





A tasting flight can turn a simple drink order into something far more rewarding. At a good Gin Bar, a flight lets you taste not just different labels, but different philosophies of distillation. You begin to notice how one gin leans hard into juniper, another pulls citrus to the front, and a third builds a cooler, greener profile with herbs that linger long after the sip. That sort of side by side comparison teaches your palate faster than almost anything else.

It also changes the pace of the evening. Instead of settling into one familiar pour, you engage with the menu, the bartender, and your own preferences. The best flights invite curiosity. They are part tasting, part conversation, and part quiet education, even if you never use those words at the bar.

There is, however, a small difference between ordering a flight and actually enjoying one. Too many people rush through the glasses, drown everything in tonic, or pick random pours with no thought to order. That is a missed opportunity. Gin is one of the most aromatic spirits behind the bar, and a little method goes a long way.

What a tasting flight is really for

Most flights include three to five small pours, often between a quarter ounce and a full ounce each depending on the bar’s style. Some focus on geography, such as London dry gins from different producers. Others compare production styles, perhaps a classic dry gin next to a contemporary citrus led bottling and a barrel rested expression. Some bars build flights around a theme, like coastal gins, navy strength pours, or local craft distillers.

The point is not simply to drink more kinds of gin in one sitting. The point is to compare them while your palate still remembers what came before. That contrast is where the fun begins. A single pour can be pleasant, but three deliberate pours reveal structure. You notice how the juniper backbone changes, whether angelica root gives a

dry snap, how coriander reads as peppery in one gin and lemony in another, and which texture feels plush or sharp on the tongue.

At a strong Gin Bar, the staff usually wants you to ask questions. They have often spent time tasting the bottles themselves, and they know which flight works for someone new to gin and which one is more for the person who already knows they like high proof, resinous styles. That conversation is part of the experience, not an interruption to it.

Start with the right expectations

A tasting flight is not always designed to deliver instant favorites. Sometimes one gin will be clearly charming on first sip, while another feels almost severe. That does not mean the severe one is worse. It may simply be more structured, more restrained, or built with cocktails in mind rather than easy sipping.

This matters because gin can **Gin Bar** be a little deceptive. Many guests expect all gin to taste vaguely like tonic's botanical cousin. Then they meet a heavily junipered London dry and recoil, or they try a floral new wave gin and assume that is what all premium gin tastes like. Neither reaction is very helpful. A flight works best when you approach it as a spectrum rather than a contest.

There is also the practical issue of alcohol strength. Most gins sit around 40 to 47 percent alcohol by volume, with navy strength gins often near 57 percent. Even small pours add up. If your goal is to appreciate what is in the glass, not simply finish it, pace yourself from the first sip.

How to choose a flight you will actually enjoy

If the menu offers a prebuilt flight, read the descriptions carefully. If it does not, ask whether the bartender can assemble one. A well chosen custom flight is often better than the default option because it can match your experience level.

If you are new to gin, ask for progression. That usually means beginning with something classic and balanced, then moving toward bolder or more unusual bottles. For example, a bartender might start you with a traditional London dry, follow with a citrus driven contemporary gin, and finish with an herbal or floral expression. The differences feel clear without becoming chaotic.

If you already know your preferences, say so plainly. "I like crisp, dry gins with strong juniper" is useful. "I hate anything too perfumed" is also useful. Bartenders can work with preferences far better than vague enthusiasm. The people behind the stick hear "surprise me" constantly. That can be fun, but it can also produce a flight that teaches you little.

One useful approach is to anchor the flight around a style you know. If you enjoy a standard London dry, ask for two or three gins that contrast with it in a specific way. Perhaps one adds pronounced lemon peel, another pushes rosemary and sage, and a third softens the profile with softer floral notes. Your palate will pick up those differences more easily when it has a reference point.

The room matters more than people think

A gin tasting flight rewards attention, which means environment matters. Loud music, a crowded standing room only bar, and a rushed group dinner are not ideal conditions. You can still enjoy the flight, but you will miss a lot.

The best seat in a Gin Bar for a tasting is often at the bar itself, somewhere you can set the glasses down comfortably, smell them without interruption, and ask the occasional question. A high top with friends can work,

but only if everyone understands that a flight is not the same as slamming through a round of shots.

Temperature matters too. Ice cold glassware can mute aroma, while a room temperature neat pour usually opens up more clearly. If the bar serves the flight with water on the side, that is a good sign. Water helps in two ways. It resets your palate between pours, and a drop or two in the glass can soften the alcohol enough to reveal more aroma, especially with higher proof gins.

Taste in an order that makes sense

This is where many people accidentally flatten the experience. They bounce from the most floral to the strongest, then to the lightest, then drown all of them in tonic. Your palate gets confused, and the subtler bottles lose.

