GRAY WHALE

TASTE YOUR WAY ALONG THE PACIFIC COASTLINE

86 PROOF 43% ALC/VOL GLUTEN-FREE PRODUCT

SEVEN TIMES
DISTILLED

ORGANIC OR WILD FORAGED

THE IDEA

Every year the California Gray
Whale makes a 12,000-mile
migration from the warm
lagoons of the Baja Peninsula
to the cool waters of the Arctic.
Our small batch Gray Whale
Gin is a celebration of this most
incredible journey.

THE JOURNEY

First, the aroma of citrus carries you north, followed by juniper and a subtle hint of cool coastal fir trees. As you move further up the path, fresh mint and the umami flavors of kombu sea kelp are rounded out by a beautiful lasting creamy almond finish. It's young, bold and wise beyond its years.



All of our spirits are inspired by the Golden State and crafted from locally sourced organic or wild foraged ingredients.

We proudly support California wildlife and nature conservation.

Distilled and bottled by Golden State Distillery LLC in Sebastopol, California.

THE AWARDS



PLATINUM

SIP Awards, Package Design 2018

GOLD

SIP Awards 2018



WINNER

Wine & Spirits Wholesalers of America, Brand Battle 2018

SILVER

Wine & Spirits Wholesalers of America 2018



SILVER

San Francisco World Spirits Competition 2018





GRAY WHALE GIN

CALIFORNIAN BOTANICALS

JUNIPER

Wild foraged from the Big Sur rocky coastline, juniper is the heart our superbly smooth gin.

LIMES Baja

Organic lemons, limes and oranges from Baja are lovingly hand zested. Bright citrus notes kick-off our gin journey.

FIR TREES

Sonoma

Sourced from an organic fir-tree farm in Sonoma, imparting a cool pine coastal quality.

SEA KELP

Mendocino Coast

Kombu kelp wild harvested from the Mendocino coast, adds an earthy umami flavor profile.

MINT

Santa Cruz

Organic mint from Jacobs Family Farms in Santa Cruz, a perfect amount of California cool mint.

ALMONDS

Central Valley

From family owned since 1972, Capay Canyon Ranch, delicate mouth feel and a creamy finish.

