

PUNCH

West Coast Gin Is More Exciting Than Ever. Here's What to Know.

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North of California, craft distilleries draw inspiration from a different landscape. Freeland Spirits in Portland, Oregon, makes several gins using local botanicals, including Forest Gin. The unusual recipe, which includes chanterelles, salal berries and nettles, aims to transport the drinker to the cool Oregon woodlands. Making Forest Gin was a challenge, according to Freeland master distiller Molly Troupe. “I had an idea on what this recipe would taste like, but as I was putting it together, pipette by pipette, it revealed a completely different personality,” she says, describing the bright gin as “truly a walk through the woods on a bright, dewy morning.”



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Freeland Forest Gin

\$43 (750 milliliters)

ABV:
45%

PURCHASE

Portland's Forest Park, a lush 5,200-acre refuge of Pacific Northwest flora and fauna, was the inspiration for this gin; Freeland Distillery sits just five blocks away. The spirit tastes as if concocted by forest elves: dewy and damp, earthy, alive. Rotovap distillation teases out subtle but distinct flavors and aromas from the botanicals: Douglas fir tips are as crisp as green needles soaked in cold rain, while boot-crushed herbal notes emerge from nettles, and salal berries lend a bracing, bright fruitiness.

Chanterelle mushrooms are the most curious ingredient of all, but their forest-floor umami ties the rest of the botanical profile together and makes Forest Gin ideal for savory drinks, like a [Gibson](#) or an [Alberto](#). Brooke McKinnon, Freeland's Oregon tasting room director, suggests complementing the spirit with earthy and bitter ingredients, like Cinzano Bianco and Luxardo Bitter Bianco for a White Negroni, or Strega and Nonino Amaro in the [Into the Wild](#), a Gin Sour.



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