

The Whiskeys

Rush Creek Distilling

Mash Bill: 65% Corn, 25% Wheat, 10% Malted Barley

Age: 2240 days (6.1 years)

Barrel: 53 gal char 3

KOVAL

Mash Bill: 51% Corn, 49% Millet

Age: 1692 days

Barrel: 53 gal, ZAK Barrel, char 3, toasted heads

Additional Info: Koval bourbon is certified organic and Kosher. All grain comes from a farm in Wisconsin and is milled, distilled, and aged at Koval.

Witness Distillery

Mash Bill: 75% Corn, 20% Wheat, 5% Malted Barley

Age: 54 months

Barrel: 53 gal white oak sourced from Barrel 53 Cooperage

Additional Info: We use unchlorinated, unfluorinated spring water to during mashing and proofing-down. Corn and wheat grown and sourced by our farmer friends in Fayette County. Mashed and Distilled in a mash tun, still and condenser we built ourselves. Located in downtown Vandalia directly across from the oldest state capital building in Illinois, where Lincoln first served in an elected position as an Illinois legislator.

Whiskey Acres Distilling Company

Mash Bill: 75% Single Varietal Yellow Dent Corn, 15% Soft Red Winter Wheat, 10% Malted Barley

Age: 2676 days (7 years, 4 months)

Barrel: Toasted, Char 3, 53 gallon Kelvin Cooperage

Additional Info: Whiskey Acres is Illinois' first estate distillery. We grow all of our own corn, wheat, rye and barely on our 5th generation family farm, and only utilize the "cream of the crop" for distilling. This barrel is one of the oldest we have ever released and is a showcase of our pursuit of identifying and utilizing the best corn varieties to make the best bourbon.

Judson & Moore Distillery

Mash Bill: 65% Red Corn, 25% Rye, 10% Malt

Age: Barreled 4/29/2020 (4yrs, 9days)

Barrel: Kelvin Cooperage - Medium Toast, #3 Char, 24mth air seasoned staves

Additional Info: This bourbon is made with the heirloom variety Bloody Butcher red corn which takes a familiar flavor profile, tones down the brightness of those flavors, and adds a mineral-like richness and spice.

FEW Spirits

Mash Bill: 70% Corn, 20% Rye, 10% Malted Barley

Age: 5 years

Barrel: Barrel Mill (Northern White Oak), full toast, char #3

Additional Info: Fermented utilizing non-traditional yeast strains. Stripped in a Vendome stainless column still and finished in a Kothe hybrid copper pot still. Produced in the birthplace of prohibition.

Blaum Bros

Mash Bill: 72% Corn, 23% Rye, 5% Malted Barley

Age: 7 years

Barrel: ISC 24 month air dried oak, char #3

Old Monroe Distilling Co.

Mash Bill: 60% White Corn, 25% Rye, 15% Malted Barley

Age: 5.5 years

Barrel: American white oak #2 char with French oak heads

Additional Info: Made from 100% Illinois-grown grain.