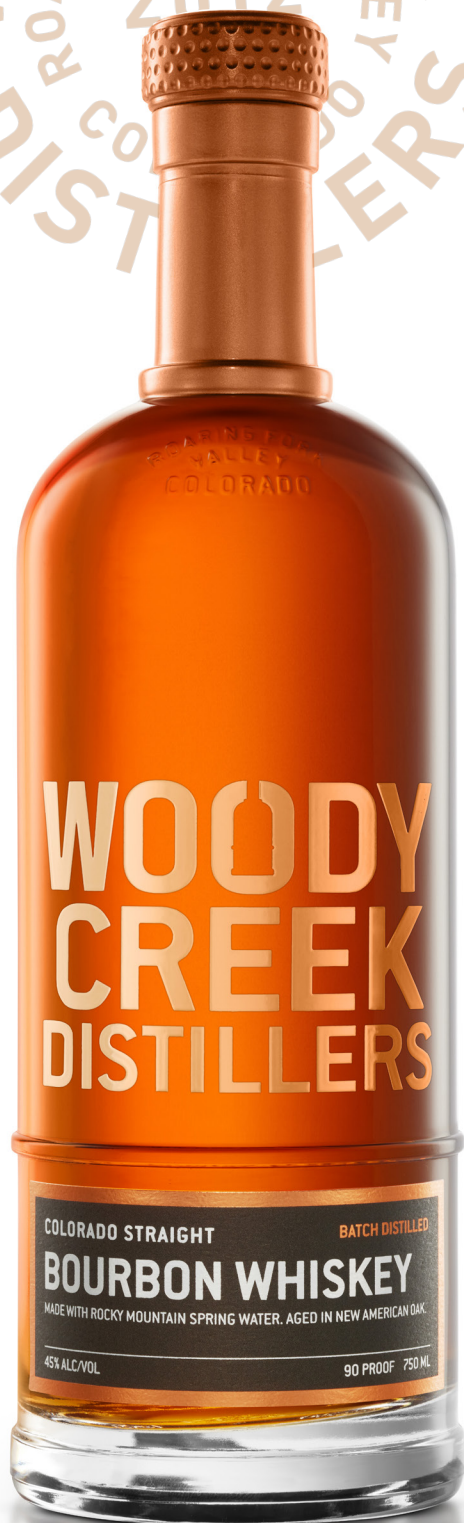


WOODY CREEK
ROARING FORK VALLEY
EST 2012
DISTILLERS



WOODY CREEK STRAIGHT BOURBON WHISKEY

Mash Bill

We source all our grain from Colorado farmers and Coor's Golden Malting. Our Straight Bourbon Whiskey mashbill is:

- 70% #2 Dent Corn
- 15% Elbon Rye
- 15% Malted Barley

Milling and Cooking

Afer receiving the grain, we mill onsite to a 1/16th sieve (coarse flour consistency). The milled grain and pure Rocky Mountain water are then combined and brought to the 6,000Ltr mark in the cookers. Cooking takes 3-5 hours.

Note: Malted Barley contains a natural enzyme that helps control saccharification and liquefaction, no additional enzyme is needed.

Transfer and Fermentaion

When the cook is done, we transfer the mash (aka beer) to a fermentation tank of equal size. A Distiller's Yeast is pitched and fermentation begins. A typical fermentation takes 4.5 days, yielding a mash at 8-10% abv. [JY2]

Distillation Part 1, Oscar

Oscar is our 36" diameter Beer Stripping Still. He's able to take a 12,000Ltr batch (two 6,000Ltr fermentation tanks combined) from 8-10% abv to 75% abv in just one run.

Dilution Part 1

For safety reasons and to create a more refined spirit we dilute our now 75% abv distillate down to resulting low wine 35% abv with RO water.

Distillation Part 2, Maisy

For the final distillation the 35% abv spirit is pumped into Maisy, our hybrid still, and one of the short 4 plate columns is turned on. It's here that we capture the spirit bound for barrel aging, the heart of the distillate, at 75% abv. From our initial volume of 1,200 Ltrs, only 786 Ltrs will see the inside of a barrel.

Dilution Part 2

Before our bourbon goes into barrels for aging, we bring it down to 60% abv with RO water. This is the personal preference of our master distiller, as it's about 5 degrees higher than most American whiskey producers who barrel at 55%.

Aging

Barrels are transferred to our 10,000 sq ft rickhouse in Cattle Creek, about 10 minutes down the road, where they'll rest until pulled for blending and bottling.

Blending and Bottling; Dilution Part 3

Woody Creek Straight Bourbon Whiskey is a blend of barrels between 4 and 6yrs old. We blend for flavor consistency across batches, then bring the bourbon down to 45% abv for bottling.