

# DEAD DROP

## GIN

**44%** ALC BY VOL


**88** PROOF

ITALIAN JUNIPER, FRESH RUBY RED GRAPEFRUIT, CORIANDER, CARDAMOM, ANGELICA ROOT, LICORICE, TANGERINE, LEMON, HIBISCUS, ORANGE PEEL, ORRIS ROOT, LAVENDER

Flavors from across the globe converge in Thornton Distilling Company's Dead Drop Gin. Juniper berries from Italy, orris root from Morocco, hibiscus from Egypt and citrus from California are just four of twelve botanicals that make their way into this world class gin. After distillation, the spirit is rested for several weeks after distillation to fully develop the flavors before bottling. Packed with botanicals, Dead Drop Gin is bold and crisp before leaving you with a clean citrus finish.

### TASTING NOTES

Profoundly aromatic. Lavender and fresh grapefruit lead into warm tangerine and delicate juniper for a crisp, complex finish.

NON-CHILL FILTERED | OU KOSHER CERTIFIED 

### DEAD DROP NEGRONI

1oz Dead Drop Gin  
1oz Sweet Vermouth  
1oz Campari  
Orange Twist

Combine in mixing glass with ice and stir. Stir for 15 seconds and pour into old fashioned glass with ice. Garnish with orange peel.

### SOUTHSIDE

2oz Dead Drop Gin  
3/4oz Lime Juice  
1/2oz Simple Syrup  
6 mint leaves

Gently muddle mint leaves in mixing glass, add remaining ingredients and shake with ice. Strain into coupe glass and garnish with mint.

\$

PER CASE

**6 BOTTLES**  
PER CASE

**YEAR-ROUND**  
AVAILABILITY



AVAILABLE  
LOCALLY  
THROUGH



THERE'S A BUILDING IN THORNTON, IL that houses 160 years of alcohol production history. Located in Illinois' oldest standing brewery, Thornton Distilling Company keeps this legacy alive by crafting unique spirits with limestone-filtered water from the original artesian well dating back to 1857.

PROUDLY PRODUCED & BOTTLED IN THORNTON, IL | 400 E. MARGARET ST, THORNTON, IL | THORNTONDISTILLING.COM | @THORNTONDISTILLING