

Proper Gin Society Tasting Guide

(Based on Procedures Suggested at GinClub.co)

1. Nosing - In the Glass

Using room temperature gin, put your nose in the tasting glass. Take a slow, gentle sniff. This first round is undiluted so it's going to have a strong alcohol punch which will tend to overwhelm the other flavors at first. Give it a couple of sniffs to allow your nose and palate to acclimatize.

- Take note of your initial impressions – Sharp? Spicy? Sweet? Fresh?
- What initial flavors do you detect? Juniper/Pine? Citrus? Floral? Make a note.

2. Nosing - in Your Hands

To get a better sense of the aromas, you'll now minimize the alcohol punch by tasting it on your hand.

- Place your hand on top of the tasting glass, turn it upside down so it wets your palm.
- Right the glass and remove your hand.
- Wipe your palms together (don't rub) to allow a bit of the alcohol to evaporate. Then bring them, cupped together, to your nose.
- Take a deep whiff. Note the differences from your first impressions.

3. First Tasting - Neat

Now taste the gin – undiluted and at room temperature.

- Take a small sip of the gin. Hold it on your tongue – Take note of the flavors and texture.
- Move it around in your mouth – what new flavors do you detect?
- Swallow and take note of the finish. Do new flavors appear on the palate?

4. Second Tasting – With Water

Adding a bit of water will take the sharp alcohol edge of your gin and often reveal additional layers of flavor.

- Add a couple of drops of water and follow the tasting procedure from step three. Take note of the changes.
- Add a few more drops. Again take note of the changes.
- Continue diluting the gin a few drops at a time until you stop noticing changes in the flavors.

5. Record Your Notes – And Experiment

You'll find that due to the vast variety of flavor profiles in various gins, the gin you use can make a dramatic impact on the flavor or your favorite gin cocktails. We encourage to explore matching specific gins to specific cocktails and lean our bartenders to guide you.

Additionally, certain gins tend to lend themselves to different garnishes – either complimenting or highlighting specific aromatics in the spirit. The Craft Gin Club provides a great guide @ <http://www.craftginclub.co.uk/the-gin-distillers-garnish-guide/>



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