



FIELD GIN



In celebration of its 125th anniversary, 27 historic botanicals were selected to produce an artisan gin reflecting the amazing history of The Field Museum—and the city of Chicago.

The 1893 World's Columbian Exposition in Chicago showcased more than 1,500 different plants, currently preserved in the collection of The Field Museum. Handcrafted by our distillers, this exceptional gin is and uniquely Journeyman.

R	C	B	W
0%	100%	0%	0%
RYE	CORN	BARLEY	WHEAT

TASTE LAVENDER ON THE NOSE. SWEET TROPICAL FRUIT UNDERTONES ARE LAYERED WITH DARK LIQUORICE, MINT, AND GINGER SNAPS FOR A UNIQUELY COMPLEX FINISH.

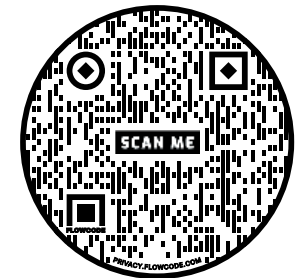
45% ABV | 90 PROOF | TRIPLE-DISTILLATION



THE 27 BOTANICALS: juniper, lavender, bergamot, prickly ash, anise, flax seed, marshmallow root, annatto powder, mango, yucca root, ginger, red corn, mustard, coconut palm sugar, fennel, millet, valerian root, charoli nuts, cinnamon, coffee, coriander, quinoa, star fruit, coconut, horehound herb, pineapple, and papaya

SILVER MEDAL

SEATTLE INTERNATIONAL SPIRITS AWARDS



FIELD GIN FIZZ

- 1 ½ oz. Field Gin
- ¾ oz. Fresh lemon juice
- ½ oz. Pear simple syrup
- 1 oz. Aquafaba or egg white

Dry shake then add ice and wet shake until frothy. Strain into collins glass and top with soda. Garnish with star anise.



BARRELS AVAILABLE

Ask your distributor how to bring home a barrel of this grain to bottle spirit.

