

This is the Milkman your
father kept his eye on.

RESERVOIR
DISTILLERY

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

Aged for a minimum of two to three years in ten-gallon barrels,
then finished in a milk stout barrel for two and one half 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

Sweet red vermouth,
honeycomb, milk
chocolate, tootsie roll,
barley sugared candy,
butterscotch fudge

PALATE

Buttered waffle syrup,
cornbread, milk
chocolate pretzel,
lavender, cardamom,
toffee, vanilla

FINISH

Holiday
cinnamon,
peppermint,
cream

Holland's Milkman is a creative collaboration between Reservoir Distillery and select Richmond breweries. After the success of Holland's Ghost, we decided to kick it up a notch and finish our blended whiskey for an additional 18 months in a milk stout barrel to create a fresh take on the classic Holland's. As our most recent addition to the Holland's line, we're happy to announce, this rich "mealtime whiskey" is here to stay.

Provenance is paramount to us. Our grains are all Virginia-grown and come from within 45 miles of our distillery. We've begun to acquire 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)