



# AMERICAN RESTED WHISKEY

## AWARDS:



## ABOUT

Our Rested Whiskey is made with a sweet white corn variety (instead of yellow dent #2) grown in 150 acres of the Pinckney Bend Valley by the Missouri Meerschaum Company. First, pot-distilled, then aged for one year in a 15-gallon, charred Missouri White Oak barrel from McGinnis Cooperage, this award winning spirit offers an unmatched whiskey experience that's true to its roots.

## FLAVOR PROFILE

This beautiful polished-mahogany color smells of honey, sweet corn and light toffee. There's no fight for dominance in nose or taste. The harmonious blend starts with a sweet, corn flavor followed by some mid-tongue heat. The spicy, oaky finish is long and rewarding.

### PINCKNEY BEND IRISH COFFEE

A New Haven Firefest staple, this is an easy Irish coffee that is sure to warm you up.

- 2 oz. Pinckney Bend Rested Whiskey
- 1 TBLS Brown Sugar
- 4 oz. Strong Coffee (heavier roasts tend to do best)
- Whipped Topping

Add brown sugar to coffee mug. Pour in whiskey and fill with coffee. Stir. Top with whipped cream.

### NOR'EASTER

A New England variation of a classic bourbon buck, the Nor'easter is a great drink to sip next time you're snowed in.

- 2 oz. Pinckney Bend Rested American Whiskey
- 1/2 oz. lime juice
- 1/2 oz. maple syrup
- 4 oz. ginger beer

In a cocktail shaker full of ice, combine bourbon, lime and syrup. Shake and strain into rocks glass with ice. Top with ginger beer.

### HORSEFEATHER

This venerable 1890's cocktail is popular in Kansas City. Our tasting room staffers have put a modern twist on this old favorite, and it was a huge success at our Christmas party.

- 2 oz. Rested American Whiskey
- 4 oz. Goslings Ginger Beer
- 3-6 dashes cocktail bitters
- 1/2 oz. Cherry Heering Liqueur
- Dash lime juice

Pour all ingredients over ice in a highball or collins glass. Stir. Serve with a lime twist.

**PREMIUM SPIRITS BY PASSIONATE PEOPLE**

**PINCKNEY BEND**  
DISTILLERY

573.237.5559

[pinckneybend.com](http://pinckneybend.com)

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# OUR STORY

## RIVERTOWN ROOTS

We're a small river town with a rich history. The historic nature of our town, along with the Missouri River's proximity to our front door, made it clear that we had a mission larger than just making and selling spirits. From a Lewis & Clark Whiskey stop to a known navigational hazard, Pinckney Bend's story is long and varied.

## PASSION + AUTHENTICITY

We strive to celebrate this history and the traditions of those who came before us. From the ingredients we use to the team members we hire, our core values and unbridled atmosphere are at the heart of every decision. Our goal remains simple, to produce premium quality, hand-crafted spirits worthy of their heritage, one small batch at a time.



# OUR HAND-CRAFTED SPIRITS



### AMERICAN GIN

Our signature blend of nine botanicals give this gin a crisper, fresher taste.

MicroLiquor Gold - 2011

San Francisco WSC  
Gold Medal - 2012

IWSC London  
Bronze - 2014



### HIBISCUS GIN

Inspired by native Missouri flora, this unique gin combines earthy hibiscus flavor with light floral notes of yarrow, elderflower, and cubeb berries.

San Francisco WSC  
Silver Medal - 2017



### CASK FINISHED GIN

Our award-winning American Gin finished in the same barrel as our award-winning American Whiskey, with strong oak and vanilla notes and a mellow botanical flavor.

San Francisco WSC  
Gold Medal - 2015



### NAVY STRENGTH GIN

Our newest spirit celebrates the long history of gin in the British Royal Navy, combining our American Gin flavor profile with a hefty proof fit for seasoned officers of Her Majesty's fleet.

Released 2017



### CLASSIC TONIC SYRUP

The only tonic syrup on the planet specifically developed to pair with the flavor of a companion gin. Fresher, bolder and more complex than ordinary tonic water, one taste will make you a believer.



### AMERICAN VODKA

A velvety smooth texture, uniquely subtle flavor profile, and a long, clean finish prove three grains are better than one.

MicroLiquor Gold - 2011  
USA Today Best Craft  
Vodkas, #4 - 2016



### RESTED AMERICAN WHISKEY

Blended corn whiskey with a hint of rye, 'rested' about one year in 15 gallon Missouri Oak barrels.

San Francisco WSC  
Double Gold - 2014



### APPLE AMBUSH WHISKEY

We start with blended corn whiskey and add cinnamon, spices, and sweet apple nectar for this smooth, easy drinking dram. Enjoy hot or cold, straight up or as a cocktail component.