

# Original Gin

## Isolation Proof

### Tech Specs

<b>Type:</b>	Gin
<b>Ingredients:</b>	Distilled from 100% whey neutral spirits
<b>Region/Subregion:</b>	New York, Catskills
<b>ABV:</b>	47%
<b>Sizes Available:</b>	750ml

### Distillery Details

<b>Total Production:</b>	225-300 Liters
<b>Fermentation Process:</b>	Macerated with: juniper, coriander, cassia bark, angelica root, licorice root, orange peel, and cubeb
<b>Still Type:</b>	Stainless steel & Copper Hybrid Pot/Column Still, 50-Gallon
<b>Maturation:</b>	5 to 6 weeks in stainless steel
<b>Distiller:</b>	Jake Sherry

### All about this bottle

Isolation Proof Gin was born in a wooden barn in the Catskill Mountains in 2020. It embodies the yearning to connect during a time of constraints. Crafted using low-intervention distillation techniques, the gin is made with seven botanicals and mineral-rich spring water. It culminates in a beautifully textured, woody gin that eloquently captures its terroir. The Original Gin has a nose that offers notes of white flowers, jasmine, and green watermelon rind alongside earthy tones of grassy pastures and cardamom spice. On the palate, the user experiences silky roundness with hints of black walnut, freshly cut fennel, and a creamy sweetness, balanced by orange rind, bitter herbs, and tropical fruit, all within voluptuous texture.

### Extra, extra!

<https://www.isolationproof.com/>



**T** Edward  
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