



### **Neversink moves to 100% apple base for its New York State apple gin**

*Monday November 12 2018, New York:* Neversink Spirits, the craft spirits producer based in Port Chester, New York today announces a move to a 100% apple base for its flagship spirit, Neversink Gin.

Neversink Spirits founders, Noah Braunstein and Yoni Rabino, combined their passion for America's favorite fruit, the apple, with distilling know-how to create Neversink Gin. This month, they moved production from a 50% grain and 50% apple-based split to a 100% NY-state apple base spirit.

Apples for Neversink Gin are sourced from a single orchard in New York State and the apple-base spirit is macerated with juniper berries for 24 hours before being distilled with eleven different botanicals including: juniper, coriander, cardamom, star anise, cinnamon, orris root, angelica root, elderflower and fresh orange, lemon and grapefruit peel. The result is a nuanced and delicate gin with a warm baking spice and notes of fresh citrus accenting the apple base.

Talking of the move to 100% apple base for their New York state gin, co-founder, Yoni Rabino, said: "When we first created Neversink, wanted to capture the spirit of New York and thought what better way to do that then with apples, one of the great agricultural products of the state.. The move to a 100% apple base for Neversink Gin provides a creamier, weightier mouthfeel and greater body as well as a real freshness to this unique spirit."

The apple base ensures the weight of Neversink gin is perfect for gin cocktails such as an Aviation, Bees Knees, Last Word and a classic off dry martini.

Neversink believes in quality in, quality out. By sourcing the apples from a single orchard in New York, Neversink is able to fully verify the quality and provenance of the base ingredient for Neversink Gin, whilst minimizing its production footprint on the planet.

Neversink Gin: \$45 750ml

Available from independent liquor stores and great bars and restaurants

[www.neversinkspirits.com](http://www.neversinkspirits.com)

## **ABOUT NEVERSINK**

Neversink Spirits was founded by Noah Braunstein and Yoni Rabino, two long-time friends with a passion for spirits, food and nature. Making spirits is their calling and apple their muse, after years of tasting, tinkering and tweaking, Neversink Spirits was born.

Inspired by the great European traditions of Calvados, Eaux de vie and gins, Neversink drew from the old-world traditions and emerging domestic styles to create a distinctive line of liquors that celebrate the local fruit of New York State and America's favourite fruit - the apple.

Its flagship spirit, Neversink Gin is crafted using apples from a single orchard New York State and the apple-base spirit is macerated with juniper berries for 24 hours. This juniper macerated spirit is then distilled through eleven botanicals: juniper, coriander, cardamom, star anise, cinnamon, orris root, angelica root, elderflower and fresh orange, lemon and grapefruit peel. The result is a nuanced and delicate gin with a warm, baking spice and notes of fresh citrus accenting the apple base.

Equally celebrated but much more limited, Neversink Spirits line of eaux de vie and brandies are made from 100% New York grown fruit and are released seasonally in small batches. Of these, they are best known for Neversink Spirits Apple Brandy, an eau de vie that exhibits a pure, fresh, aromatic expression of New York culinary apple varieties.