

PINE BARRENS®



PRODUCER PROFILE

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

American Single 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

Pine Barrens is the First American Single Malt Whisky to be distilled on the North Fork of Long Island. Pine Barrens' mash is 10% ABV barley wine ale with an IBU rating (International Bitterness Units) of 70. The finished ale is first fermented by Master Distiller, Richard Stabile, followed by a double pot distillation. The distilled ale is aged in petite new American oak casks to attain a uniquely expressive high-quality single malt whisky.

TASTING NOTES

Pine Barrens American Single Malt Whisky is the perfect fusion of craft brewing and small batch distilling. Spicy, rich velvety smooth maltiness with sweet hints of nutmeg, cinnamon, and caramel on the finish. A hint of tangy bitterness from the hoppy ale wash shines through.

RECOMMENDED APPLICATIONS

Neat or 1 Large Round Cube; paired with a robust Cigar

TECHNICAL DATA

Spirit Name Meaning:

Pine Barrens Whisky is named after the central Suffolk County, New York pine and wetland area, which once spread out over a quarter million acres. The Pine Barrens is home to the Glacial and Magothy aquifer which delivers the purest water in the United States, the same waters that are sourced for the Pine Barrens Single Malt Whisky.

Alcohol:

95 proof

Mash Bill/Composition:

100% Malted Barley

PRODUCTION PROCESS

Fermentation:

Instead of creating whisky from a regular mash, Pine Barrens uses an actual finished 10% ABV barley wine English styled ale beer that has a high hop count of 70 IBUs.

Distillation:

Double pot distillation.

Aging:

Aged for a minimum of 1 year in 10 and 30 gallon new American oak barrels.

Blending:

Bottled by hand and packed in 6 bottle cases.

Sizes Available:

375ml

