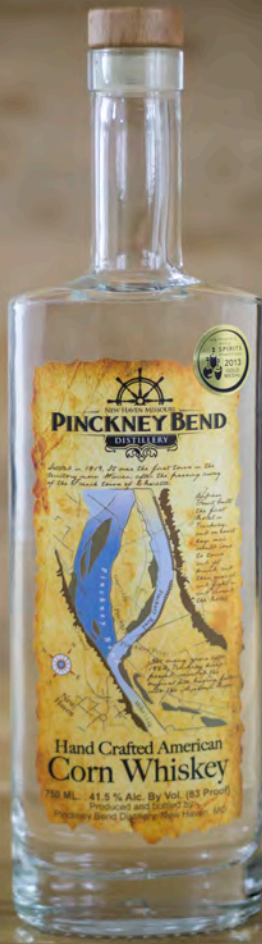




AMERICAN CORN WHISKEY

AWARDS:



ABOUT

Clear and formidable, our corn whiskey is lively and stays true to its historic, unconstrained roots. Pinckney Bend Corn Whiskey is made from locally-grown corn. It's pot distilled in small batches and brought down to bottling strength with water from 1200 feet deep Ozark Plateau limestone aquafir. Never made in bulk quantities, Pinckney Bend Corn Whiskey remains true to its heritage. This whiskey is an excellent example of what was produced by skilled distillers, sold by reputable merchants and consumed by working people in the early and mid 19th century.

FLAVOR PROFILE

Pinckney Bend Corn Whiskey exudes a pure, fresh aroma. Far from a 'moonshine', this full cut clear spirit is surprisingly smooth. The raw nose quality is far more subtle on the tongue, displaying a clean, crisp corn note. Short finish makes this an ideal 'bartenders' whiskey who's flavor profile can easily be adapted.

MISSOURI MULE

Developed in the Pinckney Bend Distillery Tasting Room

- 2 oz. Pinckney Corn Whiskey
- Few Dashes Angostura (Cocktail) Bitters
- Few Dashes Lime Juice
- 4 oz Ginger Beer

Fill rocks glass with ice. Add Corn Whiskey, cocktail bitters and lime. Top with ginger beer.

KEITH'S SPIKED CIDER

Distiller Keith Meyer created this base cider several years ago. With the addition of Pinckney Bend Corn Whiskey, this lovely hot drink gets even sweeter.

- 1/2 Gallon Apple Cider
- 1/2 Gallon Orange Juice
- 1 Bottle Pinckney Bend Corn Whiskey
- 1 Cup Honey
- 4 Cinnamon Sticks
- Handful of cloves and cardamon pods

Combine all ingredients into a large sauce pan. Bring to simmer for 1 hour. Keep warm while serving.

SWEET ADELINE

From Lauren Blake at Robost in Kirkwood MO

- 1 1/2 oz. Pinckney Bend Corn Whiskey
- 1/3 oz. Fleur de June
- 1/2 oz. Dolin Blanc
- Fresh cucumber and mint

Muddle produce, add spirits, shake with ice like crazy, double strain into cocktail glass, garnish with 3 thin slices of cucumber floated atop cocktail.

PREMIUM SPIRITS BY PASSIONATE PEOPLE

PINCKNEY BEND
DISTILLERY

573.237.5559

pinckneybend.com

For Distributor Information, Contact:

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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.