

# GRAPEFRUIT & HOPS



## TASTING NOTES

***The 10 second sell:*** The Grapefruit & Hops bitters are recommended with fresh herbs and fruits, white spirits, sherries, vermouths and other aromatized wines, sparkling or flat waters, beer, white wine and ciders.

### FRUIT

Flavour profile: Fresh, zesty and vibrant – in season grapefruits are peeled by hand at the Bittered Sling facility, by our Bitter Babes! We make it a fun week long event, peeling all the citrus for our line up at the same time. Merged with dried grapefruit peel, and a combination of herbs, spices and hops to bring out the best in the top note citrus.

**HOORAY:**

Try in a Gin & Tonic, Punch or Daiquiri

### BITTER

Flavour profile: The bittering agent we use is cinchona bark, and the accompanying small compound of quinidine naturally occurring. Quinidine is the medicinal ingredient in traditional tonic water. Along with the grapefruit peels, the cinchona gives an incredible sensation on the palate, with a long lasting finish – perfect with oak matured spirits, if you fancy a pairing weight for weight – the cinchona makes this bitters superbly powerful in character to stand up to anything.

**HOORAY:**

Try in a Martinez or Margarita

### SAVOURY

Flavour profile: This specific combination of hops – harvested in the Pemberton-Lillooet-Squamish region of British Columbia – bring to life incredible aspects to the blend. The hops are super savoury, herbaceous, unctuous and pungent – a natural flavour pairing for grapefruit peels.

**HOORAY:**

Try in a Mojito or Zero-Proof Iced Tea

### SPICE

Flavour profile: Asian peppercorns, almost like a nouveau “5 spice” balanced to chef’s palate, bloom the unique nuances found in spirits and modifiers – the hidden gems of ingredients and cocktails are brought to life with this super hero spice blend. Taste for yourself how Grapefruit & Hops blooms fresh herbs, fats and proteins – mixology, it’s just like cooking.

**HOORAY:**

Try in a Pisco Sour, Mango Lassi or Mint Julep

### TERROIR STORY

**Welcome to “hop flower” country:**

While the grapefruit might not be from Canada, the hops certainly are. Inspired by the incredible flavour and character of British Columbia hop flowers, this bitter blend is balanced, zesty and revitalizing. We can’t imagine a highball or fizzy water without it, and we can’t imagine life before these bitters in a French 75 or White Sangria.

**Be creative:**

We have provided some “HOORAY” moments here, but why not try it for yourself? Remember, a dash is a full distribution of the dropper, and we recommend 2 dashes for EACH serving.

**The terroir:**

We can waive to our hops farm on the way to the Bittered Sling facility. Imagine you’re on the road to Whistler, BC – drive a little further. Nestled in the mountains and valleys of the interior, the hops are grown and harvested organically, and our job is to showcase the dozens of varieties available that flavour everything from craft beers to fragrances.