



SPRINGTOWN

STRAIGHT WHISKY

A smooth and flavorful blended whisky.

Coppersea developed this blend of Straight whiskies to create a cocktail-friendly spirit with the rich flavor and rounded mouthfeel our Heritage Methods Distilling imparts.

The Bonticou Crag Straight Malt Rye and Excelsior Straight Bourbon Whiskies lend their depth to our softer Straight Corn Whisky in this blend. All of these elements in the Springtown Straight Whisky are made exclusively with Coppersea's Heritage Methods Distilling, mashed in open-top fermenters, twice-distilled in True Fire Copper, direct-fired simple Alembic stills, and barrel aged at the ultra-low proof of 105.

DISTILLATION: A BLEND OF STRAIGHT BOURBON, STRAIGHT RYE, AND STRAIGHT CORN WHISKIES. BOTTLED AT 96 PROOF / 48% ABV



TASTING NOTES *With top notes of vanilla, apricot and caramel, it is rounded out with notes of walnuts, coconut and toasted corn bread.*

TO SERVE *Use as a base for cocktails calling for Bourbon or Rye, or sip neat, over rocks, or with club soda & lemon wedge.*



Using Heritage Methods Distilling to make amazing spirits with true Hudson Valley terroir

THE GRAIN Coppersea is a true “grain-to-glass” farm distillery, operating an organic 75-acre farm. We use only heirloom varieties of rye, corn, and barley from our own and select Hudson Valley farms.

FLOOR MALTING In early 2012 we became the first distillery in New York to floor malt its own grain. We use exclusively malt from our own malt house, enabling us to commit to 100% