



2019 Bourbon Tasting Fundraiser

Callie Opie's Orchard Restaurant and DREAMS4U

DREAMS4U – A little bit about

Formed Fall 2018

Raise college scholarship funds for students in financial need in Louisa, Orange, Spotsylvania.

Students majoring in STEM, accounting, or healthcare.

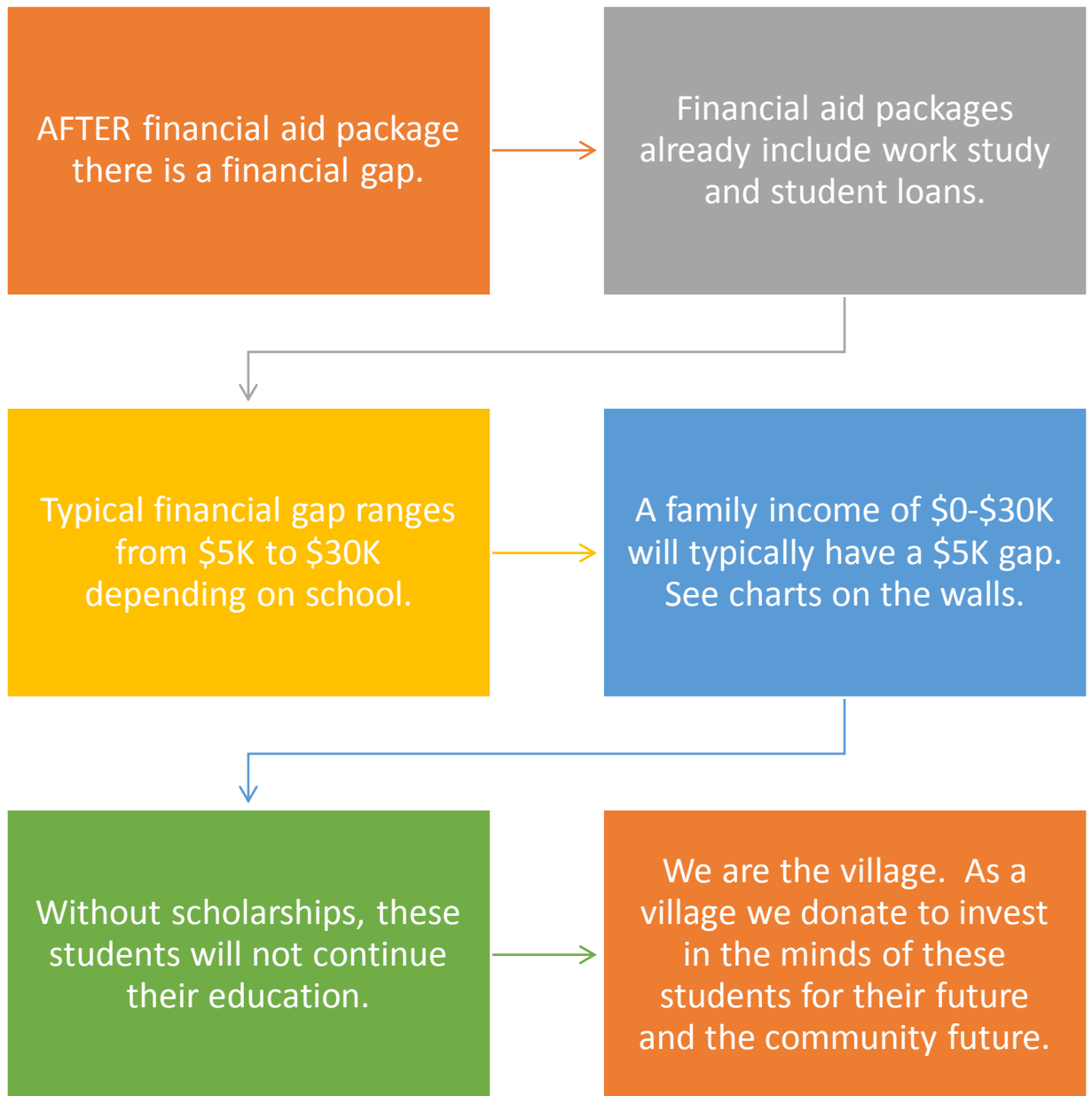
Students complete scholarship applications, essay, and provide transcript by April 15, 2019.

