

PEACH STREET DISTILLERS

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NEWS

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Peach Street Distillers Releases Colorado's First Bourbon *First Legal Colorado Bourbon Available in Limited Release*

Palisade, Colo. – After more than two long years in the barrels, the wait is finally over for Colorado spirits lovers. Peach Street Distillers, distillers of the popular Goat Vodka and Jackelope Gin, have released the first legal bourbon ever made in Colorado. Peach Street Distillers' Straight Bourbon Whiskey hit the shelves of their tasting room Friday where anxious patrons eagerly awaited the opportunity to purchase a bottle of the historic, caramel-colored elixir.

"I've been dropping by every week for what seems like an eternity, but they say the finest things are worth waiting for," said Grand Junction resident, Josh Williams, who purchased one of the very first bottles.

An elated Rory Donovan, Co-founder of Peach Street, agreed. "Waiting for this bourbon has proved to be quite an exercise in restraint, but the rewards are well worth it." According to Donovan the bourbon is light on the palate, revealing soft caramel flavors and cereal notes with aromas of light oak and vanilla. The bourbon is proofed at 46% alcohol by volume, or 92 proof, according to Head Distiller, Davy Lindig's, specifications. Each 750 ml. bottle is hand-numbered by Lindig and features a black wax-dipped top.

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The initial release of Peach Street's Bourbon is limited to only 200 bottles available only at the distillery, which is located in the heart of Colorado's wine country in downtown Palisade. Peach Street continues to distill bourbon on a regular basis, and a peek into their barrel-aging warehouse, or "rick house," reveals stacks of new oak barrels carefully doing their part to help craft the small-batch Colorado spirit. The bourbon will be released statewide in the spring.

A common misunderstanding is that Bourbon must be made in Kentucky, and although there are strict laws governing what a bourbon is, the spirit can technically be made anywhere in the United States. According to the Alcohol and Tobacco Tax and Trade Bureau, Bourbon must be made from at least 51 % corn, aged for not less than two years in new charred American oak barrels, and nothing can be added at bottling to enhance the flavor or color. As with all of Peach Street's spirits, they use local, Colorado ingredients, including the famed sweet corn of Olathe.

Donovan founded Peach Street Distillers in November of 2005 with Bill Graham and David Thibodeau, two close friends hailing from Durango, and also Co-Founders of Durango's Ska Brewing Company. The three chose to locate the distillery in Palisade because they could not pass up the generous bounty that Palisade had to offer; Cool nights, warm days and low humidity create the perfect growing conditions for many types of fruits such as grapes, apples, and, of course, the famous Palisade Peach. In addition to the bourbon, vodka and gin, once a year Peach Street hand-crafts limited eau-de-vies using the fruits of that year's harvest.

Peach Street's Goat Vodka and Jackelope Gin are available in Colorado, Oregon, California, and Kansas. All Peach Street products are available in the Tasting Room, located within the distillery at 144 S. Kluge, Palisade, Colorado. For more information please visit www.peachstreetdistillers.com or call 970-464-1128.

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