick showed some versatility, and some free features. Recommended. I also thought it made a really nice martini. These floral fruity features, the bright vampire mint, the juniper touch, all together make it a really nice, good drink together. I think there's not a lot of intersection of the comments from the vermouth, that contrary to expectations [they might collide] they really go together really nicely. Again, highly recommended. I also mixed it in a lot of gin and tonics: I loved it, but I think it really stood out in combination Tonic syroppy. I loved the way mint characters as well as the brightness of the gin just keeps shining through. In conclusion, I loved a neat gin botanical hat – and I would drink it simply on its own. But as a cocktail mixer, it's excellent as well - as long as you don't care about the fact that it comes with its own noisy point of view. It's definitely not Tancoury's replacement. It's a stellar contemporary style that rewards the esteemed gin drinker with many layers of complexity and deceptive smoothness. Recommended. Overall, a gin botanical hat-trick is interesting and complex, with a lot of depth. I love gin that I go back to in a variety of circumstances and never feel like it was the wrong gin for the job. While a botanical gin hat-trick probably won't win over those looking for Tanqueray or something similar to a replacement, it will quickly work its way into the hearts of those looking for something different, modern, but end up like gin. With the opening of three new distilleries in recent months, Charleston is witnessing the intriguing phenomenon of local spirits merging with a thriving culinary scene. The same ingredient-centric philosophy that shaped Charleston's food so much is now beginning to affect the cocktails one can taste before a meal - and perhaps alongside it. Take a gin botanical hat-trick, for example, which King Street's High Wire Distillery launched back in November. It's just one entrance in a wide line of spirits from the staff of husband and wife Scott Blackwell and Anne Marshall — a line that includes rum, whiskey, vodka. On approach, it lies miles from the old brown water normally characterized by southerly winds. With bourbon (and old-fashioned rum, for that matter), the main flavor profile comes from the time spent in charred oak barrels, which softens the raw winds and sweetenes them with oak and vanilla notes from the tree. The process is quite different with gin, which gets its unique flavour not from wood or age, but from being infused with fragrant botany. Gin was basically the first flavored vodka, Blackwell says, and he notes that High Wire is taking a different route than large-scale gin producers. A lot of the big guys use extracts because they want consistency and ease of use. We start with fresh ingredients. Unlike their rum and whiskey, which they ferment themselves from sears and molasses, the gin uses 190 neutral cereal spirits they purchase from a supplier. The trick is what they do to taste those spirits. First, Blackwell and the team dilute them and masrate them with a total of 14 botanicals. They surround these ingredients, which include crushed crushed juniper berries and fresh oranges and lemons, for what are essentially giant tea bags, which are steep in the breeze overnight. The next day, they're spinning. Still activate the spirits infused with taste through it, collecting the steam at the end and proofing it with water up to 80 definitive proof. We're actually doing three separate fireworks for the different peanuts, blackwell explains. We kind of like to think of it as a tree. You have your roots, your berths, and then your flowers. The root distillation, which includes licorice and ginger, gives rich, terribly flavored flavors, while juniper fruits give the evergreen notes that so characterize the gin. Finally, the floral flavors of lavender and citrus add bright, verniced accents. It's another job, says Blackwell, but that's really what produced a great product. The three runs leave them with a trio of flavoured spirits, which they then mix to taste to produce the unique hat trick mix. We use at least three tasters, blackwell says, and compare it to a previous group to make sure we end up making consistent taste. That taste was the result of diligent trial and error, and to help them understand it, Blackwell and Marshall enlisted the help of local cocktail guru Joe Raya from Gene Joint. They started with more than a dozen versions of the spirit, some made from dried plants, others with fresh, then tasted and blended and eventually narrowed it down to four candidate varieties, which they labeled A through D. They took these to Gin Joint, where Raya created three classic cocktails with each version: gin and tonic, martini, Fitzgerald, sour variation and gin that adds a few drops of angostura bitters. To their surprise, the version they thought would be at the top found her final death on the flavor scoresheet once she was incorporated into the cocktail. Which is the only reason they snuck the cocktail flavor in the first place. Nobody drinks gin straight, says Blackwell. The result of all these efforts is a gin that you can use a little differently than your typical large distillery variety. Because High Wire starts with fresh juniper berries instead of dry, there's more sweetness to the finished winds and less strong pine aroma that you get with many gin. (Less than the air cellar in here, as Blackwell puts it.) Hat Trick's other peanuts — especially Licorice's strong notes — are recorded not on the nose but on the tongue. For me, it's not the best fit in any classic gin cocktail. Bangroni, for example — a mixture of gin, campari and sweet vermouth — are jared with the bitter nature of the Campari. But it's great in gin and tonic, especially when you're swapping a slice of lemon for the standard lime. My favourite application, though, is fitzgerald, whose generous dose of citrus and a touch of angostura offer perfect pitch complements to the unique blend of hat-trick of flavours (see Those flavors are already winning Hat Trick, a lot of fans around town. One of them is Jeff Raine, chef of Bargil cuisine. The beauty of their gin is that it's so floral, he says, which opens up a lot of possibilities for pairing it with a particular dish. There are also the complementary flavours that go along with it, as well as those that go against it. Raine points to the usual Sicilian sauce, a kind of sweet and sour Italian sauce made from tomatoes, capers, golden raisins, anchovies and garlic. You have the sweet, salty thing that happens with raisins and capers, he says, and the tomato really balances it out. Using the fresh botanicals [from the gin], you can really pull out some of these characters. The botanical flavors of High Wire and its alcohol bite work especially well with smoked fish. Our smoked fish and smoked oysters will be enormous with gin and tonic, says Raine. The citrus notes in the cocktail really lift the smoke. While regular will use wild salmon when it is in season, Raine says that Cube is his current favorite for smoking. They're catching it now in the little river, he says. Because of the fat content, it has the great creams. It absorbs the smoke but because of its fat content, it doesn't dry out. So mix a Fitzgerald hat-trick and while you sip it maybe nibble on some smoked cube feta. These aren't the flavors that people traditionally have to do with Charleston. But too soon they may be. Hat Trick Fitzgerald 11/2 oz. High Wire Hat Hat Botanical Gin 1 oz. Simple syrup 3/4 oz. Fresh lemon juice 2-3 bitter Angostura dashes combine all ingredients with ice in a cocktail shaker. Shake well and strain into rocks. Garnish with a large lemon peel or lemon wedge. Wedge.

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