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LUCKY STAR GIN WINS GOLD IN NYC TASTING COMPETITION

Beeville, Texas – Coastal Bend Distilling Co’s spirit Lucky Star Gin recently won Gold in an international spirits competition. The competition, called *The Fifty Best* is based in New York City and evaluates contenders world-wide based on taste for the distinguished “Best Gin” awards for 2023.

Using professional criteria, the pre-qualified panel of judges blind tasted the competing gins and rated them individually on a 1-5 point scoring system with 5 being the highest. The tastings are judged by spirits journalists, professionals, retailers, mixologists, consultants and connoisseurs. *The Fifty Best* achieves the highest standards of spirits evaluations by adhering to strict tasting rules and rigorous methodology.

Lucky Star Gin’s tasting notes from the blind judging panel describe a gin that is light and playful, yet sophisticated. Judges note the nose (the aromas and smells) carries traits of “lemon, lime skin, verbena... dates, almond paste, juniper, citrus blossom... and fresh pine”. The palate, or what we experience and taste, is slightly sweeter with judges noting “dried mandarin peel... honey, cane sugar, peach, spicy apple... dried flowers [and] citrusy black tea”. Finally, the judges remark upon the finish of the spirit, or the impression the spirit leaves after it’s been tasted. “Lime, citrus, lemongrass... cinnamon candy, fresh violets, cucumber, fennel” start the list, but overall judges remark that Lucky Star Gin is “balanced, soft, [and] a good sipping gin.”

Coastal Bend Distilling Co. believes that its unique flavor profile comes from the method of distillation used and their unique combination of botanicals. Whereas many gin producers add botanicals to the raw alcohol in the pot still at the beginning of the process, the equipment at Coastal Bend Distilling Co. uses vapor infusion to gather flavor at the end of the process. During the final stages of distillation, when the vaporized alcohol travels through filter chambers, the final chamber includes a basket where alcohol vapors must pass through gin botanicals. This vapor infusion process allows the alcohol to pick up fresher and purer elements from the botanicals. “The vapor infusion also augments different botanicals sometimes” says Assistant Distiller Joseph Tenerias, “it all depends on what botanical the vapors may hit first and gather more flavor from, sometimes it’s more lemon-y sometimes it may pick up more cinnamon, but the final product is the culmination of all those botanicals together that makes Lucky Star Gin so unique.”

Coastal Bend Distilling Co. Head Distiller Craig Olson uses 7 botanicals in the Lucky Star Gin recipe: juniper, coriander, angelica root, licorice root, raw almonds, lemon peel and cinnamon bark. The levels of juniper, which produces the common “piney” taste in gins, is significantly scaled back allowing for other botanicals, especially lemon peel, to shine through for a light and playful taste experience. “By reducing the juniper, we create a far more approachable gin” says Olson, “you don’t get punched in the face with harsh juniper flavor in ours. Lucky Star Gin is refreshing with nice citrus floral notes that makes it a great gin to enjoy whether you’re new to gin or experienced.” With such a fun flavor profile, Coastal Bend Distilling Co. promotes Lucky Star Gin as a refreshing and light spirit, and offers several recipe suggestions for at-home cocktails on their social media accounts. Learn more about Lucky Star Gin at luckystargin.com. **END**