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UTAH'S JACK RABBIT GIN EXPANDS MOUNTAIN WEST REACH TO INCLUDE WYOMING AND IDAHO *Nationally Ranked Jackson, Wyo., Cocktail Bar Features Jack Rabbit in Fall Menu*

SALT LAKE CITY (November 18, 2014)—Beehive Distilling announced today that Jack Rabbit Gin is now available for special order by liquor-licensed establishments in Wyoming and Idaho via each state's respective Liquor Division. Two Jackson, Wyoming, establishments currently feature Jack Rabbit Gin on their menus: Food + Wine's [top-ranked](#) cocktail bar, The Rose; and Local Restaurant & Bar.

Jack Rabbit is the first gin to be legally made in Utah in more than 140 years, where the 750-milliliter bottles retail for \$27.99 in nearly every state liquor store. It's also available online to residents of California, Colorado, Idaho, Missouri, New Hampshire, North Dakota, New Mexico, Nebraska and Wisconsin via [K&L Wines](#), who has reviewed it as "gin of the year."

"Jack Rabbit has already proven popular in Utah, being served in dozens of our state's finest bars and restaurants," says Matt Aller, partner, Beehive Distilling. "We're pleased that gin lovers in Wyoming and Idaho will now have the chance to experience our Western-inspired spirit as well."

Distilled and bottled at Beehive's Salt Lake City distillery, Jack Rabbit Gin is produced in small batches to ensure each bottle contains the perfect amount of natural ingredients, including: juniper berries, lemon peel, sage leaves, coriander seeds, orris root, grain of paradise and rose petals.

Beehive Distilling was launched in 2013 by Matt Aller, Chris Barlow and Erik Ostling—three Salt Lakers with shared passions for design, photography and spirits. For more information and where to find Beehive spirits, visit www.beehivedistilling.com.

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Press contact:
Amanda Holty
801.597.7091
amanda@beehivedistilling.com