



D. GEORGE



BENHAM'S

SONOMA DRY GIN



TASTE

The taste is big, bold and still well-balanced. It touches every part of the palate. Rich, ripe juniper is well-integrated and provides the framework. Citrus and exotic fruit flavors

enhance and brighten the botanicals.

On the nose, there's the scent of warm cardamom, baking spices, truffle-like angelica earthiness and floral chamomile notes.

On the palate, the full flavors are balanced by sweetness from star anise and creaminess from the orris root.

The gin dances on the finish, with a touch of cool mint and peppery spice from the galangal and grains of paradise.

BOTANICALS

CLASSIC BASE

BUDDHA'S HAND
Origin: California

JUNIPER
Origin: Italy

MEYER LEMON
Origin: California

CORIANDER
Origin: Morocco

GRAINS OF PARADISE
Origin: West Africa

ANGELICA
Origin: Poland

STAR ANISE
Origin: China.

GALANGAL
Origin: India

CARDAMOM
Origin: Guatemala.

COOL, FLORAL ELEMENTS

ORRIS ROOT
Origin: Poland

PEPPERMINT
Origin: Pacific Northwest

CHAMOMILE
Origin: California, Mediterranean Basin

WARM, EXOTIC SPICE COMPONENTS

Graton Distilling Co.

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SONOMA DRY
GIN

DISTILLERY



Located in the tiny, artistic Sonoma County town of Graton (Gray-Ton), our one-of-a-kind micro-distillery is dedicated to the hands-on production of quality craft spirits. Here in Graton, under the inspiration and guidance of Derek George Benham, we are free to experiment, tinker, and go our own way. Our unique micro-column still is extremely versatile, allowing us to distill spirits ranging from vodka and gin to whiskey and brandy. It's incredibly water and energy efficient, using 20-30% less energy than a single pot still, which is important in eco-sensitive West

Sonoma County. Just as importantly, it gives us exceptional control over the distillation process. Special botanical baskets allow us to dial in the temperature and length of vapor extraction for each of the 12 components of our gin. Starting in our own backyard, we've looked to the best places around the globe for our botanicals. The classic London Dry ingredients of juniper, coriander, and citrus take on a decidedly local flavor with a touch of chamomile, mint and exotic warm spice elements. The result is our balanced, classic yet bold Sonoma Dry style of gin.

METHOD

Each botanical is individually vapor distilled in our micro-column continuous still to the peak point of extraction, then combined into a balanced, complex whole.



We use fresh local citrus, delicately hand-zested, because the bright, intense citrus flavor is worth the extra work. Cool vapor extraction preserves the fragrant oils and perfume.



We've sourced juniper from Tuscany, which ripens to peak flavor in the sunny growing climate. Hot vapor extraction in our botanical baskets brings out the rich, fruity Tuscan juniper flavors.



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