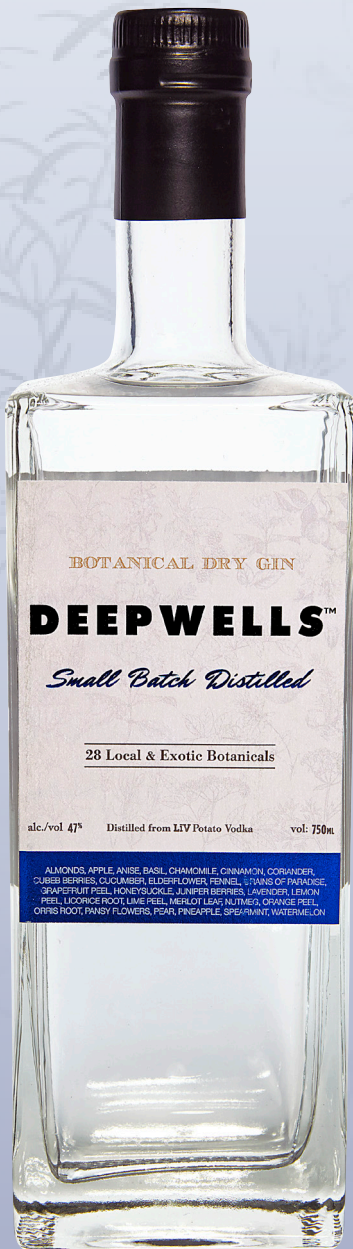


DEEPWELLS

BOTANICAL DRY GIN

Small Batch Distilled

Deepwells Botanical Dry Gin is a unique farm-to-bottle small batch gin produced by Long Island Spirits, home of the award-winning LiV Potato Vodka. Long Island Spirits uses 100% locally harvested NY White Round Marcy potatoes and pure glacial water from the Magothy Aquifer (aka “Deepwells”) to craft the base spirit. The potato base spirit is triple distilled to 191 Proof using custom 650 Liter copper pot stills and twin 19 plate copper rectification columns. The nuanced flavors of 28 local and exotic fruits and botanicals are delicately infused with the base spirit, first in the pot still and then in a custom basket inside the botanical gin chamber. A special blend of botanicals macerates in the pot still for 36 hours before the vapors of the blended spirit travel through the gin basket to infuse with the remaining botanicals.



- ❖ FROM FARM TO BOTTLE PRODUCED 100% AT LONG ISLAND SPIRITS
- ❖ GLUTEN FREE USING LOCAL LONG ISLAND POTATOES
- ❖ 28 BOTANICALS: 9 LOCAL & 19 EXOTIC
- ❖ WATER SOURCED FROM MAGOTHY AQUIFER (AKA “DEEPWELLS”)
- ❖ HANDCRAFTED IN INDIVIDUALLY NUMBERED SMALL BATCHES
- ❖ DISTILLED IN 650L POT STILL WITH SPECIALLY DESIGNED BOTANICAL HEAD TO HOUSE THE CUSTOM BASKET WITHIN THE BOTANICAL CHAMBER
- ❖ 94 PROOF // 750ML

... TASTING NOTES ...

The aromatics reveal an intense base spirit with a complex melange of botanicals, including juniper, coriander, lavender, citrus zest and lemon grass. The palate is bold and assertive with sharp citrus zest notes in the lead on a viscous bed of decadent spirit. **“F. Paul Pacult, Ultimate Spirits Challenge 2015”**

THE STORY BEHIND THE NAME

DEEPWELLS BOTANICAL DRY GIN

Deepwells Gin is named for its water source, which got its start over Twenty One Thousand years ago. As the Glaciers covering Long Island began to recede, they left behind one of the purest fresh water sources in the world. The Magothy aquifer (aka “Deepwells”) is buried deep below Long Island and is further protected for future generations by over 100,000 acres of preserve land known as the Pine Barrens.

Long Island Spirits, founded in 2007, is a craft distillery located on the east end of Long Island, in Baiting Hollow, NY. The distillery is surrounded by 5,000 acres of potato farms, in the heart of the North Fork. Home to over 50 wineries and many family-owned farms, the area's long agricultural tradition provides the key ingredients for Deepwells Gin and LiV Vodka. Long Island Spirits is truly a farm-to-bottle craft distiller operation in a unique setting producing spirits with quality and integrity.

