



ALBERTA LIQUOR STORE ASSOCIATION GIN HANDOUT

This hand out should accompany the same titled video. Use this handout as a reference. Please photocopy and put it in a binder.

Objective: To learn about how gin is made and the different types we see in our market.

Word Origin

The word gin is a shortened version of Genever, the Dutch word for juniper. Gin was originally flavored with the juniper berry.

History

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Alcohol is a product of nature. Yeast is windborne, lands on grapes, or wet grain, and fermentation takes place. Humans took notice and started to experiment. This led to making beer and wine as early as 6000 BC. Taking the next step to turn this fermented liquor into spirits does require more thought.

Distillation was being practiced by the ancient Greeks, Egyptians, Chinese and Arab countries. There tfrom the idea that the spirit rises from the body, just as alcoholic vapors rise from the liquid being distilled.

Europeans became obsessed with alcohol. It was considered a medicine. There were no headache pills to take back then! Consider also, the damp, cold, countries with poor heating conditions and how a shot of distilled spirit would have warmed a person.

Gin was first produced in Holland in the late 1500's. The Dutch produced a spirit with what they had available. These grains were wheat or rye. The spirit has no flavor, so the juniper berries were added to create a flavor people liked. The spirit was very popular and dubbed, "Dutch Courage" by British troops who were fighting the Spanish, in the Dutch War of Independence.

In the 1700's, the production of gin got out of hand. Everyone was making and selling gin without having to pay taxes or licensing fees. It was made without any quality control. If alcohol is not distilled properly, it can be deadly. The by-product of drinking this type of gin was drunkenness and blindness. The laws were changed and quality controls were put in place. Gin used to be made in Holland, England and Belgium. Now we see gin made in many countries.

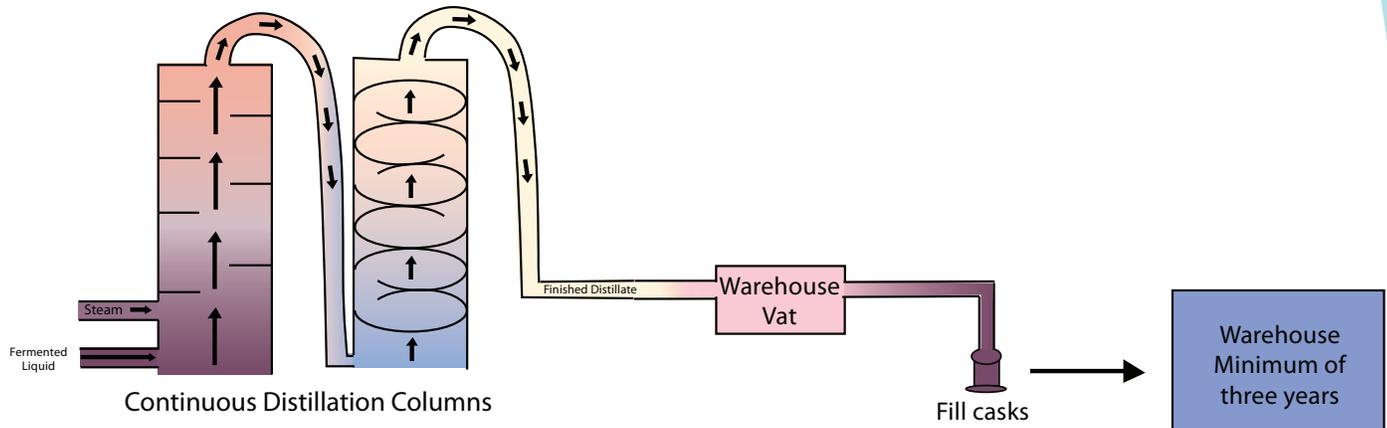
How Gin is Made

Gin is made with wheat or rye grains. Since Pot Stills leave too many unwanted flavors behind, Column Stills are the preferred distillation vessels. This is an efficient way to make a clean spirit. Gin is considered a neutral, distilled spirit, like vodka. It has most of the congeners [flavor compounds] removed. It is high alcohol, light bodied and clean. What makes it different to vodka is the traditional flavoring, including Juniper berries, lemons, Damson fruit and other botanicals [herbs and spices].



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Continuous Stills



Examples of Gin

Here are examples of what is available in Alberta.

Tanqueray Gin. Crafted using high quality grains, pure water, select juniper berries and a special recipe of botanicals. It is quadruple distilled, which makes it a very smooth spirit. It is one of the world's best selling gins. This gin is distilled in Scotland at a Scotch distillery. Gin needs no aging, so it is a way to have ready income for the distillery. This is great for cocktails.

Hendrick's Gin. Here is another Gin distilled in Scotland. This handcrafted gin has been infused with cucumber and rose petals. It is very aromatic, with a smooth, sweet flavor and very long length. Try it over ice with thin slices of cucumber! This is a premium gin; great for martinis.

Plymouth Gin. Originally this was the local gin style of the port of Plymouth. The gin is made by Plymouth, Coates and Co. which owns the rights to the term, Plymouth Gin. This gin has a great depth of flavor, with a wonderfully fresh juniper, lemony bite. It has a slight sweetness, with extraordinary concentration and complexity. No single botanical dominates the overall flavor, so it works well for cocktails.

Bombay Sapphire Gin. It comes in a blue bottle, but is a crystal clear gin with a plush, medium weight body. This is a mix of citrus, spice and juniper. This is a premium gin used for cocktails and martinis. It is very popular in our market.

Beefeaters London Dry Gin. London Dry is the dominant style of English Gin. This is the main style in the United States, Canada and Spain. It has a lengthy list of ingredients. They are; juniper berries, Seville orange peel, almonds, Orris Root, coriander seeds, Angelica root, liquorice root and lemon peel. No one addition creates an overriding flavor, but together they are complimentary and interesting.



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Gin Recipes

Sometimes people are not sure what to do with gin. Here are some famous drinks.

Classic Gin Tonic

1 - 1/2 oz. gin

Tonic water and ice to fill the glass. Garnish with a lime slice.

Classic Dry Martini

2 oz. gin

1/8 – 1/4 oz. White Dry Vermouth

Ice

Shake and strain into a Martini glass. Garnish with an olive.

Tom Collins

1 - 1/2 oz. gin

1 oz. lemon juice

1 tsp. sugar

Mix together and add Club Soda and ice to fill the glass. Garnish with a lemon slice.

Vesper Martini

“Just a moment. Three measure of Gordon’s, one of vodka, half a measure of Kina Lillet. Shake it very well until it’s ice-cold, then add a large, thin slice of lemon peel. Got it? - James Bond, Casino Royale by Ian Fleming.”

3 oz. Gordons Gin

1 oz. Polish Vodka

1/2 oz. White Dry Vermouth [Kina Lillet is not available anymore]

2 dashes Angostura Bitters

Shaken Not Stirred!! Pour into a martini glass and look as good as James Bond.

Premium Gin should be used for Martinis. There is predominantly gin in the recipe, so it should be good. Cocktails can have less expensive gin as there are other competing flavors. Gin cocktails are considered a favorite summer drink. They are a refreshing backyard patio sip.



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Review Sheet

What country does gin come from?

What is the original flavoring for gin?

Why would gin be flavored with this?

What other country has been making gin for a long time?

What are the grains used to make gin?

Are Pot Stills used to make gin?

What are some flavorings in some gin?

List the gins you have in your store.

By using this handout, read the labels and learn more about your gin inventory.
