



FOR IMMEDIATE RELEASE: NO KILL DATE

Roll Out the Barrels, Rogue Releases Pink Gin

NEWPORT, OR, November 12, 2008 – What do you get when you marry the best American gin and world class Oregon Pinot Noir barrels? Pink Gin, the latest world class spirit from Rogue.

Rogue master distiller John Couchot ocean ages his award-winning Spruce Gin in Oregon Pinot Noir barrels at Rogue's Newport, OR House of Spirits to create a new, slightly fruity, mellow gin with a pink hue.

The Beverage Testing Institute rates Pink Gin **"Highly Recommended,"** describing it as:

"Slightly hazy pale topaz color. Spice cake with lemon frosting, nutty praline, and resinous tree bark aromas. A round, lightly tannic entry leads to a dry-yet-fruity medium-to-full body of cinnamon, cream, minerals, and lemon curd. Finishes with a sweet spiced nut, lemon thyme, and wet sandalwood fade. Interesting flavors; try as a substitute for spiced rum in cocktails and toddies."



The original Spruce Gin was awarded the "Best American Gin" at the 2007 World Spirits Competition. Pinot Noir from Oregon's famed Willamette Valley is considered to be the finest in the world.

Available mid-November in 750ml serigraphed bottles, Pink Gin is made with 14 ingredients: spruce, Willamette Valley cucumbers, juniper berries, angelica root, orange peel, lemon peel, coriander, ginger, orris root, grains of paradise, tangerine, free range coastal water, champagne yeast and grain spirit.

Celebrating five years of distilling, Rogue Spirits creates award winning multi-ingredient small batch spirits, artisan distilled in traditional hand-crafted copper pot stills. Rogue Spirits have 44 awards for taste and quality and is distributed in 28 states and four countries. No chemicals, additives or preservatives are used. Visit our website at WWW.ROGUE.COM for more information.

