

RANSOM SPIRITS

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In any barrel-aged spirit, one of the most important ingredients is time. Time in barrel helped distinguish our original Old Tom Gin when it was released in 2009, and as time has gone by, we have set aside a few exceptional barrels of our Old Tom Gin for extended aging.

Over the course of three to five years in toasted French oak, these barrels have gained a richness and depth unique in the world of barrel aged gins. The Geezer is a nod to the patience and independent spirit of some of our favorite old timers, and an innovation within one of our favorite Ransom Spirits traditions.

A pioneering American craft spirit, Ransom Old Tom Gin was the first domestic Old Tom Gin to be released since Prohibition. The recipe was developed in collaboration with historian, author, and mixologist extraordinaire David Wondrich.

THE GEEZER

RANSOM OLD TOM GIN



Technical Specifications:

Grain bill: Corn and barley (85% malted two-row barley, 15% Ransom Estate Unmalted barley)

Distillation: Pot Distilled in 265 and 660 gallon Prulho alambic copper stills. All cuts made by smell and taste.

Botanicals: Juniper berries, orange peel, lemon peel, coriander seed, cardamom pods, and angelica root. All botanicals are Certified Organic.

Aging: Three to five years in 100% used French oak wine barrels.

Specifications: 44% alcohol by volume (88 proof). 750 mL bottle. Vinolok closure with tin capsule.

Tasting Notes: The Geezer opens with rich aromas of incense cedar and orange oleo saccharum, set off by exotic spice notes of cardamom and teak. The palate is rich and ribboned, with caramel and biscuit malt flavors and notes of lemon pastille and coriander. The gin builds warmth and depth towards a honeyed, resinous finish that calls to mind spiced winter baked goods and sea breeze.

Suggested Cocktails: Neat for sipping, Martinez, Negroni, and Old Fashioned.

-Tad Seestedt

Proprietor, Ransom Spirits

**The Geezer Old Tom Gin
Cocktail Recipes
Fall & Winter 19/20**

The Staples

Martinez Cocktail

**1.5oz The Geezer Old Tom Gin
1oz Ransom Sweet Vermouth
.25oz Luxardo Maraschino Liqueur
2 dashes Regan's Orange Bitters**

Mix all ingredients into a mixing glass, add ice and stir. Strain into chilled Nick & Nora glass and garnish with orange peel.



From Sunset Magazine: Photo by Victor Protasio; Prop styling by Audrey Davis; Food styling by Torie Cox

Old Fashioned

**2oz Geezer Old Tom Gin
Tsp 2:1 Cane Sugar
2 dashes Angostura Bitters
2 dashes Regan's Orange Bitters**

Build in an old fashioned glass, add big cube of ice, and stir. Garnish with orange peel.



Photo from kitchenswagger.com

The Classic

Ford Cocktail

**2oz The Geezer Old Tom Gin
.75oz Ransom Dry Vermouth
.5oz Benedictine
3 dashes Regan's Orange Bitters**

Mix all ingredients into a mixing glass, add ice and stir. Strain into chilled coupe, and garnish with lemon peel.

The Riffs

Old and Don't Give a Buck!

*Based on the lesser known sibling of the Mule, this Buck sips a bit drier with the inclusion of tea and is ideal for imbibing in a log cabin, or bar with such theme.

**2oz The Geezer Old Tom Gin
.75oz Lemon Juice
.5oz Maple Syrup
1.5oz Black Tea Concentrate
1oz Ginger Beer**

Mix all ingredients except tea and ginger beer into cocktail shaker, add ice and shake. Add tea and ginger beer to shaker and strain into Collins glass over ice. Garnish with lemon wheel.

Rock of Gibraltar

*The winter spices of our sweet vermouth make this boozed up Sherry Cobbler variation hit the spot for the cold weather ahead.

**1.5oz The Geezer Old Tom Gin
1.5oz Amontillado Sherry
.5oz Reduced Ransom Sweet Vermouth
1 slice lemon and orange**

Mix all ingredients into cocktail shaker, add ice and shake. Double strain into cobbler cup over crushed ice. Garnish with fruit, mint, and cinnamon stick.

*Reduced Sweet Vermouth: 1 part Vermouth to ½ part cane sugar, mix in sauce pot over high heat and reduced by 1/2 the total volume.