



LONG ROAD DISTILLERS
ASPARAGIN
 ASPARAGUS GIN

SPECS:

82 PROOF
 41% ABV.

SHELF PRICE
 \$34.99

MLCC CODE
 PENDING

LICENSEE PRICE
 \$29.68



PER CASE

WE SOURCE INGREDIENTS, NOT SPIRITS.

WASH/MASH BILL:

100% MICHIGAN INGREDIENTS
 Starting with Lake Michigan water, Red Winter Wheat from Knappen Milling in Augusta, and fresh asparagus grown along Michigan's west coast.

CHARACTERISTICS:



PROCESS AND TECHNIQUES:

- Milled, Mashed, Fermented and Distilled 100% On-site
- Made from Red Winter Wheat from Knappen Milling in Augusta, MI
- Juniper hand-harvested on Beaver Island
- Asparagus grown on three family-owned farms in Southwest, West and Northern Michigan
- A medley of other herbs and botanicals round out this one of a kind flavor, like dill, tarragon, capers, chive, black pepper and lemon peel

Introducing Long Road Asparagin - the latest unapologetically Michigan product in our grown portfolio of handcrafted spirits.

Long Road Asparagin is bold, bright, and unmistakably Michigan. Made with fresh, West Michigan asparagus, without taking any shortcuts. It's a tribute to the farmers, the fields and the hard work that define our state.

Herbaceous and savory, this gin pushes boundaries while staying true to our roots. Every distillery has a path. We chose to take the long one. You won't see the difference, but you'll certainly taste it.



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

LONGROADDISTILLERS.COM

