

# GREENBAR DISTILLERY | WHISKEY

## HOW COULD WE MAKE A MORE COMPLEX WHISKEY?

By thinking of wood as an ingredient rather than just a barrel.



Whiskey gets all its color and most of its flavor from wood. So why do distillers limit themselves to just white oak wood? Wonder no more. This is the world's first whiskey matured with **six** kinds of woods to help you explore the frontiers of flavor. Savor it neat or add new life to your favorite cocktails.



SUGAR, COLOR  
+ ADDITIVE FREE



WHISKEY



1 BOTTLE SOLD =  
1 TREE PLANTED



1.5 OZ = CARBON  
NEGATIVE FOR 1 DAY

### DESCRIPTION

A new kind of whiskey for those with adventurous palates

### TASTING NOTES

Dark fruit, butterscotch, black tea, vanilla and baking spices

### INGREDIENTS

100% malted barley

### WOODS

White oak, hickory, maple, mulberry, red oak, grape

**TYPE** American single malt

**ALCOHOL** 42% & 57.5% ABV

**AGE** More than 2 years

**SUGAR | COLOR**

**ADDED** None

**AVG PER 1.5 OZ | 45 ML**

100 CALS, 0g CARBS

0g PROTEIN, 0g FAT

**SIZES/PACK** 750ml/6



### WALK IN THE WOODS

2 oz Greenbar Single Malt whiskey

1 oz Greenbar Poppy amaro

Stir & strain into rocks glass

Garnish with expressed citrus peel

# Frequently Asked Questions

## Why use different woods to make whiskey?

Mostly curious. Wanted to see how the rest of the forest tasted.

## Why isn't everyone using different woods?

Most distillers treat wood as containers first and sources of flavor second. For us, it's the other way around. We had to develop some in house techniques to bring the flavors of these additional woods into whiskey making, including switching from 55 gallon to 1,000-2,000 gallon barrels and toasting large, thick staves in house for staving.

## Are you using six different kinds of barrels?

We use 1,000-2,000 gallon white oak barrels for storage, aging and capturing the flavor of that particular tree. We then bring in large, thick staves of the other five woods that we weather & toast in house and insert into the barrels for additional flavor and complexity.

## Do you use wood chips?

We use thick planks, not wood chips. The planks measure about 2" x 9" x 24" depending on the wood. Thicker wood toasts heavier on the outside, medium on the inside -- just like cooking food on a grill. When whiskey goes in and out of the wood, it picks up these complex flavors. In contrast, small wood chips all toast at the same level and produce more monotonous flavors.

## What flavors do each of the woods add?

- ★ White Oak - vanilla & spice
- ★ Red Oak - clove & cinnamon
- ★ Hickory - plum & apricot
- ★ Mulberry - dry figs & currants
- ★ Grape - Ceylon black tea
- ★ Maple - butterscotch

## How'd you pick these woods?

We tested more than 30 different types of wood and settled on these six for their unique, complementary flavors.

## How long do you age the whiskeys?

Until it tastes good! Right now, we're bottling three-year old whiskey. We don't list specific age ranges for two reasons. One, age is not an accurate indicator of quality. Two, because most of the woods we use release flavor at different times, we must add and remove staves throughout the aging process and this does not mirror the "fill it and forget it" measure of time used in conventional whiskey making.

## Is this just an attempt to make whiskey faster?

No. We're not trying to make conventional whiskey faster. We're making a new kind of whiskey in as long as it takes for it to taste good.

## Many whiskey makers buy from a large distillery and blend or finish on site. Is this how you make yours?

No. We ferment, distill and age all in house. We even season and toast all of the non-conventional woods in house. Visitors can tour Greenbar Distillery and see how it's done.

## Do you add anything to the whiskey for taste or consistency?

No. We don't add sugar, caramel or other additives.

## How do you recommend drinking this whiskey?

Like any other -- neat or in simple cocktails. Just expect more flavor.

## Where does the name SLOW HAND come from?

We use slow, temperature controlled fermentation to make SLOW HAND. It gives yeast more time to create better flavors. We embrace the idea of taking our time at each step in making spirits.

