

BLUE a Gin



Blue a botanical forward gin infused with over 18 organic botanicals including juniper, lemon, lavender, coriander, angelica and mint. Our intention is to create a new classic style of gin: one that is balanced, botanical forward, herbaceous, and full bodied.

Blue is in Forthave's color series - interpretations of classic botanical spirits - which includes RED, their take on a red bitter; BROWN, their coffee liqueur; and BLACK, their version of a black walnut liqueur.

BOTANICAL BLENDING

Maceration and Distillation



Organically certified sugarcane distillate from Brazil serves as the base for maceration and distillation. This cane spirit provides a beautiful blank canvas, a textured surface on which to create. It frames and supports a delicate extractions of botanicals. The still itself is a bain-marie hybrid pot still. In its kettle, select flowers and leaves macerate before being removed prior to distillation. The remaining botanicals are placed into the kettle where they steep and are then distilled for over 12 hours.

The spirit is proofed down to 43% abv with pure water and left to rest before bottling.

IN THE GLASS



On the palate, the distillate begins with fresh, vibrant aromas of lemon, mint, and lavender. It develops into a rich oily mouth feel, blending the complexity of roots and aromatic spices. It finishes with a snap of pepper and soft, dry tannins.

While our goal at Forthave is to make each of our spirits drink well on their own and to be enjoyed simply neat or on ice, this gin is specifically balanced to play well in stirred cocktails. Blue was formulated to be the ideal gin for our favorite cocktail, the Negroni.