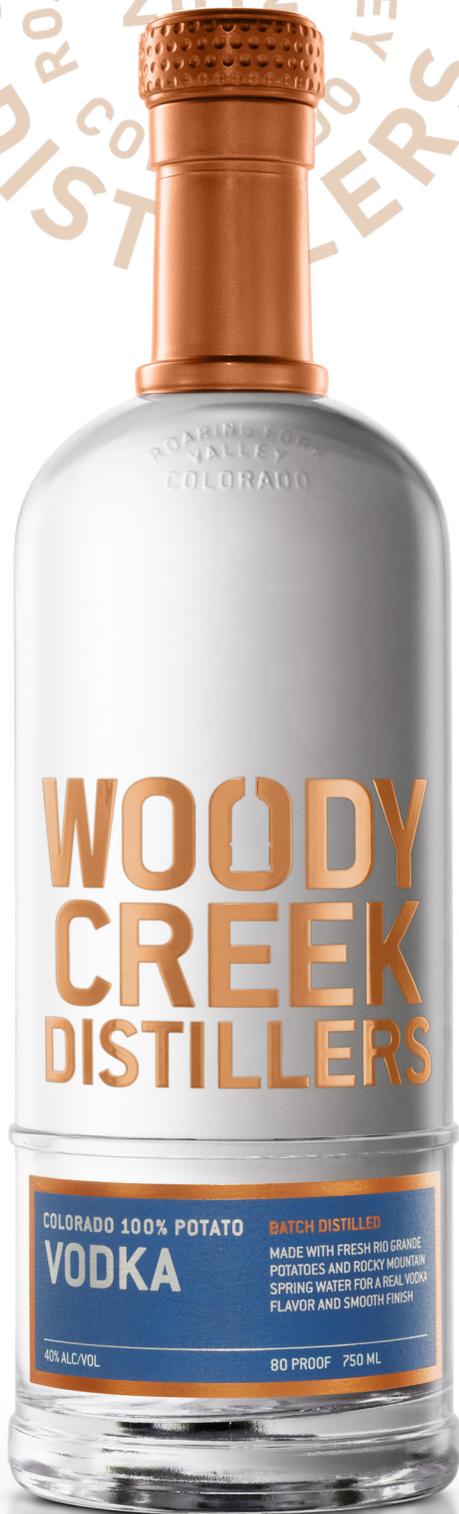


WOODY CREEK
ROARING FORK VALLEY
EST 2012
DISTILLERS



WOODY CREEK VODKA

Base Material

Woody Creek Distillers uses 100% Rio Grande potatoes as our base material for all our white spirits. Some are estate grown on our ranch in Woody Creek and the rest come from our farm partner in Colorado's San Luis Valley.

Harvest

We harvest our potatoes in September/October at 3 months old; just long enough to reach full maturity but before they grow the thick skin typical to potatoes in the russet family.

Cooking

Potatoes are washed, riced (mashed) and in our 7500 Ltr jacketed tanks within days of harvest. Freshness is key! Each tank is filled with ~12,000lbs of potatoes then Rock Mountain water is added to the 6000 Ltr wash line and the 5 hour cook begins. Natural enzymes and cooking is necessary in order to convert starches in the potatoes to sugar, this process is known as saccharification.

Transfer and Fermentation

Once the cook is finished the potato mash is transferred to one of six 7,500 Ltr jacketed fermentation tanks. During fermentation we pitch a distiller's yeast to process the sugar into alcohol, without significantly affecting the flavor of the mash. We've found that a longer fermentation (48-60 hours) combined with truly fresh young potatoes yields a deeper, wider range of flavor.

Distillation Part 1, from mash to low wine:

When the mash reaches a hearty 9% abv it is then pumped out of the fermentation tanks directly into our 36" diameter "Beer Stripping Still" that we've named Oscar. Oscar is a big column still for a craft distillery and is capable of running continuously. Our batch sizing is standardized at 12,000 liters, (aka two 6,000 liter fermenters). After the first run through Oscar our "low wine"* is at 75% abv!

Dilution Part 1, preparing for final distillation:

The low wine must be diluted from 75% to 35% abv before final distillation. RO (reverse osmosis)* water is used so as not to impact the flavor.

Distillation Part 2, from low wine to spirit:

The low wine is then pumped directly into Maisy, our CARL hybrid still, where it's brought up to a robust 96% abv.

Dilution Part 2, Proofing:

To bring our 96% abv liquid down to the industry standard 40% abv for bottling we blend with RO water once again. Before bottling, the vodka is held in a blending tank with other batches to ensure consistency.



Filtration and why we choose not to

The purpose of filtration, as the last process before bottling, is to clean up the spirit of any unwanted flavors and textures. The decision to only use fresh locally grown Rio Grande potatoes in the pursuit of making a World Class American Vodka is also the reason why Woody Creek Vodka is not filtered. Our Vodka is designed specifically to have a robust flavor profile, including a viscous texture; neither of which we have any desire to eliminate or reduce.

The Numbers etc. In Short:

- Young Rio Grande potatoes are harvested at 3 months.
- Cooking/Fermentation tanks are 7,500Ltrs.
- 12,000 lbs of potatoes + rocky mountain water = 6,000Ltr wash line in the tanks
- Cooking time = 5 hours
- Fermentation time = 48-60 hours
- Fermented mash = 9% abv
- Two 6,000Ltr tanks = One 12,000Ltr distillation run
- Oscar = 36" diameter "Beer Stripping" Column Still
- One pass through Oscar turns 9% abv mash to 75% abv low wine
- Low wine is diluted back to 35%
- Maisy = Hybrid Pot/Column Still
- One pass through Maisy turns 35% low wine to 96% abv spirit.
- Vodka is brought down to 40% abv with RO [Reverse Osmosis] water
- Blended in holding tanks with other batches for consistency