Anticipate four (4) \$1,000 scholarships awarded May 15, 2019.

<https://dreams4u.org>

<https://www.wfls.com/in-the-community-2/> DREAMS4U Lisa Johnson

DREAMS4U - Why



History of Bourbon



They say the story of bourbon is one of luck, coincidence and fortune — a series of “happy accidents,” as Maker’s Mark tells it.

1713 the first recorded distillation from grain took place in America. In the mid-1700s, Virginia’s own Patrick Henry came up with a plan to entice settlers to move west into what became Kentucky, “and the Scotch-Irish took him up on it” and were adept at distilling, but the only native grain in Kentucky was Indian maize. **Fortunately**, “the sweetness of the corn ... predominated the spirit.”

The second bit of **luck** was that Kentuckians generally settled close to the land offices the government established to handle the allocation of property, by **coincidence**, were all located on the Limestone Shelf, that makes up 25 percent of modern-day Kentucky and 5 percent of Tennessee. Water running through this shelf had the benefit of being high in calcium and low in iron — ideal for distilling whiskey. To this day, every major American whiskey brand is still made in the Limestone Shelf.



Limestone





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Corn and Natchez Trail

First produced in 1780 by pioneers who had settled in Kentucky, Tennessee and Pennsylvania, especially in the valleys of the Cumberland and Appalachian Mountains. When the rye crop failed, however, the settlers fell back on the oldest American staple, corn. They discovered that the combination of local water, much of which came from limestone springs, and corn mash would produce a whiskey very well suited to the palates of those in their new nation.

The biggest stroke of **fortune**, came in the late 1780s. The first whiskey trade had opened the Natchez Trail from Lexington to New Orleans. Before making its trip downriver, a barrel was stamped with its county of origin.

Charring Barrels

In 1789 A clergyman named Elijah Craig, a distiller from Bourbon County, found that the cheapest way to clean a fish or pickle barrel in preparation for storing whiskey was to burn the inside of it. The barrels were then sent down the river to New Orleans.



Bourbon Was Born

When it arrived, the charred oak had smoothed out the spirit, extracting its vanillins and tannic acids. The **Ageing Process** was also discovered out of necessity as it took nearly **3 months for the Bourbon to arrive at its destination down river at New Orleans**. And “folks in New Orleans asked them to bring back more of that whiskey from Bourbon.” Some believe that it actually gets its name from Bourbon Street in [New Orleans](#), where Kentucky whiskey was shipped down the [Mississippi](#) for trade.





It's About the Wood

Little did these first distillers know that the wood they used, American white oak, which just happened to grow in abundance in Kentucky, is the only wood that produces this effect.

Rebellion and Taxes

Whiskey Rebellion of the western Pennsylvania Scotch-Irish in the 1790s. The Valley was filled with whiskey stills. So popular did bourbon whiskey become that in 1791, when George Washington declared a tax on its production, several thousand whiskey makers took up arms against the government. After quite a few tax collectors were tarred and feathered and a few even lynched, the government sent in armed troops. They dispersed and flocked to Kentucky and Tennessee, who were not subject to the federal law at the time.



Bourbon Official Now

It was in 1803 that trade with St. Louis and New Orleans became fully open when the United States government purchased Louisiana from Napoleon who had received it from the Spanish two years earlier.

1823 Sour Mash developed by the now Woodford Reserve distillery

1840 Bourbon became officially known as Bourbon.



Civil War and Bourbon

1861-1865 Civil War The Civil War caused a shortage of whiskey. Major Benjamin Blanton, who before the war hit it big in the California Gold Rush and owned a large portion of downtown Denver, Colorado, sold everything to buy Confederate War Bonds. Those bonds were worthless after the fall of the South, leaving Blanton broke. Shortly after he opened a distillery in Kentucky (later the Stagg Distillery), producing Blanton's Bourbon Whiskey.

1869: Ripy Family Distillery Opens home to what was originally called the Ripy Family Distillery, and what is now Wild Turkey Hill.





