



CAMBRIDGE DISTILLERY

"In my experience, Will (Lowe, MW) is the most innovative producer of alcohol on the planet...and that's across spirits, wines, beers, sake. Every category you can think of. He doesn't stop. The man is a dynamo."

– Rob Whitehead (Official Royal Supplier, Berry Bros. & Rudd)

"We all are no more and no less than the sum of our experiences and our memories. ... If we can get to the point where people can taste and reignite those memories, that, to me, is an incredible privilege."

– William Lowe



William Lowe believes that gin must taste of juniper. At the same time, he is asking—and answering—new questions about distillation and pushing the limits of what's possible. Using stills with a maximum capacity of just one liter, he has created an ant-based gin for Noma, a gin infused with white Alba truffles, and one incorporating specimens collected by Charles Darwin 200 years ago. Will approaches gin with an inspiring, terroir-driven mindset that demands attention.



THREE SEASONS Gin (700ML)
\$120 SRP

Crafted as the ultimate martini gin, Three Seasons is designed to express the English meadows surrounding the distillery—in chronological order. A martini made with Three Seasons Gin opens with **vibrant lemon verbena** (harvested in spring), followed by a mid-palate of **summer-picked rose petals**, finishing with the **rich depth of autumn blackcurrant leaf**.



TRUFFLE Gin (700ML)
\$115 SRP

The world's first **digestif gin**, Truffle Gin was created to capture the rancio flavors typically associated with decades old Cognac and Armagnac, without the need for extended oak maturation. Instead, white Alba truffles are distilled via vacuum distillation, producing earthy, savory, and forest-floor aromatics. Each batch is made **just one liter at a time** for exceptional precision.



WATENSHI Gin (700ML)
\$4000 SRP

Watenshi, meaning "**Japanese Angel**", pays tribute to its extraordinary production process. Cambridge Distillery has developed an intricate **fractional condensation system** to capture the most elusive part of their Japanese Gin—the less than **0.5% of distillate** that would otherwise evaporate during production, vanishing into the heavens. It takes 8 hours of continuous distilling to get 50ml of liquid. The result is the **world's most exclusive gin**.

