

FREMONT MISCHIEF GIN

DISTILLING AND TASTING NOTES

Think “refreshing on a hot summer day”. We did when we created Fremont Mischief Gin. We feel a good gin should exhilarate the imbiber with its botanical essence.

“...A LITTLE HELP FROM OUR FRIENDS” More than 600 people – Mischief’s neighbors at Google, Getty Images, and Adobe helped us create Fremont Mischief Gin’s unique flavor. We set up a blind taste-test...with a Mischief Gin formula, Bombay Sapphire, Tangeray Rangpur and Hendricks and asked tasters to line-up their favorites, 1 to 4, and write notes telling us what they liked. We read their notes and used them to perfect our Gin. Two months and 21 formula variations later, tasters voted for Mischief Gin by a landslide.

Built on a base of our handcrafted Mischief Vodka, Mischief Gin botanicals lead off with local juniper berries, Indian coriander, some playful aphrodisiacs (the Mischief!) and finishes with sweet lemon peel, sweet spices and rare peppers. Its effervescent character lingers lightly on your palette with sprite notes of spice and sweet citrus. A true dry gin--Mischief Gin is perfect for sipping, cocktails and perhaps romance!

“We keep it local. Keep it green, build community and take care of each other. That’s what it’s all about.”

- Mike Sherlock, owner



GIN FIZZ

1.5oz Mischief Gin
Juice from ½ fresh lime
1 oz simple syrup or to taste
1-2 oz Dry Soda Lime or Club Soda.
Turbinado sugar for rim

Combine all ingredients except the soda in a cocktail shaker with ice and shake well. Run lime around glass top, then dip in sugar, add 2-3 cubes of ice to glass. Strain Gin mixture into glass. Top with soda.

I'M NO ANGEL

From Hal Cafe, Seattle
2 oz Mischief Gin
6 mint leaves
1 tsp bar or bakers sugar
Juice of ½ lemon
1 oz St Germaine
3oz fresh grapefruit juice

In a cocktail shaker, muddle mint + sugar. Add ice, Mischief Gin, other ingredients & shake “til cold. Strain into a martini glass, garnish with mint.

MISCHIEF VESPERS (for 6) By R. Hummel, “Mischief” fan

In a pitcher:	Add ice then stir until cold.
12 oz Mischief Gin	Serve into martini glasses,
4 oz Mischief Vodka	garnish with lemon peel.
2 oz Lillet	Cheers!



DISTILLERY

Proud to be distributed by Young's Market

Fremont Mischief
Distillery & Tasting Room
132 N Canal St., Seattle, WA

206-632-0957
fremontmischief.com

See our website to find some Mischief near you & more great cocktail recipes.
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