

TOM CAT 100 BARREL SELECTION PROGRAM

Participants can select their barrel during a tasting with a Barr Hill sales rep. A custom, co-branded label will then be designed for this exclusive Tom Cat 100. Note: Only a small number of barrels are available for this limited allocation program



DETAILS

- Only available in full barrel amounts. Each barrel produces roughly 25 cases.
- · Check with your Barr Hill rep about pricing.
- · The barrel you selected will be included with your order.
- Please allow 8-10 weeks for label design, review and production.

Reach out to your Barr Hill rep to schedule a tasting and select your barrel.





ABOUT TOM CAT

Tom Cat Gin is an expedition into uncharted territories. Once distilled, we age the gin for 6-9 months in new American oak barrels in search of a bolder expression. The robust character of the new oak barrel mingles with the coniferous quality of the juniper, yielding an enticing aroma. A touch of raw honey leaves this revolutionary spirit remarkably approachable, whether drinking neat or in a cocktail. When the world called for whiskey, we answered resolutely with gin.



TOM CAT 100 COCKTAIL INSPIRATION

TOM CAT BOULEVARDIER

INGREDIENTS

Tom Cat 100 Gin

0.75 oz Campari

0.75 oz Sweet Red Vermouth

Orange Twist

Combine ingredients in mixing glass with ice, stir, and then strain into a chilled rocks glass. Garnish with a orange twist.

BLACK CAT NEGRONI

INGREDIENTS

1.5 oz Tom Cat 100 Gin

0.75 oz Cynar

0.75 oz Punt e Mes

(or other sweet vermouth)

Orange Twist

Combine ingredients in mixing glass with ice, stir, and then strain into a chilled rocks glass. Garnish with a orange twist.

TOM CAT SAZERAC

INGREDIENTS

2 oz Tom Cat 100 Gin $0.5 \, \mathrm{tsp}$ Rich Demerara Syrup

2-3 dashes Peychaud's Bitters

Absinthe to rinse glass

Lemon Twist

Combine ingredients in mixing glass, add ice, stir, then strain into a chilled rocks glass that has been rinsed with absinthe. Garnish with a lemon twist.