Van Winkle and Medicinal Whiskey



1872: A. Ph. Stitzel Distillery Established Early 1900's the Julian P. Van Winkle, Sr., or "Pappy," and a partner acquired the distillery, which was known for its excellent sour mash whiskey. Just before Prohibition, Pappy began producing Old Rip Van Winkle Bourbon and he later became the oldest active distiller at age 89. During the country's dry period the Stitzel-Weller Distillery held one of the few licenses to produce medicinal whiskey, and when the country was once again wet, they produced brands like Old Fitzgerald, Cabin Still, and Rebel Yell. It was not until 1972 that Pappy's son, J.P. Van Winkle, Jr., resurrected the original Old Rip Van Winkle brand, which lives on today.



Prohibition, Medicinal Whiskey, FAAA



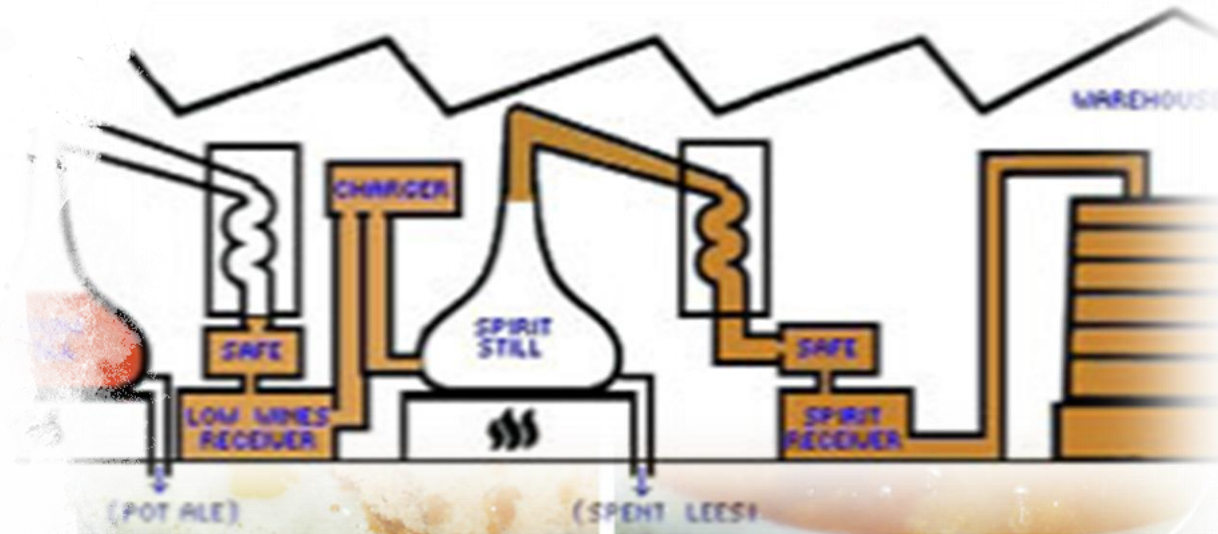
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1920-1933: U.S. Prohibition U.S. Congress passed the [18th Amendment](#), prohibiting the manufacture and sale of alcohol. The government issued 10 licenses to produce whiskey for medicine at the time, only six of which were ever activated. One of those companies was Brown-Forman, which now produces Woodford Reserve Bourbon on the site of the Prohibition era distillery.

In the mid-1930s, the Federal Alcohol Administration Act mandated that bourbon must be made using only newly charred barrels. Much of Kentucky's oak comes from Arkansas, and "you'll use more wood if you only use it once."

Process

By law, bourbon whiskey must contain at least 51% of corn. After cleaning, the corn is coarsely ground before being mashed and then mixed with limestone water and rye. If the whiskey is made by the sweet-mash method, that mixture is blended with barley and malt and, is then stirred, heated and cooled. Fresh yeast is added and the mixture is fermented in open-topped vats before being distilled into whiskey. In the more popular sour-mash method, the mash is blended with slightly sour boiling hot leftovers from an earlier distillation. By whatever method, the whiskey is then aged in wood barrels until it has attained the required levels of smoothness and complexity.



