

Stillhouse Info

Mashbill:

Vodka: 68% corn, 16% wheat, 16% malted barley (old recipe was 60% corn, 20% wheat, 20% malted barley)

Gin: 68% corn, 16% wheat, 16% malted barley.

Barrel Aged Gin: 68% corn, 16% wheat, 16% malted barley. Aged 3 months in ½ new, ½ used bourbon barrels.

White Whiskey: 60% corn, 20% wheat, 20% malted barley

Yearling Bourbon: 60% corn, 20% wheat, 20% malted barley, variety of barrel sizes and proofs.

Old Scout Bourbon: 60% corn, 36% rye, 4% malt, 53 gallon barrels, proof out of the barrel is approx 121 (60.5% abv)

Old Scout Rye: 95% rye, 5% malted barley, 53 gallon barrels, proof out of the barrel is approx 121 (60.5% abv)

Very Old Scout: 75% corn, 21% rye, 4% malted barley. There were 3 vintages of this product. 11YO (blend of 11, 12, 13), 14YO (blend of 14, 15, 17, 19) and 19 (blend of 19, 21)

All grains are non-GMO.

Gin Botanicals:

Vapor infused mix of juniper, coriander, cardamom, angelica root, orange peel, lemon peel, black pepper. It's light in juniper and heavy on the citrus. We don't provide any quantities on our ingredients.

The same botanicals are used for the barrel aged gin.

Proof off the still:

Vodka: 190 or above. Usually about 192. By law it has to be 190 or above.

Gin: About 190.

Almost all of our whiskies come around 140-142.

Filtration:

Vodka: Triple Filtered

Gin: Triple Filtered.

Our aged whiskies have NO carbon or chill filtration.

Aging process:

Our barrel house always has been exposed to the temperature changes of the environment. We believe Greenbrier County's wide daily temperature swings, and the subsequent expansion and contraction of the whiskey and the wood, makes an excellent place to age whiskey.

Our new rick house (barrel storage facility) doesn't even have insulation on the roof. We'll frequently see 30-40 degree changes on a daily basis.

Why Old Scout:

We wanted to be in the bourbon market before our own house distilled whiskey was mature. So, the search for a quality bourbon, worthy of attaching to the Smooth Ambler name began.

We're calling it **Smooth Ambler Old Scout** and they are curated whiskies – discovered by us as we were looking (scouting, if you will) for American whiskies with flavor and smoothness we admire.

We have hundreds of barrels of our own Smooth Ambler whiskey. We have no plans to slow down, nor to alter the course of any of the handmade spirits (aged or otherwise) that we produce. More small-barrel **Yearling Bourbon** will be available as the months progress and we'll also have some limited releases of additional aged whiskeys (two bourbons and a wheat whiskey). But, the majority of our own whiskey will be released once it's mature.

Our mindset on **Old Scout** is simple. We have the means to bring to market really smooth and delicious, aged whiskies that might otherwise not see the light of day; or might see it by being diluted or blended in some terribly undrinkable way that the distiller never intended.

In every liquor store there are spirits of questionable origin coupled with expensive marketing plans which invest heavily in obscuring that fact.

Trust us to do two things: always shoot straight with you, and bring you excellent stuff to drink. With **Old Scout**, we do both.