



★ UNCLE VAL'S ★
HANDCRAFTED GIN



BEST CRAFT GIN DISTILLERY
3 BADGE MIXOLOGY

SEPTEMBER 2016

A panel of experts partnered with 10Best editors to pick the initial 20 nominees, and the top 10 winners were determined by popular vote. Experts Emily Arden Wells (Gastronomista), Brian Christensen (Artisan Spirit Magazine), Erik Holzherr (Wisdom), Laura Johnson (Distillerista) Arthur Shapiro (Booze Business) and Olivier Ward (Gin Foundry) were chosen based on their expertise in the American craft spirits industry.

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Tasting Notes

Botanical

JUNIPER
CUCUMBER
LEMON
SAGE
LAVENDER

Uncle Val's Botanical Gin presents a complex and subtly pleasing sensation of flavors. On first nose, you'll notice crisp aromas of sage and juniper. At first sip, you'll taste bright lemon, which then gives way to a warm, spicy, lavender finish. Gourd undertones, courtesy of the cucumber are noticeable as you breath out. As you drink more, the cooling effect of the cucumber moves to the middle of the pallet. Each sip bolsters the botanical flavors, which seem to reside deeper in the pallet, along with a continuous presence of piney juniper.

Peppered

JUNIPER
RED BELL PEPPER
BLACK PEPPER
PIMENTO

Uncle Val's Peppered Gin is both an excellent sipping gin and a highly versatile mixing gin for cocktails. A firm blast of black peppercorn and a hint of charred red peppers. A distinctly bold pepper flavor with a tinge of salt on the palate, along with a pleasant tingle. Flavor starts with a crisp, salty pepper and morphs into sour on the middle tongue with soft sweet juniper and charred red peppers, followed with a pleasant and lingering peppercorn finish.

Restorative

JUNIPER
CORIANDER
CUCUMBER
ROSE PETALS

Uncle Val's Restorative Gin exhibits a crisp taste profile that harkens back to the classic American gin. Crisp juniper berry, soft Gourdy cucumber and the slightest hint of rose petal comprise the nose, making for a soothing and intriguing first impression. Crisp up front and silky going down. Refreshing notes of citrus, coriander and juniper pass over the tongue to the soft pallet, where the taste pleasantly evolves to a finish of cucumber with a wisp of rose petals.

Inspiration

Uncle Val's is small-batch handcrafted gin inspired by Zio Valerio's (zio means 'uncle' in Italian) love of gardening and Tuscan cuisine. The botanicals were chosen because they're not only Uncle Val's favorite cooking ingredients, but also happen to make a truly unique and smoothly delicious gin. These botanicals can still be found in his home garden in Lucca Italy, perhaps along with Uncle Val himself, sitting in the sun and enjoying the fruits of his labor.

Design

Inspired by bitter bottles from the 18th and 19th century, Uncle Val's bottle was manufactured in Italy and possesses strong, tapered shoulders and a dark green, antique hue. The label is also reminiscent of old world spirit labels, featuring an ornate cursive font, a tastefully understated color palette and a Roman coin styled illustration of Uncle Val. Each bottle will have one of three bottom labels featuring some of Uncle Val's more notable sayings. Together, the bottle, labels and, of course, gin evoke a dedication to craftsmanship that is still very much alive in the old world of Uncle Val's Italy.