THE SPIRIT OF Artistry
# Awards & ACCOLADES

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<th>93 POINTS</th>
<th>Pink Peppercorn Pear Gin</th>
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<td><strong>Bronze Medal Winners</strong></td>
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## 2016 International Review of Spirits

- **Pink Peppercorn Pear Gin**: 92 points. Highly recommended. Clear color. Delicate, interesting aromas and flavors of fresh warm granola and Thai cucumber salad with a supple, shy, fruity light-to-medium body and a warming, complex, medium-length baklava, pink pepper, wet stones, and candied violet finish. A mildly flavored yet peppery gin for crossover vodka drinkers and spring cocktails.

- **Vodka**: 93 points. "Delicate, clean and pretty." From WHISKY ADVOCATE.

- **Harvest Select Whiskey**: 91 points. “Rock solid bourbon” from 2015 INTERNATIONAL REVIEW OF SPIRITS.

- **Pink Peppercorn Pear Gin**: 91 points. "A Montana Distillery to Watch" from ANTHONY DIAS BLUE.
Our Straight Bourbon Whiskey has a lower corn component than most Bourbons on the market. Our mash bill is 60% Corn, 17.5% Barley, 17.5% Wheat, 5% Rye. This mash bill cuts back on the typical sweetness of high corn bourbons, while developing a more complex back palate. Once again, we strive for balance in all our spirits.

We age our Bourbon for 3-4 years depending on the barrel and the time of year we put it up in the warehouse. We have won numerous awards for our Straight Bourbon Whiskey, the most recent being a Gold Medal from SIP Northwest, beating out all other Bourbons from Oregon, Washington State, Idaho, Montana and Wyoming.
Local Montana grains in an impressively brown all-Montana bourbon.....Clean finish.

- WHISKEY ADVOCATE

FARMER’S DAUGHTER

1.5 oz. Straight Bourbon Whiskey
0.5 oz. Fresh Pineapple Juice
0.5 oz. Fresh Lemon Juice
0.75 oz. Maple Syrup

Combine all ingredients in cocktail shaker with ice, shake until tin frosts, strain over new ice into rocks glass, garnish with lemon slice.

FLAVOR NOTES

Mellow Sweet  Oak
Biscuit       Anise

DETAILS

100% Montana Grain
40% Alcohol by Volume

ACCOLADES
Harvest Select Whiskey features a unique flavor profile created by taking a standard American mash bill and flipping it. Typically American Whiskeys are either high in Corn or Rye with Barley and Wheat playing smaller secondary roles. Our Harvest Select Whiskey is 40% Barley, 40% Wheat, 15% Corn and 5% Rye, with the resulting whiskey being softer and more delicate than typical American Whiskeys. Aged for 3 years in 53-gallon American oak casks that are heavily toasted and charred to medium, this whiskey has been developing a cult following with bartenders around the United States.
Delicate, clean and pretty.
- WHISKEY ADVOCATE

FARMER’S DAUGHTER

1.5 oz. Harvest Select Whiskey
0.5 oz. Agave Nectar
3-5 dashes Bitters

Combine all ingredients in mixing glass with ice, stir, strain over new ice into a rocks glass. Garnish with orange peel and enjoy.

FLAVOR NOTES

Fruity          Warm Spicy
Honeyed Malt

DETAILS

100% Montana Grain
40% Alcohol by Volume

ACCOLADES

JUDGE’S PICK:
2018 Sip Northwest Awards
Our Cucumber Gin is made with 8 botanicals, including fresh, crisp cucumbers. We macerate and steep cucumbers into the spirit with our other botanicals for four days before re-distillation. The large citrus component helps lift the cucumber into a beautiful, light and bright flavor profile.

We have won several awards for this spirit, most recently receiving a Gold Medal from the Denver International Spirits Competition. This Gin is delicious in a classic Gin and Tonic or used to brighten your favorite cocktails.
**FLAVOR NOTES**

Cucumber  
Fresh Citrus  
Subtle Juniper

**DETAILS**

Distilled From Grain  
40% Alcohol by Volume

**ACCOLADES**

*True Artisan Craftsmanship.*  
- *Esquire*

**FARMER’S DAUGHTER**

1.5 oz. Whistling Andy Cucumber Gin  
3 oz. Fresh Rosemary Infused Lemonade  
4 Slices Cucumber

Muddle 3 slices cucumber with Cucumber Gin in glass, fill with ice, top with Lemonade. Garnish with remaining cucumber and enjoy.

