



# Bare Knuckle American Wheat Whiskey

## The Spirit's Story

KO Distilling is proud to introduce our first brown spirit - *Bare Knuckle American Wheat Whiskey*. It is made with wheat, rye and malted barley all sourced from local Virginia farms. KO makes this spirit from scratch, by first milling the Virginia grains on-site. We then mash (i.e., cook), ferment and double-distill the whiskey to produce a premium spirit. From start to finish, it takes us 7-8 days to make this authentic, hand-crafted whiskey.

We then place the spirit in new charred American oak 53-gallon whiskey barrels made by a cooperage in Kentucky. Then we wait, which is the hard part. Over time the whiskey constantly interacts with the char and the oak itself. For Bare Knuckle American Wheat Whiskey, this "aging" process lasts for 1 year. We then bottle the whiskey on-site by hand.



## Tasting Notes

Bare Knuckle American Wheat Whiskey has a refreshing taste due to its high wheat-based mash bill (also known as a distiller's recipe). The wheat gives the spirit a sweet upfront flavor, while the rye provides a peppery finish. The aging of the whiskey in the barrel provides even more flavor to the spirit. With your first sip, you will detect caramel and vanilla flavors, which are further mellowed by elements of the oak itself.

Bare Knuckle American Wheat Whiskey is outstanding on the rocks. It can also be the foundation for any classic whiskey cocktail, including a Manhattan, Whiskey Sour or Old Fashioned.



VA ABC Code:

27901

ABV: 45% (90 Proof)

Size: 750 ml

Price: \$35.99

- Available for Special Order at any ABC store
- Available for sale and distribution out of KO's Distillery Store in Manassas, VA.
- KO is able to directly deliver this spirit to On-Premise Mixed Beverage (MB) licensees.
- Available on the shelves of 100 VA ABC Stores on January 1, 2017!

## Fast Facts

- Authentic whiskey is entirely made from scratch by KO Distilling.
- Bare Knuckle American Wheat Whiskey begins with 1,200 pounds of grain per batch, specifically:
  - 720 pounds of Virginia Wheat
  - 360 pounds of Virginia Rye
  - 120 pounds of Virginia Malted Barley
- The local grains are milled in-house and mashed in our 550-gallon mash tun; the mash is then fermented in fermentation tanks for 4-5 days; the fermented mash is then double-distilled using our Vendome 550-gallon copper pot/hybrid still.
- Placed in new charred American oak barrels to age for 1 yr.
- Bottled, sealed and labeled by hand.

DrinkKO Responsibly!



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### *The Distillery's Story*

KO Distilling is a new craft distillery located in historic Manassas, VA, which is approximately 30 miles west-southwest of Washington, DC. It was established in May 2013 by long-time friends and college classmates Bill Karlson and John O'Mara, hence the KO. The distillery opened its doors to the public on September 12, 2015. It is proud to be the 19<sup>th</sup> operating distillery in the Commonwealth of Virginia and one of over 1,200 (and growing) craft distilleries in the United States. KO partners with local small businesses, including local farms, to be able to operate their distillery and produce locally made spirits.

### *KO's Spirits*

KO Distilling makes, bottles, stores, sells and ships "clear" unaged spirits, including three gins and a white whiskey. It also makes, barrels and ages small batch "brown" spirits, including an aged wheat whiskey, rye whiskey and straight bourbon whiskey. KO will be releasing its first brown spirits in late 2016 and in 2017.

KO sources its wheat, corn, rye and malted barley to make small batch wheat whiskey, rye and bourbon from local farms. In so doing, it supports a grain-to-glass concept for alcoholic beverage products, similar to the farm-to-table food model for restaurants. This helps small businesses in the area work together to support the local economy. KO spirits are certified as *Virginia's Finest* products and as *Craft Distilled Spirits* by the Virginia Department of Agriculture and the American Distilling Institute, respectively.

### *KO's Facility*

KO Distilling is both a local manufacturing plant and a travel/tourism destination. In its 12,000 sq ft facility, the distilling plant features a 550-gallon Vendome copper pot/hybrid still, a similar sized mash tun, fermentation tanks, grain handling system and bottling area. Unlike many craft distilleries, KO also has a barrel-storage where spirits can be aged. That area is 4,000 sq ft and can hold up to 1,000 53-gallon charred oak whiskey barrels. As a destination, KO has a beautifully decorated 2,500 sq ft visitors center used for tastings, guided tours and special events, including private functions.



### *Hours Open to the Public:*

**Thursday: 1:00 - 6:00 p.m.**  
**Friday: 1:00 - 7:00 p.m.**  
**Saturday: 12:00 - 7:00 p.m.**  
**Sunday: 1:00 - 6:00 p.m.**  
**Monday, Tuesday & Wednesday: Closed**

- Tours, tastings and special events at other times possible
- Check KO's web site or social media platforms for updates on operational hours, such as on holidays
- A person having a tasting or purchasing spirits must be at least 21 years old