

PINE BARRENS®



PRODUCER PROFILE

Owned by: Richard Stabile
Distiller: Richard Stabile
Year founded: 2007
Region: New York
Country: United States

Cherrywood Smoked Malt NV

DISTILLERY DESCRIPTION

Long Island Spirits is the first distillery on the island since the 1800's. Pine Barrens is named after the central Suffolk County, New York pine and wetland area, which once spread out over a quarter million acres and which is home to the Glacial and Magothy aquifer, which delivers the purest water in the United States. These are the same waters that are sourced for the single malt whiskies and the barrel-aged gin.

SPIRIT DESCRIPTION

Master Distiller Rich Stabile first brews English style Barley Wine Ale, a heavily hopped hearty brew. This Barley wine is then double pot distilled in copper pot stills to create Pine Barrens American American Single Malt Whisky. With this new Cherrywood Pine Barrens, the malts used in the brew are soaked over Cherrywood to add an additional layer of flavor prior to the fermentation process. Not peated, but a sweet smoky aroma enhances the spirit.

TASTING NOTES

Sweet smoky aroma is added to the rich and spicy malt flavor of the small batch American Single Malt.

RECOMMENDED APPLICATIONS

Neat or 1 Large Round Cube; paired with Chilean Sea Bass

TECHNICAL DATA

Alcohol: 95 proof
Mash Bill/Composition: 100% Cherrywood Smoked Malted Barley

PRODUCTION PROCESS

Distillation: Double pot distillation.
Aging: Aged for a minimum of one year in 10 and 30 gallon new American oak barrels.
Bottling: Hand bottled and packed in six bottle cases.
Sizes Available: 375ml

