



OUR STORY

Boot Hill Distillery's story begins with combining five generations of sustainable farming and quality, transparent distilling to create whiskies and other spirits that are uniquely our own. Founded by Hayes and Roger Kelman in 2014, as an extension of their own multi-generational farms, they saw opening a distillery as a way to add value to the corn, wheat, rye, and barley their family has grown for generations. Western Kansas's first craft distillery came to fruition in Dodge City, KS when a historic 1929 city building needed rescue from the wrecking ball. Atop the infamous outlaw cemetery bearing our namesake, our distillery, housed in the town's historic municipal building, sees a different kind of spirit inhabiting Boot Hill today.

**BARRELED GIN**

**BARREL AGED GIN STARTED OUT AS OUR 3RD IN A SERIES OF EXPERIMENTS. WELL-RECEIVED BY BOTH WHISKEY DRINKERS AND GIN DRINKERS ALIKE, THIS BRIDGES THE GAP BETWEEN THE TWO SPIRITS.**

The mash bill is 100% wheat from Kelman Farms, Sublette, KS.

We took our award-winning New Western style gin and filled it into used Red Eye Whiskey barrels near the end of their serviceable life. It rested for eight months and was immediately bottled after that time.

Our gin recipe was kept simple in the end with eight botanicals: juniper, coriander, bitter orange peel, angelica root, orris root, licorice root, chamomile flower, and a hint of sarsaparilla root.



NOSE

Heavy citrus notes, vanilla, candied orange peel, floral, light oak.

NEAT

Vanilla and orange come through immediately with juniper taking a back seat with light tannins and wood notes.

AGING

Eight months in former BHD Red Eye Whiskey Barrels.

AWARDS

2020: **GOLD MEDAL** - The Fifty Best Gin Awards

2019: **SILVER MEDAL** - American Craft Spirits Award

