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Hat trick barrel rested gin

Made with crushed juniper berries and fresh lemon and orange peel, this bright and flavored gin is well balanced and pleasing to the palate. Plant balance includes licorice root, eucalyptus root, coriander and acorn. From a straight martini up to a more sophisticated Fitzgerald, this gin dazzles even the most discerning gin drinkers. Proof: 88Tasting Notes: Flowers, licorice, lemon, orange, through, rounded/full texture, well-balanced, long finish. Cocktails: Gin & Tonic, Martini, Fitzgerald, Collins, Negroni, Gimlet, Martinez. Gin Gin Mule Distilled in delightfully small batches, our gin resting bins are hand-crafted by resting our original Hat Trick gin in virgin barrels for six months. The result is a full-body, complex, and sippable spirit perfect for creative twists on old classic cocktails. Proof: 88 Enter, Hat Trick Botanical Gin. Scene: downtown Charleston, South Carolina.The stage: The dark world before 2013, where craft distillers have yet to find its way to Charleston's cocktail lovers. The Tavern, the nation's oldest wine shop has nothing of its own city to call itself. This was all set to change when Ann Marshall and Scott Blackwell opened High Wire Distilling Co. As distillery co-owners and owners, they are bringing distilled crafts back to Charleston. They are more spiritual in their works and plans, including rum and vodka- but the subject of our discussion today is Gin.The bottle of their Gin Plants calls to the turn-of-the-20th-century culture mind, with special art on the bottle. Tasting NotesThe nose of Hat Trick Botanical Gin is bright, juniper, orange peel, and fresh lemon. A little sweet, light jam notes are also faint on the finish, with a touch of alcohol. A little modern. Hat Trick Botanical Gin's taste is rich and full body. Dry touch of juniper at first, then vanilla ice cream and lemon, notes between the soil, mint leads out the end, bright and strong. A hint of that flower/jam note, intimates hibiscus and fresh fruit, but not entirely different. Linger orange peel, angel tree, and rosemary- long and smooth. All in all, a lot of complexity, and a good deal of balance as well. Each note segues into the next elegant and smooth. The finish is clean and refreshed, even neat, with hardly a touch of heat to overwhelm it. I'm quite impressed and quite a fan, although I don't know objectively which plants are here, there's a lot going on. Even when drinking fast [and I recommend enjoying it], you can taste distinctly different parts of the taste, although I think the sweetness of flowers and fruits tends to dominate quick sip. Cocktail! mixes Hat Trick up in one of the beloved drinks My: Aviation. I was pretty impressed, the lemon and purple on the nose- gin seemed overwhelmed, but the taste actually saw the gin unfold and praise of purple ciander in particular. At first tart, but then cherry blossoms, and fresh violets, lilacs and berries, with citrus again take over on the finish. Pretty nice, that slightly mint note has been extinguished, but still Hat Trick Gin shows some versatility, and some free qualities. Highly recommended. I also think it made a really nice martini. These flowering fruit qualities, bright mint, the touch of juniper, all put together make it a really nice, well put together drink. I think there's not much intersection of notes from a Vermouth, which contrary to expectations [they can clash] they really go together really nicely. Again, highly recommended. I also mix it up in a lot of gin and tonic: I like it, but I think it really stands out in combination with tonic syrup. I like the way that mint notes, as well as the brightness of gin just keep shining through. In short, I love Hat Trick Botanical Gin neatly, and will drink this simply on its own. But as a cocktail mixer, it is great as well- as long as you don't remember the fact that it comes with its own big perspective. It is certainly not a Tanqueray alternative. It's an excellent contemporary style that rewards appreciating gin drinkers with layers of complexity and deceptive smoothness. Highly recommended. Overall, Hat Trick Botanical GinInteresting and complexity, with a lot of depth. I liked gins that I came back in a variety of cases and never felt like it might have been the wrong gin for the job. While Hat Trick Botanical Gin probably won't win over those looking for a Tanqueray or something similar alternative, it will quickly work its way into the hearts of those looking for something different, modern, but ultimately like gin. Ignore the main contentSign In or Other RegisterThe other, brown spirit - and maybe the future of American distillation. Ian is a writer, photographer, and proud Pittsburgh native, now based in Jacksonville, FL. Don't have a Bespoke Post account yet? x You must be logged on to craft spirits exchange to do this. CSX Flavor Review Profile details this gin rest barrel from South Carolina that has notes of orange, vanilla and holiday spices, with a creamy texture and a long finish. The spirit is distilled in small batches, and hand-crafted by resting the manufacturer's original Hat Trick gin in the virgin barrel for six months. The result is a wholesome, complex spirit and can sip perfectly for creative twists on old classic cocktails; it won the Silver Medal at the American Craft Spirit Association 2015. About About Manufacturer Located in the heart of historic downtown Charleston, S.C., High Wire Distilling Company is dedicated to making premium, southern, spiritual small batches. Theirs Very simple: search for the best ingredients available and develop recipes using an innovative, culinary approach. Founded by the husband and wife team, Scott Blackwell and Ann Marshall, High Wire is producing a special line of spirit small batches consisting mainly of gins and whiskeys using premium, specialized ingredients, local when possible, but always the highest quality. Scott, a baker-trained American culinary institute, applies his knowledge of craft cereals and yeast to create well-rounded, flavored spirits. In addition to their core products, High Wire works with small farms every year to produce spirit limited editions, such as 100% SC-produced rum agricole and unique southern source eaux de vie. Filters by five-star rating four stars three stars two stars a star reset

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