

HINTERHAUS

D I S T I L L I N G ®



SOUTH GROVE GIN

Named for the famed grove of giant sequoia trees that thrive just miles away from Hinterhaus, we distill our gin using fresh Sierra Nevada water and 100% California grapes. Partnering with nearby vintners to source wine that they do not intend to bottle, we distill it while vapor infusing botanicals native to our region. Our methodical process retains delicate floral aromas with an opulent palate that is equally at home on the rocks as it is in classic cocktails. Gently nose this gin while taking a breath in and enjoy the scents of the mountains in spring before allowing it to hit the tongue and envelope the senses. Especially good coupled with elderflower syrups and tonics for quick and easy cocktails.

42%
ALC. / VOL.

84
PROOF



Vapor infused using botanicals native to our Sierra Nevada home: Juniper, Gooseberry, Rose Hips, Elderflower, Ginger root

AROMA

Floral. Soft juniper.

PALATE

Rich texture. Silky mouth-feel. Citrus rose hips and elderflower.

FINISH

Soft pine and floral ending in a slight ginger bite.

“

11 of our Favorite Gins for Martinis. This is a bold gin with plenty of fruit and funk. 90 points.
- *Wine Enthusiast*

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750ml

SIERRA NEVADA DISTILLERY AT 4000FT ELEVATION • SPECIALIZING IN SMALL BATCH SPIRITS • CALIFORNIA INGREDIENTS & COLLABORATIONS

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www.HinterhausDistilling.com