



## CORPORATE/ PRIVATE BARREL PROGRAM

Bring your team to Berkshire Mountain Distillers for the day. Learn about the distilling process from grain to glass, throw some corn into the grain mill, help make a whiskey mash that will later be distilled to make your very own barrel of bourbon or rye. Catered lunch available, details and price upon request. Email [tours@berkshiremountaindistillers.com](mailto:tours@berkshiremountaindistillers.com)



Our spirits are hand-crafted in small batches at the Berkshires' first legal distillery since prohibition.

We offer tours of the distillery for \$10 per person. Tours last approximately one hour and cover the production of spirits from grain to glass.

They are sensory focused and involve the handling of raw materials, nosing spirits from various stages of the distillation process as well as the tasting of our finished goods. Email [tours@berkshiremountaindistillers.com](mailto:tours@berkshiremountaindistillers.com)

*Home of the*

## #1 craft gin in the country.

*- New York Times*



**GOLD MEDAL**  
- Beverage Testing  
Institute



**DOUBLE GOLD  
MEDAL**  
- San Francisco  
Spirits Competition



**GOLD MEDAL**  
- San Francisco  
Spirits Competition

356 South Main Street  
Sheffield, MA 01257 413-229-0219  
[berkshiremountaindistillers.com](http://berkshiremountaindistillers.com)



Not only do we produce a wide array of award-winning spirits here at Berkshire Mountain Distillers, but we also have a very diverse garden program. We focus on growing cocktail/spirit centric herbs and botanicals in our greenhouses and gardens. Drop by for a visit, pick up some of our seasonal herbs, get some expert cocktail advice or just taste through our wonderful line of spirits.





# RECIPES

## ETHEREAL SMASH

5 Mint leaves  
2 oz. Ethereal gin  
1.5 oz. Elderflower liqueur  
Juice from half a lemon

Dry shake the Mint and ice. Add Ethereal gin, Elderflower liqueur and lemon juice. Stir, strain and serve in a cocktail glass. Garnish with a lemon slice and fresh Elderflower.

## SAGE AND LEMONGRASS ICE GLEN FIZZ

1.5 oz. Ice Glen Vodka  
1 oz. simple syrup  
Juice from half a lemon  
3-4 Sage leaves  
3 Lemongrass stalks  
Splash of club soda

Finely chop Lemongrass and fill shaker, add Sage leaves and simple syrup. Muddle ingredients. Add ice, lemon juice and Ice Glen vodka. Shake and strain into a highball glass with fresh ice. Top with club soda. Garnish with a Lemongrass stalk and Sage leaf.

## BLACKBERRY-LEMON VERBENA JULEP

.5 cup Berkshire Bourbon  
1 handful of fresh Lemon Verbena  
1 pint blackberries  
6 tablespoons sugar  
4 cups small ice cubes

Roughly chop Lemon Verbena. Puree the Verbena, blackberries, and sugar in a blender. Press through a fine sieve into a bowl. Return puree to blender, and add bourbon and small ice cubes; blend until ice is crushed. Divide mixture among four glasses. Garnish with one Lemon Verbena sprig each.

## ANGELICA COLLINS

1.5 oz Greylock Gin  
.75 oz. fresh lemon juice  
.75 oz. simple syrup  
1 in. Angelica stalk  
Splash of club soda

Add the lemon juice, simple syrup and Angelica to a shaker and muddle. Add Greylock gin and fill with ice. Shake well and strain into a highball or collins glass filled with fresh ice. Top with club soda. Garnish with an Angelica stalk, cherry.

# BOTANICALS



Allspice  
Angelica  
Anise Hyssop

Basil  
Bee Balm  
Bergamot  
Cardamom  
Celery  
Chamomile  
Cinnamon  
Coriander  
Cumin  
Dill  
Elderberry  
Epazote  
Eucalyptus  
Fennel  
Horseradish  
Hyssop  
Juniper  
Lavender  
Lemon Balm  
Lemon Verbena  
Lemongrass  
Licorice  
Mexican Marigold  
Nasturtium  
Oregano  
Rhubarb  
Rosemary  
Russian Tarragon

Sage  
Shiso  
Sugar Beet  
Sunflower  
Sweet Marjoram  
Thyme  
Winter Savory  
Wormwood  
Zaatar



# WEDDINGS AND EVENTS

**Let us help you plan the cocktail  
component of your wedding or event!**

Come to the distillery and work with us to craft a customized drink recipe at our well stocked bar. Visit us during growing season and source your herbs and botanicals straight out of our greenhouse and gardens. Call 413-229-0219 or email [tours@berkshiremountaindistillers.com](mailto:tours@berkshiremountaindistillers.com) to make an appointment.

## OUR SPIRITS

GREYLOCK GIN

ICE GLEN VODKA

RAGGED MOUNTAIN RUM

BERKSHIRE BOURBON

ETHEREAL GIN

NEW ENGLAND CORN WHISKEY



## The **CRAFT BREWERS** *Whiskey* **PROJECT**

Berkshire Mountain Distillers is collaborating with 15 of our favorite craft brewers for this great adventure. We are selecting a certain beer from each brewery and distilling it. The subsequent whiskey will then be aged for at least two years before it is released.

[craftbrewerswhiskeyproject.com](http://craftbrewerswhiskeyproject.com)