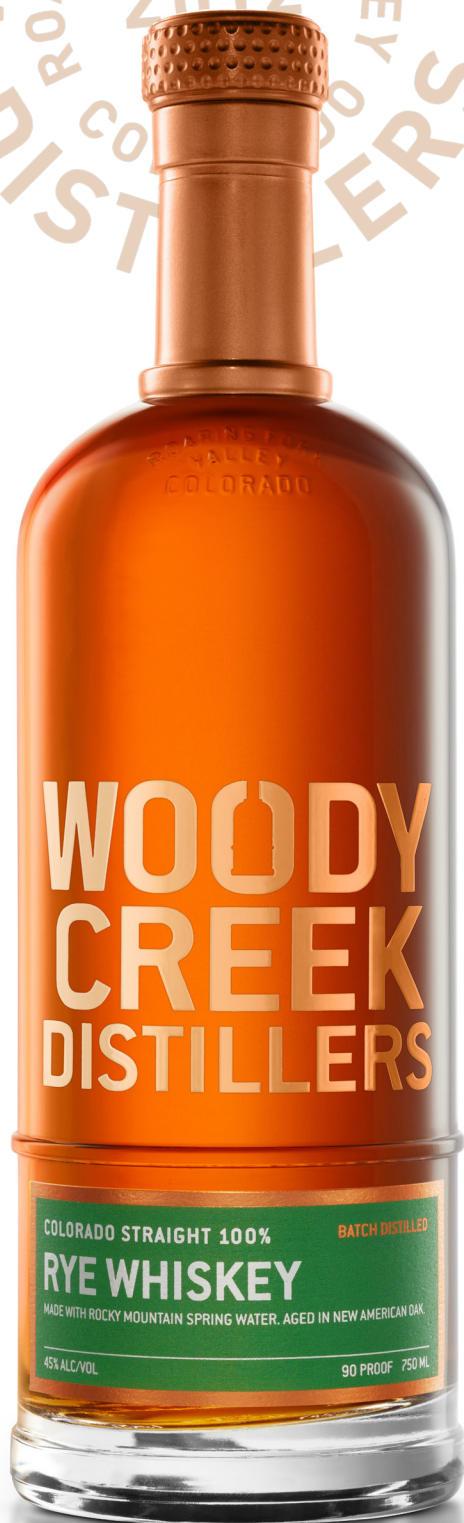


WOODY CREEK
ROARING FORK VALLEY
EST 2012
DISILLERS



WOODY CREEK STRAIGHT RYE WHISKEY

Mash Bill

This is an easy one! Our Rye Whiskey is made from 100% Colorado Elbon Rye. That's it.

Milling and Cooking

Aer receiving the rye, we mill onsite to a 1/16th sieve (coarse flour consistency). The milled rye and pure Rocky Mountain water are then combined and brought to the 6,000Ltr mark in the cookers. During cooking an all-natural enzyme is added to help convert the starches to sugars (saccharifacon) and help control foaming (liquefacon). Cooking takes 3-5 hours.

Transfer and Fermentaion

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

Distillation Part 1, Oscar

Oscar is our 36" diameter Beer Stripping Sll. He's able to take a 12,000Ltr batch (two 6,000Ltr fermentaon 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 disllate down to resuling low wine 35% abv with RO water.

Distillation Part 2, Maisy

For the final distillation the 35% abv low wine 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 the rye goes into barrels for aging, we bring it down to 60% abv with RO water. This is the personal preference of our disller, as it's about 5 degrees stronger than most American whiskey producers who barrel at 55%.

Aging:

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

Blending and Boling; Watering Part 3

Woody Creek Straight Rye Whiskey is a blend of 4 to 6yr old barrels. We blend for flavor and consistency across batches, then bring the rye back down to 45% abv for boling.