



LONG ROAD DISTILLERS

DRY GIN

FROM MICHIGAN WHEAT

SPECS:

90 PROOF
45% ABV.

MLCC CODE
#21088

SHELF PRICE
\$29.99

LICENSEE PRICE
\$25.44



PER CASE



WE SOURCE INGREDIENTS, NOT SPIRITS.

WASH/MASH BILL:

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



PROCESS AND TECHNIQUES:

- Milled from whole grain and fermented on site
- Features a six-botanical blend, each one carefully selected
- Non-chill filtered
- Not treated with any carbon or charcoal filtration techniques

CHARACTERISTICS:

“ A SIX-BOTANICAL SALUTE
TO THE ONES WHO PREFER
A HANDCRAFTED SPIRIT.”

Six botanicals bring our signature gin to life, but there's another ingredient we failed to mention: stubbornness. We made a promise from day one to source all our ingredients, mill and ferment everything at our distillery, and filter it honestly. It's the only way we've done things and we intend on keeping it that way.

The result is a gin we're proud to tell you about, perfectly served with your favorite tonic, in your favorite martini, or in a classic cocktail like the Last Word or a Negroni.

AWARDS AND RECOGNITION:

- “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
- Best of Category, American Distilling Institute Spirits Awards, 2018
- Gold Medal, 93 Points - “Exceptional”- International Review of Spirits
- Rated 92 Points, “Outstanding”- Tasting Panel Magazine, March 2016
- Silver Medal, Los Angeles International Spirits Competition, 2016
- Silver Medal, San Francisco International Spirits Competition, 2016
- Silver Medal, Seattle International Spirits Awards, 2016
- Bronze Medal, Denver International Spirits Competition, 2016

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



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

LONGROADDISTILLERS.COM





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CLASSIC NEGRONI

- 1.5 oz Long Road Dry Gin
- .75 oz sweet vermouth
- .75 oz Campari
- Orange for garnish

Add 1.5 oz Long Road Dry Gin to mixing glass.
 Add .75 oz sweet vermouth.
 Add .75 oz Campari.
 Add ice to glass.
 Stir evenly and vigorously.
 Strain into rocks glass over large ice cube.
 Garnish with fresh orange twist.



LRD BRAMBLE

- 1.5 oz Long Road Dry Gin
- .5 oz fresh lemon juice
- .75 oz simple syrup
- Blackberries

Add 1.5 oz Long Road Gin to shaker.
 Add .5 oz lemon juice.
 Add .75 oz simple syrup.
 Add 4 blackberries.
 Add ice and shake vigorously.
 Strain into rocks glass.
 Top with ice.
 Garnish with 3 blackberries.

