



SPIRIT WORKS DISTILLERY FAQS

When was Spirit Works Distillery founded and where is it located?

Spirit Works Distillery is a grain-to-glass distillery founded by Timo and Ashby Marshall in 2012, located at The Barlow in downtown Sebastopol, CA (West Sonoma County).

Who is the Distiller?

Co-founder Ashby Marshall heads up distilling and product development at Spirit Works Distillery. Ashby is one of the small but growing community of women at the helm of a still in the overall industry. Distiller and production Manager Lauren Patz is also a huge asset on the production floor alongside Ashby.

What products does Spirit Works make?

Spirit Works Distillery distills artisan Vodka, Gin, and Sloe Gin using the grain to glass method which allows us to create a truly premium product. We have also released three barrel-aged products including Barrel Gin, Straight Wheat Whiskey, and Straight Rye Whiskey.

Where does Spirit Works source ingredients for its spirits?

We source organic and local ingredients as often as possible. Our grain base for all products except our Straight Rye Whiskey is organic Hard Red Winter Wheat grown in Northern California. We strive to support local sources and also use the highest quality, non-GMO ingredients in our products.

What flavors inspire your Gin, Sloe Gin and Vodka?

Since our vodka is distilled from whole wheat, it maintains a lot of cereal character that you wouldn't normally find in vodka – rich notes of vanilla and caramel, with a soft and round mouthfeel. It makes an excellent sipping vodka, but can also add some really unique aromas and flavors to a cocktail.

The vodka becomes the base of our gin, maintaining that round mouthfeel and a bit of sweetness. Our gin combines traditional juniper notes with spice from

cardamom and coriander, as well as fresh lemon and orange peel. There is a nice earthiness from the spices, but also a lovely citrus aroma from the fresh zest and a bright floral component from hibiscus.

While our sloe gin is made in the traditional way using whole sloe berries, we have tailored our recipe to appeal to a more modern palate. It's not as sweet as what you might find in the UK and maintains more of the fresh berry brightness and aroma, making it perfect for cocktails.

What's the idea behind the “grain to glass” philosophy?

The ‘grain to glass’ philosophy means that we bring in whole grain – for us, organic, California-grown Hard Red Winter Wheat – which we mill, mash, ferment, distill, and bottle entirely on site at the distillery. Within these steps we have control over the entire process, from the consistency of the mash to the pH of the fermentation, which ultimately create complex flavor characteristics.

We like preserving the unique flavor of our raw ingredients, creating spirits with character that can be appreciated straight or can really add something to a cocktail.

What kind of still do you use, and how does it influence what you make?

We use a copper pot hybrid still handmade by CARL Distilleries, Germany's oldest still producers. With our still, we designed something that combines a very traditional style with modern engineering, which enables us to produce spirits with exceptional precision and control.

Our still is referred to as a hybrid because of the different ways in which we can configure it, allowing us to distill using multiple techniques. It's made up essentially of a 1,000 liter copper pot still (the main chamber) and has two columns set up along side it called rectifying columns. The first, shorter column has 5 rectification plates and the second column has 21 rectification plates (and is 26 feet high!). When using the taller column, alcohol is forced to higher and higher proof as it travels through each successive plate, allowing us to create a neutral spirit at just over 95% ABV. This tall column is what makes our grain to glass process possible – and how we are able to maintain the unique characteristics of our wheat throughout the distillation.

What is interesting or unique about Spirit Works?

As described above, our grain to glass method is core to our business and allows us to monitor and control every aspect of the production process. No shortcuts. We are currently the only distillery making a traditional Sloe Gin in

the USA. One additional unique point (and point of pride) about Spirit Works Distillery is that Ashby is our lead distiller. Relatively few distilleries in the US have a female distiller at the helm.

Where can Spirit Works products be found?

Currently Spirit Works products are distributed in CA, AZ, CO, IL, OR and the UK expanding next to NY and beyond.