

IT DOESN'T TAKE AN



EMPIRE TO MAKE A GIN

# FORDS GIN

“WHEN MIXED, THE FLORAL NOTES REALLY COME OUT AND THE CITRUS AND CORRIANDER POPS. IT'S A GIN THAT WORKS WELL WITH BOTH LEMON AND LIME CITRUS FLAVOURS IN COCKTAILS. I'M ENJOYING TOM COLLINS AND GIMLETS WITH IT.”

- SIMON FORD

Distilled in London at Thames Distillers, **Fords Gin** is a collaboration between **8th generation Master Distiller Charles Maxwell** and **Simon Ford** of **The 86 Co.**

The gin, a mix of **9 botanicals**, starts with a traditional base of juniper & coriander seed and is balanced by citrus (bitter orange, lemon & grapefruit peel), florals (jasmine flower & orris) and spices (angelica & cassia). **The botanicals are steeped for 15 hours** before distillation in 500 litre stills.

*The 86 Co.* tested the recipe in classic gin drinks before finalising their formula. Its **style is aromatic, fresh and floral** with elegant **notes of orange blossom** in a **harmonious blend with citrus and juniper.**

## INGREDIENTS

### BOTANICALS

<b>Juniper from Italy:</b> 49.5%	<i>Savory, refreshing, pine, lavender</i>
<b>Coriander Seed from Romania:</b> 30.5%	<i>Spice, citrus, orange, structure</i>
<b>Lemon Peel from Spain:</b> 3.2%	<i>Sharp bright citrus, also adds dryness</i>
<b>Bitter Orange Peel from Haiti/Morocco:</b> 3.2%	<i>Brightness, sweet &amp; bitter citrus</i>
<b>Grapefruit Peel from Turkey:</b> 3.2%	<i>Sharp, tangy, citrus, pith</i>
<b>Angelica from Poland:</b> 3.2%	<i>Pungent sweetness &amp; dryness</i>
<b>Cassia from Indonesia:</b> 2.1%	<i>Warm sweet aromatic spice</i>
<b>Jasmine from China:</b> 3.2%	<i>Elegant &amp; floral, adds dry finish</i>
<b>Orris from Italy/Morocco:</b> 2.1%	<i>Earthy + floral, binds flavors</i>

### BASE SPIRIT

The base spirit for *Fords Gin* is a continuously distilled neutral grain spirit made from English wheat.

### WATER

*Fords Gin* is shipped in bulk to our friends at Charbay Distillery in California for cutting and bottling. The gin is cut with pristine water from a well in Mendocino County. By shipping the gin in bulk from the UK, we reduce our cost and our carbon footprint.



## BOTTLING DETAILS

**PROOF 90**

**ABV 45%**

**DISTILLERY**

**THAMES DISTILLERS LONDON, UK**



## SOURCING

The botanicals for *Fords Gin* are sourced from **Joseph Flach & Son's**, who have been importing gin botanicals and herbs and spices for medicinal and culinary use into London for over 125 years.

# MAKING FORDS GIN

## DISTILLATION

The botanicals are steeped in the stills for 15 hours before distillation to help soften them and bring out their flavour. The cooking/distillation time is 5 hours.



## THE STILL

There are two stills at Thames Distillers that make *Fords Gin*. They are 500 litres in size and produce 200 litre batches of *Fords Gin* on each stilling run. The legendary still making company John Dore built the stills, which have been aptly named Tom Thumb and Thumbelina.

## MASTER DISTILLER

Charles Maxwell is the Master Distiller at Thames Distillers. He is an 8th generation distiller whose family began distilling gin in the late 17th century in London.



## CHARLES MAXWELL AND THE 86 CO.

*Fords Gin* is a collaboration between Master Distiller Charles Maxwell and Simon Ford of *The 86 Co.* Simon Ford has over 10 years experience with gin; he has helped develop gin recipes and has trained and educated people on gin all over the world. He worked with Charles on the formula and taste profile of *Fords Gin* with the input of many bartender friends.

As with all *86* products, *Fords Gin* was tested in a myriad of cocktails during the development.



# TASTING NOTES

## TASTING NOTES FROM DUSHAN ZARIC

**Nose:**  
*Juniper, coriander and angelica root up front with developing layers of citrus, jasmine, and hints of vanilla in the back. Very pleasant on the nose, bright, and aromatic.*

**Front of Palate:**  
*Light sweetness on tip of the tongue. Gentle introduction of the botanicals to follow. Notes of orris and angelica roots.*

**Mid-palate:**  
*Prominent mid-palate presence, with juniper oils on the center tongue and full aroma on top palate. Citrus oils excite the side palate beautifully. Under tongue stays dry yet animated. Excellent mid-palate structure to serve as base for mixing.*

**Complexity:** High.

**Body or Mouth Feel:**  
*Medium body with rather fresh mouth feel.*

**Dryness:** Dry.  
**Finish:**  
*Long, lingering finish of grapefruit rind and juniper with a balance of the floral notes.*



## TASTING NOTES - SPIRITS JOURNAL DEC 2012

*Crystalline and flawlessly pure. Aroma hits my olfactory sense with big-time citrus peel (grapefruit is front and centre) in the first sniffs after the pour, then it quickly downshifts to pint/cedar/juniper, angelica, orris, celery leaf and black pepper – this is a busy gin bouquet; another seven minutes of air contact help stabilize the juniper foundation as the satellite botanicals orbit around it in orderly fashion, most notably, cassia, grapefruit and orris; a lovely, sturdy gin bouquet.*



**HIGHEST RECOMMENDATION**  
**SPIRIT JOURNAL DECEMBER 2012**  
**“CRYSTALLINE AND FLAWLESSLY PURE... ENTRY IS PLEASINGLY VISCIOUS AND SILKY... EASILY ONE OF THE BEST GINS REVIEWED OVER THE LAST TWO YEARS.”**



## THE 86 CO.

## NOISE & SPIRITS

*The 86 Co.* creates spirits with some of the best distillers and distilleries from around the world. Conversations within the bartending community inspired four spirits that were launched September 2012.

*Fords Gin, Caña Brava rum, Aylesbury Duck Vodka and Tequila Cabeza* are versatile, full-bodied spirits that are made for mixing. They come in ergonomic bottles that were designed by and for bartenders. Their labels are filled with useful and honest information.

## AWARDS

**WINNER: Best New Product**  
– *Spirited Awards 2013*

**WINNER: Chairmans Trophy, 96 Points**  
– *Ultimate Spirits Challenge*

**GOLD MEDAL, Exceptional**  
– *Beverage Tasting Institute*

**GOLD MEDAL**  
– *San Francisco Spirits Competition*

**5+/5**  
– *Diffords Guide*

