

PROPERTY OF PACIFIC EDGE IMPORTS, AGOURA HILLS, CA



AVERELL

Averell Damson Gin

The Damson Plum made its way to North America with early settlers.

The plums in our Damson Gin Liqueur are barrel pressed to extract the juice along with the rich color of the skins, then blended with a small batch American gin. The result is an exceptionally bold and bright liqueur, delicious in classic fizzes, with ginger beer, or with Dolin dry vermouth.

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