**FLAVOR NOTES**

Cucumber  
Fresh Citrus  
Subtle Juniper

**DETAILS**

Distilled From Grain  
40% Alcohol by Volume

**ACCOLADES**

*True Artisan Craftsmanship.*  
- *Esquire*
Rum in Montana? Yes and it is good... We fell in love with rum while spending a significant amount of time many years ago in the Caribbean island of Anguilla, learning all about different styles of rum from the original blenders of Pyrat Rum. We make our Hibiscus Coconut Rum using Louisiana Molasses and 1st cut, raw cane sugar from Columbia. It is our blend between a Martinique Agricole Rum and a Dominican Blackstrap Rum. We ferment and distill everything at our distillery. After distillation we steep in dried Hibiscus flowers from a tea company out of Jamaica, giving it a subtle red hue and the slight astringency balances out the sweetness of the coconut. We were featured in Esquire as one of the seven flavored spirits in the world worth drinking, have been written about in Playboy and Wine Enthusiast Magazine and have won 5 medals in international spirit competitions.
Like drinking in the scents of a beach.

-WINE ENTHUSIAST MAGAZINE

CARIBBEAN BREEZE

1.5 oz. Hibiscus Coconut Rum
3 oz. Pineapple Juice
0.75 oz. Cranberry Juice

Combine all ingredients in cocktail shaker with ice, shake until metal frosts, strain over new ice into a tall glass, garnish with lime wedge, enjoy.

FLAVOR NOTES

Hibiscus Floral
Coconut Tropical

DETAILS

Distilled From Grain
40% Alcohol by Volume

ACCOLADES

91 PTS
Testing Panel Magazine
Our Pink Peppercorn & Pear Gin is an exercise in patience that paid off. The owner’s wife is a chef and she has come up with the flavor profiles for several of our spirits, this one being the most complex and challenging to execute. Pink Peppercorn & Pear Gin contains 15 botanicals and took us 2 ½ years to get to balance correctly. Ripe Pears are macerated and steeped with the other botanicals for 2 days before re-distilling into a floral, subtle composition. We were recently featured in Wine Enthusiast Magazine as one of the Top 100 Spirits in the World (with 92 points), and received 93 points from Tasting Panel Magazine.
Top 100 spirits of 2017, Best Buy.

~WINE ENTHUSIAST

PINK LADY

1.5 oz. Pink Peppercorn & Pear Gin
1 oz. Heavy Cream
0.25 oz. Grenadine

Combine all ingredients in cocktail shaker with ice, shake until metal frosts, strain into coupe glass, garnish with bitters, enjoy.

FLAVOR NOTES

Pear
Fresh Citrus
Peppercorn

DETAILS

Distilled From Grain
40% Alcohol by Volume

ACCOLADES

JUDGE’S PICK:
2017 Sip Northwest Awards
Top 100 Spirits of 2017

93 PTS
Testing Panel Magazine

92 PTS
Wine Enthusiast Magazine

1.5 oz. Pink Peppercorn & Pear Gin
1 oz. Heavy Cream
0.25 oz. Grenadine
Combine all ingredients in cocktail shaker with ice, shake until metal frosts, strain into coupe glass, garnish with bitters, enjoy.
New Year’s Eve 2010, with the help of family and friends we completed and opened our tasting room in Bigfork, Montana. This was the culmination of one year of construction and practice distillations.

Our facility is a labor of love, a business built stronger by the amazing support we received, down to our reclaimed wood bar, hand retrieved by friends from the frigid glacier spring runoff of Flathead Lake.

We are extremely proud of the hands-on approach we take to creating our brand. From the facility to the spirits, there is a face to every process - real people, real stories.
WE KNOW OUR FARMERS

FROM GAIN TO GLASS

Nestled against the Mission Mountains, less than an hour from our distillery, the two family-run farms we source our raw ingredients from are very dear to both us and our surrounding communities. Frequent trips down to visit, shake hands, swap stories and grab our ingredients allows us to bring you superior spirits from quality grain, while always keeping the community in mind.
Glacier National Park consists of over 1500 square miles of mountains and valleys in Northwestern Montana.

Spectacular vistas and crystal clear waters provide a magnificent backdrop to over 700 miles of hiking trails and the famous Going-to-the-Sun Road that crosses the park.
TASTING ROOM OPEN DAILY

8541 HWY 35 • BIGFORK, MT 59911
PHONE: 406.837.2620

LEARN MORE AT:
WHISTLINGANDY.COM