A better order is simple:

1. Start with the lightest or most classic profile.
2. Move toward stronger, richer, or more unusual botanicals.
3. Leave navy strength, barrel rested, or heavily spiced gins for last.

That sequence keeps your palate from being dominated too early. A delicate citrus and juniper gin can seem almost flavorless if you taste it right after a high proof bottle packed with cardamom or cassia. Put the gentle styles first, and they have room to speak.

If the staff presents the flight in a specific order, there is usually a reason. Follow it unless you have a clear preference and want to discuss changing it. Most bartenders appreciate curiosity when it comes with common sense.

How to smell gin without looking self conscious

Aroma is the heart of gin. Unlike whiskey, where barrel influence can dominate, gin often tells its story in the nose first. You do not need to swirl theatrically or bury your face in the glass. A gentle approach works better.

Bring the glass to just below your nose and take a short, light sniff with your mouth slightly open. That softens the alcohol hit and makes the botanicals easier to detect. Then come back for a second pass. Often the first thing you get is broad, maybe juniper and alcohol. On the second or third nosing, the detail appears. Lemon peel. Cracked coriander. A pine note. Something earthy like orris root. Maybe even cucumber, lavender, or black pepper.

This is where flights shine. Smell one gin, then another immediately after. The differences become obvious in a way they rarely do when tasted on separate nights. A bartender once poured me three gins built around similar classic structures, all clear spirits from respected producers. On paper they looked nearly interchangeable. In the glass, one smelled like a cold citrus grove, one gave sharp pine and spice, and one carried a soft waxy note that read almost like fresh herbs warmed in the hand. Had I ordered any of them alone, I would have enjoyed it and moved on. Together, they became memorable.

The first sip should be small

Take a small sip first. Let it move across the tongue before you swallow. Gin can be surprisingly textural. Some feel lean and dry, nearly angular. Others feel oily, plush, or rounded. Those differences matter just as much as aroma.

After the first sip, wait a few seconds. Notice the finish. Does the juniper linger? Does citrus flash and disappear? Do spices creep in late? A lot of lesser flights fail because the drinker moves too quickly. Gin changes in the glass, and your palate changes with it. The second sip often tells you much more than the first.

Try moving back to the first glass after tasting the second and third. This is one of the most useful habits in a flight. Perception is comparative. A gin that seemed mild at first can suddenly feel intensely piney after a floral pour. Another that seemed hot may feel balanced once your palate understands its botanical structure.

When to add water, and when not to

Not every gin needs dilution, but some benefit from it. High proof gins in particular can throw a lot of alcohol at the nose before the botanicals have a chance to show. A few drops of water can open them significantly. This is not sacrilege. Distillers and bartenders do it all the time.

What you should avoid is indiscriminate dilution. If every glass gets a splash before you taste it neat, you lose the chance to understand the spirit on its own terms. Taste first, then adjust if needed. The same logic applies to ice. Ice can sharpen some aromas at first but quickly chills the spirit enough to mute detail. For a dedicated tasting flight, neat pours are usually the best starting point.

If the bar includes tonic or a small garnish pairing with the flight, treat that as a second phase rather than the opening move. Taste the gins neat before adding anything. Otherwise, you are largely tasting tonic and garnish decisions, not the spirit itself.

Tonic is not mandatory, and garnish can mislead

This point surprises people, especially in a Gin Bar where the menu may rightly celebrate elaborate gin and tonic service. A tasting flight is different from ordering a mixed drink. If your goal is to learn what the gins taste like, tonic comes later.

Tonic is assertive. Quinine bitterness, sugar, carbonation, and citrus garnish can all flatten distinctions between delicate gins. A bright lemon led tonic pairing might flatter one bottle and bulldoze another. There is nothing wrong with trying the gin with tonic after the neat tasting, but do not let the mixer make the first impression.

The same goes for garnish. Cucumber, grapefruit, rosemary, orange peel, basil, and peppercorns all have their place, but each pushes the spirit in a direction. In some bars, the garnish is so strong that it effectively rewrites the gin. That can be enjoyable in a drink, yet it is not the same as tasting the base spirit.

A good compromise is to pick your favorite gin from the flight and then ask how the bar recommends serving it. That way you learn both the gin itself and how the house likes to showcase it.

A few practical habits make a big difference

You do not need a ritual, but a handful of smart habits improve the experience noticeably.

1. Eat beforehand, preferably something neutral and not too spicy.
2. Keep water nearby and use it often.
3. Take a quick note or photo of the lineup if you want to remember favorites.
4. Avoid wearing strong fragrance that competes with the aromas.
5. Stop while your palate is still working, not after it is fatigued.

That final point is underrated. After several strong pours, especially if you move on to cocktails, your ability to distinguish detail drops off fast. There is a sweet spot in most tastings where your attention is sharp and your senses are engaged. Past that point, everything starts to taste broadly “ginny,” which is not much use.

