

For Immediate Release

Wild Hart Distillery
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Wild Hart Distillery Brings Home Bronze Medal

Wild Hart Distillery's Sugarfoot gin captured a Bronze medal in the 2018 Great American International Spirits Competition.

Entries from around the world were judged at this premiere competition held in Rochester, New York. More than 300 entries were evaluated by a panel of experts including Masters Distillers, Certified Spirits Educators, Brand Ambassadors, retailers, importers and spirits industry writers and consultants.

Sugarfoot is a nod to our home state of Vermont, boasting classic gin flavors like juniper, coriander, lemon peel and cranberry but standing out with a twist of lime-leaf infused maple syrup from Runamok Farm in Cambridge, VT. Sugarfoot is the perfect spirit to drink neat, in a gin and tonic and even a martini; you can have fun creating new and exciting cocktail creations with this bold and crisp gin.

Less than a year old, Wild Hart Distillery is new on the craft distillery scene, but calls on years of experience. Craig Stevens started wild Hart with the help of veteran distiller, Joseph Buswell. The team's goal in starting up this distillery was to make simply crafted classic grounded gin. Today, the distillery serves all of Vermont, with expansion plans into New York and Massachusetts, and has opened a brand new facility and tasting room.

The Great American International Spirits Competition is organized and conducted by the Raise A Glass Foundation, created to support charities around the world. Their international wine, beer and spirit competitions donate thousands of bottles of award winning wine, beer and spirits to designated charities to use in their fundraising efforts. Learn more at www.raiseaglassfoundation.com

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