



April 22, 6-7:30– McClintock Meet the Distiller & GIN MAKING 101: BOTANICALS AND FLAVORS



Students will learn about the history and production process of making gin from the historic McClintock Distilling head distiller himself. Afterwards students will get a chance to sample and smell individual botanicals and learn about taste profiles of different styles of gins. Finally, students will be able to make their own custom gin blend of botanicals to take home and make their own compound gin. We will also sample the McClintock portfolio. Light Appetizers \$35/per person Limited to 20 persons

Purchase tickets at <https://whatsuptix.com>

Braeden Bumpers, Owner and Head Distiller of McClintock Distilling



Braeden Bumpers is a veteran distiller with almost of decade of alcohol production experience. He designed and created the McClintock portfolio that have all medalled top 5 in the country at the American Distilling Institute judging in 2017 and 2018. He also received the double gold medal for the McClintock's Reserve gin and won best gin in the world at the New York International Spirits competition where McClintock Distilling was also named Maryland's Gin distillery of the year. His mission at McClintock is to use the highest quality natural ingredients to create superior spirits at competitive prices and McClintock has now become the first and only organic certified distillery in the state. McClintock blends traditional heirloom ingredients and ancient milling techniques with state of the art distilling technology for a product that celebrates the distilling tradition of Maryland made to the highest standards.