

NEW PRODUCTS, TRENDS, AND INNOVATION

# BEVNET<sup>®</sup>

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MAGAZINE

# BIG SHOTS



## A Fistful of Top Fives

ANNUAL POWER ISSUE



INNOVATIVE ICED  
TEA BRANDS FIND  
THEIR NICHE

SPORTS DRINKS:  
THE TITANS AND  
THE TWO PERCENT

BOOK EXCERPT:  
MARK RAMPOLLA &  
HIGH HANGING FRUIT

# New Products

The newest options for cooler and shelf

## Other Spirits

South Hollow Spirits, Cape Cod's first craft distillery since Prohibition, has launched **Dry Line Cape Cod Gin**. Named after the juniper-producing Eastern Red Cedar, the gin is crafted by fermenting sugar cane juice for three weeks before distilling, then steeping the mixture in a 55 gallon steel drum for 48 hours with a carefully curated local selection of botanicals, including Eastern Red Cedar juniper berries, orange peel, lemon peel, cardamom, allspice, coriander, orris root, grains of paradise, angelica root, anise and dried cranberry. This infusion method enables the spirit to absorb essential oils from the botanicals before it is redistilled and brought to its final proof of 94. The spirit is sold in select bars, restaurants and liquor stores throughout Massachusetts. Dry Line Cape Cod Gin is 47 percent ABV alcohol and has a suggested retail price of \$29.99 for a 375 mL bottle and \$44.99 for 750 mL bottle. For more information, please call South Hollow Spirits at (508) 487-6200.

