

RANSOM SPIRITS

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This Old Tom Gin is a historically accurate revival of the predominant Gin in fashion during the mid 1800's and the golden age of American cocktails. The recipe was developed in collaboration with historian, author, and mixologist extraordinaire David Wondrich. Old Tom is the Gin for mixing classic cocktails dating from the days before prohibition.

Its subtle maltiness is the result of using a base wort of malted barley, combined with an infusion of botanicals in high proof corn spirits. This fine gin is distilled through an alambic pot still in order to preserve the maximum amount of aromatics, flavor and body. Only the "heart of the hearts" (the very best portion of distillate) is retained for this special bottling.

A pioneering American craft spirit, Ransom Old Tom Gin was the first domestic Old Tom Gin to be released since Prohibition.



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: Aged in 100% used French oak wine barrels for six to twelve months.

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

Tasting Notes: Ransom Old Tom Gin opens with seductive aromatics of juniper berries and coastal forest, set off by apothecary spice notes of cardamom and angelica. The palate is rich and silky, with malt flavors punctuated by lively citrus zest and heady exotic notes of coriander and teak. The gin continues with suppleness and power, with the warmth and richness of the malt carrying clean, focused botanicals on a long, elegant finish.

Suggested Cocktails: Martinez, Negroni, Tom Collins, or Gin and Tonic.

Selected Accolades: Gold Medal - 2013 San Francisco World Spirits Competition, Gold Medal, Best in Category - San Diego Spirits Festival, Best of Category - 7th Annual American Distilling Institute Judging, 95 Points - Tasting Panel, 93 pts, Beverage Testing Institute, Top 75 5 Star Spirits 2014 - F Paul Pacult's The Spirit Journal

-Tad Seestedt

Proprietor, Ransom Spirits

Ransom Old Tom Gin Cocktails

Old Tom Negroni

1 ¼ oz. Ransom Old Tom Gin
¾ oz. Ransom Sweet Vermouth
¾ oz. Campari

Mix ingredients into mixing glass. Add ice and stir. Strain over ice cube in bucket glass and garnish with lemon peel.

Ricetta Originale

1 ½ oz. Ransom Old Tom Gin
¾ oz. Ransom Sweet Vermouth
¾ oz. Calisaya Liqueur

Mix ingredients into mixing glass. Add ice and stir. Strain over ice cube in bucket glass and garnish with lemon peel.

Tom Collins

2 oz Ransom Old Tom Gin
1 oz Fresh Lemon Juice
.75 oz Cane Syrup
Top Soda Water

Mix all ingredients except soda into shaker. Add ice and shake. Strain over ice in Collins glass, top with soda and stir lightly to incorporate ingredients. Garnish with lemon wheel and straw.



Ransom Martinez

1 ½ oz. Ransom Old Tom Gin
¾ oz. Ransom Sweet Vermouth
¼ oz. Luxardo
2 dashes Orange bitters

Mix ingredients into mixing glass. Add ice and stir. Strain into cocktail glass and garnish with lemon peel.