



ORIGINAL MOONSHINE



AWARDS

2015 BRONZE

**NEW YORK INTERNATIONAL SPIRITS
COMPETITION: UNAGED WHISKEY CATEGORY**

2016 BRONZE

**SAN FRANCISCO WORLD SPIRITS
COMPETITION**

2016 BRONZE

**NEW YORK INTERNATIONAL SPIRITS
COMPETITION**

2020 SILVER

**AMERICAN CRAFT SPIRITS ASSOCIATION
PACKAGING COMPETITION**

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.

Our Original Moonshine is not simply our whiskey before it has been aged. In fact, it's not a whiskey at all since it uses a historic recipe of corn and sugar as the mash. These ingredients were readily accessible around Wyoming during prohibition and the purchase of them was easy to explain as feed for livestock and supplies for a ranch. Our production methods reflect those that would have been used by skilled moonshiners to create a distilled product that was as refined as they could achieve on their equipment, while leaving it anything but neutral. Our moonshine is clean and drinkable right out of the bottle, but certainly not neutral.

DESCRIPTION

- 50% ABV
- Made from Wyoming grown beet sugar and corn
- Inspired by Wyoming's rich moonshining tradition

TASTING NOTES

NOSE: Sarsaparilla, old timey penny candies, marshmallow, pleasant 100 proof heat

TASTE: Marshmallow cream, slight anise, and root beer, warms you up from the inside out

HOW TO DRINK IT

- Substitute it for tequila, vodka, or a white rum for a distinct twist on your cocktail

KEY SELLING POINTS

- Made from a historic moonshine recipe
- 100 proof
- Very prominent flavor profile in cocktails