

# HANDCRAFTING A NEW GIN FROM THE GROUND UP



GOLD MEDAL AT  
2013 San Francisco  
World Spirits Competition



ULTIMATE SPIRITS CHALLENGE  
2013  
**86**  
POINTS  
-----  
VERY GOOD  
STRONG RECOMMENDATION

• HANDCRAFTED WITH RESPECT •  
FROM SEED TO GLASS

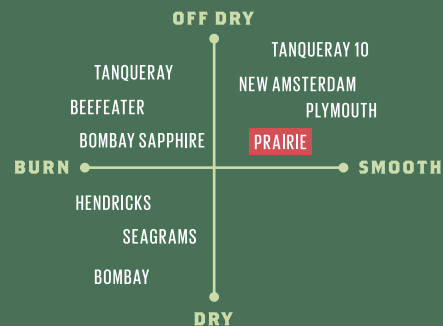
[prairieorganicspirits.com](http://prairieorganicspirits.com)

# PRAIRIE GIN CERTIFIED ORGANIC

Introducing our new Prairie Organic Gin. An enjoyable herbal blend made with time and care. With a hint of juniper and a delicate finish, this is gin that's light, refreshing and everything you want from organic.



REINVENTING GIN  
FROM THE  
GROUND UP



- Made proudly in Minnesota
- Distillery owned by local farmers
- The newest spirit to join the Prairie Organic Spirits family
- Handcrafted from five generations of spirit makers
- Gold Medal winner at the 2013 San Francisco World Spirits Competition
- Scored an 86 at the 2013 Ultimate Spirits Challenge - Very Good, Strong Recommendation
- Elegant merging of coriander, angelica, lemon, cassia & a wisp of juniper
- Herbal fragrance that mixes with mint and sage, ending with a long, delicate finish

## RECIPES

### PRAIRIE FIZZ

- 2 oz Prairie Organic Gin
- 1 oz lemon juice, freshly squeezed
- 1 oz lime juice, freshly squeezed
- 1/2 oz simple syrup
- Splash of club soda
- Handful of mint

Muddle mint in shaker. Add gin, lemon juice and syrup to shaker. Add ice. Shake. Keep shaking. Then strain into a highball glass and add a splash of club soda. Garnish with a sprig of mint.

### GARDEN MARTINI

- 2 oz Prairie Organic Gin
- 2 teaspoons dry vermouth
- 1 rosemary sprig
- 3 pitted olives

Combine gin, dry vermouth and ice in shaker. Shake comfortably. Strain into martini glass. Strip leaves from bottom half of rosemary sprig and skewer olives to garnish drink.

SIZE	UPC CODE
Liter Glass	0-87116-01900-3
750mL Glass	0-87116-01903-4