



PEACHWOOD AMERICAN SINGLE MALT



“Light auburn in color, complex aromas of ripe stone fruit, cinnamon pastry, and campfire smoke, with a syrupy, yet slightly drying body that is sweet and earthy at the same time. Flavors of marzipan, clove, orange zest, and underneath it all a subtle salinity and smokiness that gives way to a medium-long finish with notes of dried fruit, honey, and toasted oak. Recommended for sipping but unique cocktail possibilities abound.”

OUR CONTINUING QUEST

We combine the best of the grand tradition with creative and unique innovations for aging and flavoring the grain, which results in a unique flavor experience. Made of 100% hand malted, Virginia barley, which we smoke with hand-cut peachwood. Our “in house” malting allows us to develop and maintain a connection to the grain throughout the entire production process. Pot stillled to between 150 and 160 proof and aged with a progressive series of hand toasted, select seasoned, new and used peachwood and oak chips, inside used bourbon barrels and finished in a second used barrel. The spirit is non-chill filtered to preserve the complete flavor and essence of the barley grain and is bottled at 96 proof. We produce a decidedly young, rich, flavorful whisky that holds its own against older, more traditional whiskies.

A SPIRIT THAT STANDS ALONE

A unique product for:

- Consumers familiar with bourbon looking for bigger flavors and those familiar with more traditional whiskies looking for unique flavors from authentic sources
- Off Premise whisky and wine shops featuring curated selection of spirits; large selections of both Scottish single malts and American craft whiskies
- On Premise craft cocktails, “farm to table” dining, barbeque and meat driven menus and cheese and charcuterie offerings in whiskey bars

copperfoxdistillery.com

Specs/case size: 48% ABV. Available in 750 ml, Case 6 x 750 ml.