

Bourbon lover?  
Beer lover?  
This baby is for you.

RESERVOIR  
DISTILLERY

70% Corn, 15% Wheat and 15% Rye  
100% Virginia-grown

Aged for a minimum of three years in ten-gallon barrels, then finished in local Richmond, VA stout barrels for more than two years.

Reservoir® Distillery is a Double Gold award-winning craft distillery located in Richmond, Virginia. We perform every step in the distilling process in-house, from creating the mash bill to bottling the final product, using all local Virginia ingredients to create premium whiskeys.

#### NOSE

Warm gingerbread, chocolate orange and marmalade, molasses, toasted pecans, and raisins

#### PALATE

Cocoa, autumn baking spices, flinty undertones, chocolate gateau and molasses

#### FINISH

Deeply warming, mouth-coating, spearmint, cinnamon, and nutmeg

Holland's Ghost was a creative collaboration with the owner of the largest whiskey bar in Virginia. He requested we recreate an iconic whiskey lost to history. With our single grain mash bill whiskeys, we nearly nailed the recipe, but something was still missing. Barley. Our great friends at a neighborhood brewery were aging a heavenly stout beer in an ex-bourbon barrel. Once their ale was bottled, we poured fully-aged whiskey into that barrel and finished it for another eight months. Holland's Ghost was born, but its transcendent taste was no figment of our imagination. **Available for a limited time only.**

Provenance is paramount to us. Our grains are all Virginia-grown and come from farms within 45 miles of our distillery. We've acquired our own white oak which is crafted into barrels by a local mill and cooperage. These casks are returned to us with our signature alligator-char. The char inside our barrel imparts deep color and unparalleled flavors into our whiskeys.

Age does not equal maturity when it comes to whiskey. A balanced, nuanced whiskey is achieved over time as barrels oxidize. With our small barrel program, the quality of the distillate is supremely important when determining time with the wood. Every stage of production shows our dedication to time — from our open top fermentation process, which can take up to 11 days to utilize every flavor our yeast can provide, to our slow pot still double distillation, where depending upon barrel size, our distillate is narrow and precise.

Whether the spirit enters our large or small barrel program, each cask is monitored for progress. There is no set time for our maturation process. Every barrel is hand-tested to ensure it is fully developed and time to be bottled. Our techniques are not revolutionary, but our opinion on readiness is.

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750 ML. BOTTLES AVAILABLE — 53.5% ALC/VOL (107 PROOF)