The Best Gins For Your Martini, According To Bartenders

While nobody will fault you for making your martini with vodka, an “authentic” martini is made with gin and vermouth and often has an olive and/or lemon twist garnish. It’s simple, elegant, and a great way to let the herbal and botanical juniper-driven flavors of a good gin shine. But not all gin is created equal and the industry is booming — begging the question: “What’s the best gin for making a martini at home?”

Fords Gin

Amir Babayoff, bar director at Ophelia in Midtown East in New York City

The Gin:

Fords Gin would be my immediate go-to as far as classics are concerned, though it’s versatile enough to play around with when new cocktail creations are born. A fun note: the innovative bottle, which is beautiful and unique, was designed for ease of use by bartenders, and it does just that.

Tasting Notes:

The Juniper forward character provides a solid foundation for gin enthusiasts, while its citrusy and floral notes add complexity. The high ABV of 45% provides a solid backbone to the Martini and allows it to maintain the gin’s aromas and flavors if you mix it with other vermouths or liqueurs.