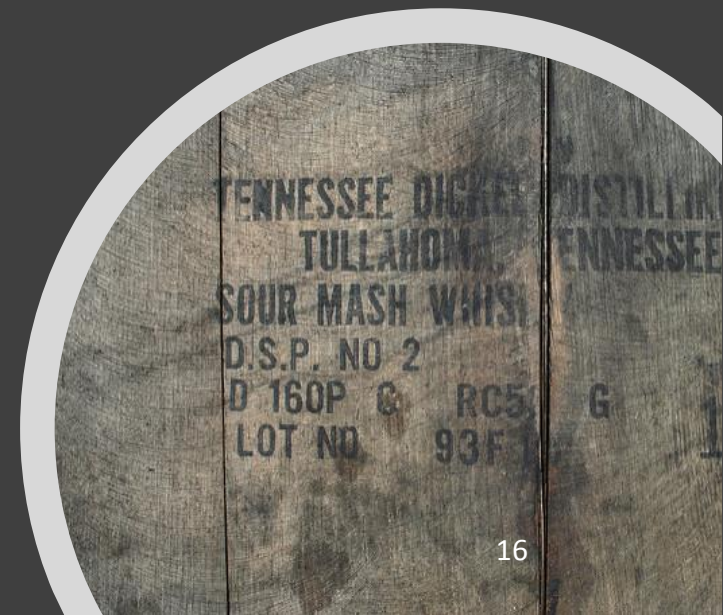
Rye, Mash, Sweet and Sour

“A [rye whiskey](#) has to be at least 51 percent rye in its mash bill. The composite of the rest of the mash bill can be made from either corn or barley.

“A mash bill is simply a ratio of grains used in making whiskey. By law, to be bourbon it has to be at least 51 percent corn; the remainder of that can be any grain we choose. Now, traditionally, a lot of bourbons are going to run around 70 percent corn with the remainder made up between rye and malt.

“Sour mash refers to putting the already-distilled mash back into your fermentation.

The sweet mash is how we do things, which is an older method. It means that only fresh water, grains and yeast are used in the fermentation process every time. It’s a harder way of doing things.





Types of Bourbon

Bourbon becomes truly refined and changed after a long period of time locked inside of its barrel. It is only after its “aging” period that the bourbon acquires its velvety smoothness. The secret is truly in the cask. Therein lies the difference between single barrel and small batch bourbons.

A particular brand’s standard bottle is a blend of many different barrels (of the exact same bourbon/mash bill), that is then “watered down” to the desired proof.



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Single Barrel

A single barrel is the bourbon from only one barrel, “watered down” to a desired proof. The barrel, which is usually hand picked by the master distiller based on the degree of fullness and richness in terms of body that it can lace the bourbon with. So each single-barrel bourbon is a distinct entity in the sense that it is representative of the unique flavor emanated by the wood – no two single barrels will ever taste the same. The world’s first single-barrel bourbon was Blanton’s which was introduced in 1984. Today, there is a range of single-barrel bourbons to choose from that include brands like Wild Turkey, Elijah Craig, and Jack Daniels. Elijah Craig single-barrel bourbons have a relatively strong ‘oaky’ and ‘smokey’ flavor compared to the others while Wild Turkey’s famed single-barrel bourbon, Kentucky Spirit has a distinct chocolate flavor and spicy richness.



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Single Barrel, Barrel Proof

Single barrel, barrel proof bourbon is bourbon that is straight from a single barrel that is uncut. That means the bourbon was bottled at the actual proof that an aged bourbon was barreled at. It's not cut down with water. We take it, filter it, make sure to clean all of the char out of it, and they will actually bottle it at that proof. As whiskey ages in barrels through the years — 10, 12, 14 years — you lose part of it through evaporation. And when evaporation happens your proof in the barrel can go up, sometimes as high as 150 proof.





'Small-batch bourbon' as a phrase rose to prominence with Jim Beam's introduction of its famed bourbons namely Booker's and Knob Creek. A master blender finds at his disposal several barrels of exceptional bourbon, he can use his discretion to mix content of all or some of these barrels to create perfectly crafted "small-batch" bourbon. This is a standard practice followed by many distilleries including Jim Beam whose popular "small-batch" bourbons include Baker's, Booker's, Knob Creek and Basil Hayden.

Small-batch Bourbon

Thank you!

We hope you enjoyed your bourbon tasting and history in bourbon!



How to contribute to DREAMS4U

- Website: <https://dreams4u.org>
- Have Amazon donate on purchases you are already making: <https://smile.amazon.com/ch/83-1968266> select DREAMS4U
- Send your credit card "spare change" to DREAMS4U automatically: <http://app.roundupapp.com/> select DREAMS4U for "credit card spare change"
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