Talking to the bartender without slowing service

If the bar is busy, keep your questions focused. Good questions invite useful answers. “Which of these is most classic in style?” or “What makes this one different from a typical London dry?” are easy to answer and often lead to a better flight. Long speeches about how you once hated gin at a wedding five years ago are less helpful.

When the room is quieter, many bartenders are happy to go deeper. Ask about the botanical balance, the distillation style, or whether a gin was designed primarily for martinis, gin and tonics, or sipping. These are not academic questions. They explain why one gin feels clean and direct while another seems broader or softer.

A bartender’s recommendations can also save you from a poor sequence. I have seen guests order a delicate local gin beside a navy strength bruiser and then wonder why the first one seemed invisible. Staff who care about spirits usually notice these mismatches immediately. Let them help.

Common mistakes that flatten the experience

The biggest mistake is rushing. A flight is not a race. Another common mistake is trying too many extreme styles at once. If you put a floral gin, a barrel rested gin, a sloe gin, a navy strength gin, and a heavily savory experimental bottling into one lineup, you may end up with confusion rather than insight.

There is also the issue of palate contamination. Salty snacks are fine, but very spicy food, heavily garlicked appetizers, or sweet desserts can distort your perception. If you are serious about the tasting, do it before the richer food arrives or between simpler bites.

Then there is expectation bias. Price, bottle design, and reputation all influence judgment more than most people admit. Flights can reduce this effect if you concentrate on what is in the glass rather than what you have heard about the label. Some lesser known gins perform beautifully in comparison, while some highly marketed bottles lean more on branding than distinction.

How to remember what you liked

Most people think they will remember their favorite, then forget by the next day. Names blur together, especially after a social evening. You do not need a formal scoring sheet. A quick note in your phone is enough. Write a few plain words after each pour. “Sharp juniper, dry finish.” “Soft citrus, easy.” “Too floral for me.” “Great texture, martini gin.” Those little impressions are usually more valuable than trying to sound technical.

What you are really doing is mapping your own palate. Over time, patterns emerge. Maybe you like classic dry structure more than contemporary floral styles. Maybe you enjoy peppery coriander and citrus but dislike anything too perfumed. Maybe you Gin Bar discover that higher proof gins work best for you in a martini but not neat. That is useful knowledge, and a tasting flight is one of the fastest ways to gain it.

Turning the flight into a better next order

The flight does not end with the last sip. It should improve whatever you order next. If one gin stood out, ask for it in the format that suits it best. Some gins sing in a very cold, dry martini with a twist. Others become more

expressive in a simple gin and tonic with the right garnish. A few are best appreciated neat and do not gain much from mixing.

This is where a Gin Bar can separate itself from an ordinary cocktail spot. A serious bar will not just hand you tonic and ice. It will explain why a crisp juniper led gin works with one style of tonic and why a softer, more floral gin may need a lighter touch. That guidance bridges the gap between tasting and drinking for pleasure.

One of the more satisfying evenings I have had in a bar began with a flight of three neat pours and ended with a martini made from the one I least expected to like. On its own, the gin felt almost austere. In the martini, that stern structure became elegance. The earlier tasting made that final drink better because I understood what the gin was trying to do.

Let the flight teach you something

A well built flight offers more than entertainment. It gives you language for your own preferences. Maybe not textbook language, and that is fine. You do not need to identify every root and seed to know what moves you. You just need to notice, compare, and stay open long enough for differences to register.

That is the real pleasure of a tasting flight at a Gin Bar. It slows the evening down in the best way. It turns ordering into discovery. It gives the bartender room to guide, and it gives you a sharper sense of what you actually enjoy, not just what you always order by habit.

If you approach it with a little patience and a little structure, even three small glasses can open up an entire category. You leave with more than a favorite bottle. You leave with a palate that knows what to look for next time.

The Winslow
243 E 14th St
New York, NY 10003, United States
Phone: +1 212-777-7717

FAQ About Gin Bar

How to do a gin tasting?

Start with a small pour and gently smell the gin before taking a small sip. Notice its juniper, citrus, floral or spice notes, then compare how the flavor changes with a little water or tonic. At a gin bar, ask the bartender to explain the selection and botanical pairings.

How to make the best tasting gin and tonic?

Use chilled gin, fresh tonic and plenty of ice. A common starting ratio is one part gin to two parts tonic, adjusted to taste. Choose a garnish that complements the gin's botanicals and stir gently to preserve the bubbles.

What is the smoothest tasting gin?

There is no single smoothest gin for everyone. Perceived smoothness depends on the botanical recipe, alcohol strength, serving temperature and mixer. Describe whether you prefer citrus, floral, herbal or juniper-forward flavors so a bartender can suggest a suitable style.