Distillation Methodolgy Key:

Fruits and Botanicals are distilled through a uniquely designed precision crafted basket housed within the Deepwells Gin Head Chamber attached above the custom copper still. During the distillation, the vapors of the base spirit pass through the Chamber, allowing for the subtle flavors to be imparted on the Gin.

Fruits and Botanicals macerate in the potato base spirit within the 650 Liter custom copper pot still for 36 hours. The potato base spirit is triple distilled in small batches using the pot stills and the twin 19 plate, copper rectification columns. The triple distilled potato base spirit is crafted from locally harvested NY White Round Marcy potatoes.



DEEPWELLS 28 BOTANICALS & FRUITS

BOTANICAL/ FRUIT	VARIETY	SOURCE	FLAVOR IMPARTED	PREPARATION/METHODOLOGY
Almond	Nonpareil	California	Buttery Nut	Oil Extract, macerated for 36 hours
Apple	Granny Smith	North Fork, Long Island	Sweet & Mildly Tart	Fresh & Diced, macerated for 36 hours
Anise	Pimpinella Anisum	Mediterranean	Licorice	Oil Extract, macerated for 36 hours
Basil	Sweet	North Fork, Long Island	Sweet, Refreshingly Aromatic	Fresh, distilled in botanical chamber
Chamomile	Asteraceae	Egypt	Crisp Apple	Dried, distilled in botanical chamber
Cinnamon	Saigon	Vietnam	Bitter & Sweet	Dried & Ground, macerated for 36 hours
Coriander	Cilantro	India	Lemon & Tangy	Dried & Ground, macerated for 36 hours
Cubeb Berries	Piper Cubeba	Malaysia	Savory, Spicy & Peppery	Dried, macerated for 36 hours
Cucumber	Cucumis Sativus	North Fork, Long Island	Crisp, Cool, Refreshing	Fresh & Sliced, macerated for 36 hours
Elderflower Blossom	Sambucus	France	Fruity, Melon, Guava & Pear	Dried, distilled in botanical chamber
Fennel	Foeniculum Vulgare	India	Sweet Licorice	Dried & Ground, distilled in botanical chamber
Grains of Paradise	Atar	Korea	Peppery, Jasmine & Hazelnut	Dried, macerated for 36 hours
Grapefruit Zest	Red	Florida	Sweet, Sour & Bitter	Fresh Peeled Zest, macerated for 36 hours
Honeysuckle Flowers	Winter	North Fork, Long Island	Sweet Honey Nectar	Fresh Flowers, distilled in botanical chamber
Juniper Berries	Juniperus Communis	Ireland	Slightly Piney, Bittersweet, Herbal & Citrus	Dried Berries, macerated for 36 hours
Lavender Flowers	Culinary English	North Fork, Long Island	Slightly Sweet, Lemony Floral Aromatic	Dried Flowers, distilled in botanical chamber
Lemon Zest	Eureka	Florida	Lemon Citrus & Tart	Dried Peels, macerated for 36 hours
Licorice Root	European	France	Anise	Dried, distilled in botanical chamber
Lime Zest	Tahiti	Florida	Lime Citrus & Tart	Dried Peels, macerated for 36 hours
Merlot Leaf	Merlot	North Fork, Long Island	Herbal & Blackberry	Dried Leaves, distilled in botanical chamber
Nutmeg	Fragrant	Indonesia	Sweet, Sour & Spicy	Dried & Ground, distilled in botanical chamber
Orange Zest	Valencia	Florida	Orange Citrus & Sweet	Dried Peels, macerated for 36 hours
Orris Root	Iris Pallida	Croatia	Grape Lavender	Dried & Ground, distilled in botanical chamber
Pansy Flowers	Cool Wave	North Fork, Long Island	Slightly Sweet & Grassy	Dried Flowers, distilled in botanical chamber
Pear	Bartlett	North Fork, Long Island	Fresh, Honey Sweetness	Fresh & Diced, macerated for 36 hours
Pineapple	Smooth Cayenne	Hawaii	Sweet & Tart	Fresh & Diced, macerated for 36 hours
Spearmint	Mentha	North Fork, Long Island	Refreshingly Sweet & Cool	Fresh Leaves, distilled in botanical chamber
Watermelon	Crimson Sweet	Florida	Refreshingly Sweet, Crisp Summertime	Fresh & Diced Red Center Flesh of Fruit, macerated for 36 hours