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'SOMETHING FOR EVERYONE' HOLIDAY GIFT GUIDE 2022

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Bozal Mezcal

Bozal Mezcal is a wildly-refined label made from indigenous Mexican agave. Produced by the 3 Badge Beverage Corporation, the product's name — the Spanish term "bozal" that translates to "wild" or "untamed" — is a nod to the wild species of Mexican agave grown in hard-to-reach, uncultivated lands of Oaxaca, Guerrero and Durango. It's also in reference to the untamed traditions used by the company's family-operated distilleries, or mezcaleros, to distill small batches in those same locations. The Sonoma, California-based business has a diverse collection of award-winning beverages under fourth-generation vintner, August Sebastiani, which spans a

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roster of wines to a variety of craft spirits. When it comes to Bozal Mezcal, specifically, the company now boasts 19 featured unique mezcals made from 15 wild varieties of agave, including its most recent vegetarian expression, Guías de Calabaza. This addition is helping shape a full lineup of exotic, intense flavors that offer rich earth tones and savory smokiness. The profiles of each mezcal in the portfolio change drastically from the type and maturity of the agave and the production method, but the tactile, earth-tone ceramic bottles never fail to impress with their rustic, artisanal design. Alluding to the traditional terra cotta copitas used for drinking mezcal, the brown, or marrón, ceramic bottle of Guías de Calabaza signifies the Sacrificio production style, while the green strip label signifies a vegetarian production. No matter who the recipient, Bozal Mezcal makes a unique gift for any lover of unique spirits.



Uncle Val's Gin

Gin has become one of the fastest growing categories in the global spirits industry over the last few years and 3 Badge Beverage Corporation has expanded its portfolio of award-winning beverages to reach this audience with its ultra-premium Uncle Val's Gin. Handcrafted and 45 percent ABV, this smooth, sipping gin can be perfectly enjoyed on its own or in simple cocktails. Customers can choose from four flavors, including Uncle Val's Botanical Gin, Uncle Val's Restorative Gin, Uncle Val's Peppered Gin and Uncle Val's Zested Gin. The family-owned company is led by August Sebastiani out of an old fire station in Sonoma. True to its family-forward mission, Sebastiani developed the entire Uncle Val's line as an homage to his late uncle, Valerio Cecchetti — a physician with an affinity for gardening in his quant Italian town outside

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Lucca. The herbs Uncle Val grew were not only perfectly suited for the local cuisine, but also happen to make exceptionally unique and smoothly delicious gin. “Zested” is the latest expression to join the Uncle Val’s Gin label, which evokes the bounty of his summer garden with perfumes of fresh citrus, crushed coriander and underlying notes of Bergamot tea, mandarin peel and clove. Tasters can also expect energizing flavors of ripe Crenshaw melon, crisp cucumber and tangy Kaffir lime, with hints of white pepper and allspice for a long, lingering finish. The brand suggests using Uncle Val’s Zested Gin as a base spirit to add a touch of natural orange citrus to classic cocktails, such as negronis, mimosas or breakfast martinis. But, for gin purists, this beverage gracefully lends itself to enjoy neat or with a splash of natural soda.

BOZAL MEZCAL & UNCLE VAL’S GIN