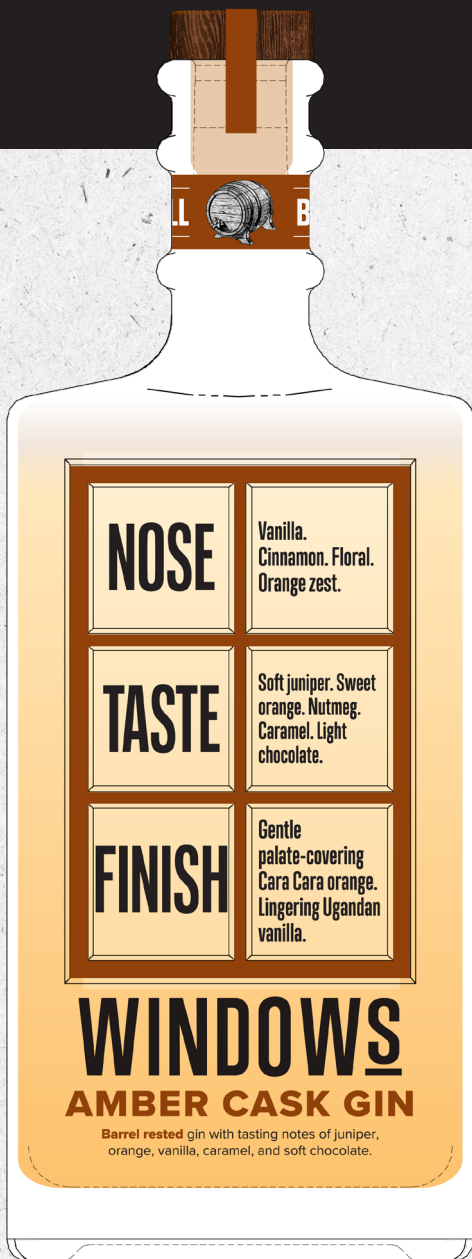


WINDOWS

DISTILLERY



THE HOME OF SPIRIT BENDERS™

Listen. Innovate. Create. That's how we live our days. It is what led us to become Spirit Benders™. There are plenty of familiar spirits on the shelves today. We promise to always take you to a new and delicious place. We blend, smoke, age, and finish, with an end goal in mind for each spirit. We seek ways to naturally and creatively elevate each profile until the final iteration is as imagined. As Founder Chris Mayer notes, "We are driven to make each blend, each bottle, each barrel something very special that we're delighted to share with friends."

AMBER CASK GIN

Why finish a gin in an award-winning bourbon's barrel? Apart from the glib "because we can," it's because we wanted to create a taste profile that isn't on your shelf today.

Our Amber Cask gin has a classic gin recipe with an abundance of orange rind and botanicals in the gin "basket." We then add our gin to a cask from one of our award-winning bourbons. Next, like bourbon aging, we wait patiently and taste frequently until just the right day to pour the barrel. Only then do we begin the seven-month process of slowly proofing down our gin to produce our delicious (and signature) smooth finish.

The result? A complex, nostalgic sip that often has tasters exclaiming, "It's like my favorite rolled candy from childhood."

DISTINCTIVE TASTING NOTES

Bold juniper and citrus mellow into something deeper, warmer, and more nostalgic—notes of vanilla, caramel, and soft chocolate emerge, wrapping around the botanicals to create an entirely new experience

PALATE:

Soft juniper, sweet orange, nutmeg, caramel, and light chocolate.

NOSE:

Vanilla, cinnamon, floral, and orange zest.

FINISH:

Gentle palate-covering Cara Cara orange and lingering Ugandan vanilla.

CRAFTED FOR THE PERFECT SIP

Enjoy it neat to appreciate the full depth of flavor, or pour it over a single cube to let the sweetness unfold. Whether you're a gin lover or a bourbon drinker, Amber Cask Gin is a sip worth savoring.