



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.

GIN

**ALL OF BOOT HILL DISTILLERY'S GIN IS 100% WHEAT, GROWN ON THE WIND WHIPPED PLAINS OF WESTERN KANSAS BY OUR TWO OWNERS.**

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

Our vodka is returned to the still for vapor distillation with botanicals filled into a gin basket including juniper, coriander, licorice root, angelica root, bitter orange peel, orris root, chamomile, and sarsaparilla root.

*Aromas of pine sap, vanilla, and key lime lead to a creamy palate of peanut brittle, sarsaparilla, and green tea. Unique and complex at 86 proof.*

- Meridith May 93+ RATING: TASTING PANEL MAGAZINE



**NOSE**  
Powerful burst of juniper up front with soft sweet hints of coriander and orange.

**NEAT**  
Bright juniper notes immediately flood the palate, with floral notes on the tail.

**ON THE ROCKS**  
The softer sweetness from the licorice and sarsaparilla roots and floral flavors of the gin press forward, with a citrus snap.

AWARDS

2018: SILVER MEDAL - Highly Recommended; Tastings.com

2018: SILVER MEDAL - The Fifty Best Domestic Gins