



The Terroir of Whiskey: A Distiller's Journey into the Flavor of Place



Rob Arnold
Master Distiller
Firestone & Robertson Distilling Co.



Rob Arnold, master distiller at Firestone & Robertson Distilling Co., is a native of Louisville, Kentucky, and a third-generation member of the whiskey industry. Arnold holds a Bachelor's Degree in Microbiology from the University of Tennessee; a Master's Degree in Biochemistry from the University of Texas Southwestern Medical Center, and a Ph.D. in Plant Breeding & Genetics from Texas A&M University.

Arnold was the first employee at F&R, joining the company in 2011. He has overseen the creation and innovation of TX Whiskey and TX Bourbon, as well as the research and development of the distillery's yet-to-be released products. Some of his major accomplishments are the isolation of TX's wild proprietary yeast strain, the establishment of TX as a single-farm distillery, and the development of proprietary toasting/charring recipes for their oak barrels. He is currently pioneering the breeding and selection of novel, flavorful grain varieties specifically tailored for whiskey.



Arnold is also a writer. He is the co-author of *Shots of Knowledge: The Science of Whiskey*, and his second book *The Terroir of Whiskey: A Distiller's Journey into the Flavor of Place* was released in 2020. In 2019, he was the lead author on a scientific research paper that showed for the first time that terroir does indeed impact the flavor of whiskey.



This week's guest on Spirits of Whisk(e)y is Rob Arnold, Master Distiller at Firestone & Robertson Distilling Co., in Fort Worth, Texas, makers of TX Whiskey. Fort Worth, aka Cowtown, was at one time home to the world's largest horse and mule market. Now, however, thanks to the pioneering work of this third-generation whiskey professional and bona fide Renaissance man, it's a center of whiskey innovation. Listen and learn how the author of *Shots of Knowledge: The Science of Whiskey* (2016) and *The Terroir of Whiskey: A Distiller's Journey into the Flavor of Place* (2021) left his native Louisville to blaze his own whiskey trail, in the process earning a PhD in plant breeding and genetics at Texas A&M University. Then whet your appetite with Chef Louise Leonard's suggestions for pairing TX Pedro Ximénez sherry cask-finished Straight Bourbon with an exquisite Spanish flan, featuring flambéed apricots, cherries, and plums. This decadent dessert, which picks up the bourbon's caramel and candied nut notes, makes for a perfect after-dinner treat.

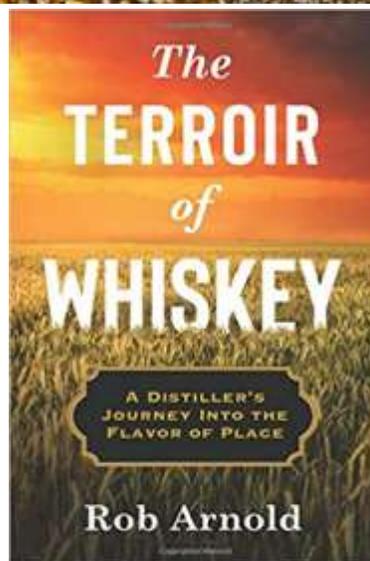


About Firestone & Robertson Distilling Co.

Established in 2010 by Leonard Firestone and Troy Robertson, and now part of the Pernod Ricard spirits family, TX Whiskey is a premier brand with an artisanal distillery, hoping to connect and inspire people through whiskey. Located in Fort Worth, TX, the brand's Whiskey Ranch sits on 112 acres of historic golf grounds and is one of the largest whiskey distilleries. With a mission to create innovative whiskeys and extraordinary experiences, the brand launched its first expression TX Blended Whiskey in June 2012, which was awarded both "Double Gold" and "Best American Craft Whiskey" honors at the 2013 San Francisco World Spirits Competition. In 2016, the brand continued to be an



industry innovator with the release of TX Straight Bourbon, a spirit that showcases the unique terroir and flavors of North Texas, which was awarded Gold Medal honors twice in 2020 in the “Small Batch – Up to 5 Years” category at the San Francisco World Spirits Competition and the International Spirits Challenge in England. For more information, please visit www.frdistilling.com.



You can purchase *The Terroir of Whiskey, A Distiller's Journey Into The Flavor of Place* here:

https://www.amazon.com/dp/0231194587/ref=as_sl_pc_tf_til?tag=spiritsofwhis-20&linkCode=w00&linkId=e9c3deb75d3f094d5927ce092f8c7205&creativeASIN=0231194587