



HUMDINGER JALAPEÑO SPIRIT

Organic jalapeños are macerated and soaked overnight in Journeyman W.R. White Whiskey to produce this small batch spirit. Distilled on our smallest still (nickname: Tazzy), you'll taste the subtle pepper notes in every sip.

Straight from the Journeyman Labs to your cocktail—our Humdinger Jalapeño Spirit adds a distinctive Jalapeño kick without the heat. Jalapeños have been used in the Americas for thousands of years and are one of the world's best known chili peppers. Named for Jalapa, the Mexican city where the pepper was traditionally cultivated, Journeyman sources our organic Jalapeños from Granor Farms, right here in Three Oaks, Michigan.

R	C	B	W
60%	0%	0%	40%
RYE	CORN	BARLEY	WHEAT

TASTE JALAPEÑO ESSENCE WITH VERY LITTLE HEAT.

45% ABV | 90 PROOF | DOUBLE-DISTILLATION



SMALL BATCH

SPICY PICKLE GIMLET

2 oz. Humdinger Jalapeño™

1 oz. fresh lime

1 oz. simple syrup

Pickle, for garnish

Shake all ingredients well with ice and strain into a chilled cocktail glass or ice-filled rocks glass. Garnish with the pickle.

