



LONG ROAD DISTILLERS

# BARREL RESERVE GIN

FROM MICHIGAN GRAIN

## SPECS:

90 PROOF  
45% ABV.

MLCC CODE  
#17812

SHELF PRICE  
\$36.99

LICENSEE PRICE  
\$31.37



PER CASE

## WE SOURCE INGREDIENTS, NOT SPIRITS.

### WASH/MASH BILL:

100% RED WINTER WHEAT  
Grown by our friends at Heffron Farms in  
Belding, Michigan



### CHARACTERISITICS:

**“THE BARREL-AGED BROTHER  
OF OUR AWARD-WINNING GIN”**

Long Road Barrel Reserve Gin is the barrel-aged  
older brother of our award-winning Dry Gin.

This limited release features our signature  
6-botanical blend of juniper, coriander, carda-  
mom, pink peppercorn, grains of paradise and  
fresh lemon peel. It has been aged in used Long  
Road Whisky barrels for over 12 months, creating  
a spirit with a clean, crisp finish, and hints of the  
underlying whisky.

Treat it like a gin - or a whisky - either way, you  
won't be disappointed.

### PROCESS AND TECHNIQUES:

- Milled from whole grain and fermented on site
- Features a six-botanical blend, each one distilled individually
- Barrel aged in used whisky barrels for 12+ months
- Non-chill filtered
- Not treated with any carbon or charcoal filtration techniques

### TASTING NOTES:

- Confidently led by juniper
- Coriander for a zesty citrus pop and hint of spice
- Lemon peel for brightness
- Cardamom for an unexpected bouquet and flavor
- Grains of paradise and pink peppercorns for a peppery undertone,  
hints of warm baking spices, and lively fruit

### RECOGNITION FOR LRD DRY GIN:

- “World’s Best Gin”, The Fifty Best Competition, 2016
- Double Gold Medal, The Fifty Best Competition, 2016
- Platinum Medal, SIP Awards International Consumer Tasting, 2016

DISTILLED & BOTTLED BY LONG ROAD DISTILLERS  
537 LEONARD STREET NW. GRAND RAPIDS, MI

LONGROADDISTILLERS.COM

