

CINNAMON MOONSHINE



AWARDS

2016 SILVER

**SAN FRANCISCO WORLD SPIRITS
COMPETITION**

2017 SILVER

AMERICAN DISTILLING INSTITUTE

2017

**AMERICAN DISTILLING INSTITUTE: BEST OF
CATEGORY**

2019 SILVER

AMERICAN CRAFT SPIRITS ASSOCIATION

2020 SILVER

**AMERICAN CRAFT SPIRITS ASSOCIATION
PACKAGING COMPETITION**

2020 GOLD

LAS VEGAS GLOBAL SPIRIT AWARDS

Wyoming has a rich history of moonshining. Our sparsely populated spaces and propensity for outlaw antics made our state an ideal place to produce illicit alcohol. While we of course are doing it legally, we are taking cues from the history that surrounds us to inform our production methods.

Cinnamon is so versatile! But, finding a true cinnamon flavor in a spirit is difficult. There's hot cinnamon and candy cinnamon, but the one used in our Cinnamon Moonshine is a true baking cinnamon. You can put it with just about anything to add a lovely complementary flavor to your drink.

DESCRIPTION

- 35% ABV
- Original Moonshine base infused with whole cinnamon sticks and lightly sweetened with brown sugar

TASTING NOTES

NOSE: Cinnamon streusel, warm

TASTE: Layers of cinnamon from sweet to dark, cinnamon roll

HOW TO DRINK IT

- Mixes with just about anything
- Great for fall and winter drinks but surprisingly good in lemonade and ginger beer
- Works as a base spirit or as a modifier

KEY SELLING POINTS

- Real cinnamon and brown sugar
- Lightly sweetened
- Great on its own or mixed in a drink
- A fan favorite