



Death's Door Gin

Owner: Death's Door Distillery
Country: USA
Region: Washington Island - Wisconsin
Producer: Death's Door Spirits
Style: London Dry
Status: Small Batch
Allergens: Not Known
Bottle size: 70cl - abv: 47.0%



The gin's name, "Death's Door" was taken from the body of water between Door County peninsula and Washington Island from which the team get their organic hard red winter wheat. Potawatami and Winnebago tribesmen originally named the waterway, while the French called it Port de Morts (the port of the dead) when trading in the area to ward off other traders.

Death's Door Gin has a surprisingly simple botanical mix of organic juniper berries, coriander and fennel. Using juniper berries that grow wild on Washington Island with coriander and fennel sourced from within the state, Death's Door Spirits is able to showcase how complementary and complex simple expressions can be.

Washington Island was once known for its potato farming. Washington Island "spuds" made their way around the world for their quality and flavour. However, in the early 1970's, vertical integration in the potato industry left Washington Island without contracts to grow its crops. Without customers, island farmers stopped planting and instead switched to other jobs that were either more tourism-based or moved off the island to find a livelihood elsewhere.

Fast forward to 2005, a small group of like-minded people began exploring reinvigorating farming on Washington Island. Armed with enough seed to plant 5 acres and enough know-how to get it done — brothers Tom and Ken Koyen began growing wheat on the island. What started as wheat to use as flour at the Washington Island Hotel has grown into a select specialty grain for use in Capital Brewery's Island Wheat Ale and all of Death's Door Spirits products.

Since 2005, Death's Door Spirits and Capital Brewery have supported the farmers' efforts on Washington Island to expand the acreage of hard red winter wheat from five (5) to 1,200.

SUPPORTING LOCAL AGRICULTURE

The focus from the beginning was to support local and sustainable agriculture on Washington Island. Historically, Washington Island was known for its potato farming but since the 1970s most of these fields sat fallow. In 2005, agriculture once again returned to the island in the form of five acres of hard red winter wheat. Now nearly 1,000 acres of wheat are grown on the island.

In addition to the wheat, the barley utilized in the gin, vodka and whisky and is grown in Wisconsin in partnership with other farmers. The botanicals for the gin (juniper, coriander seeds, and fennel seeds) are sourced in the state when possible. In fact, the company has an annual juniper harvest festival on Washington Island whereby guests pick wild juniper berries.

Tasting Note

Nose: Aromas of cream, wheat, brown sugar, liquorice and delicate peppery spices.

PALATE: Supple, satiny entry to a dry-yet-fruity medium-to-full body with citrus and peach custard and herbal juniper notes.

FINISH: Finishes with a vibrant anise seed, citrus marmalade on sweet wheat cracker, and white pepper fade finish.

THE IDEAL SERVE

On its own over ice or with a premium tonic water.

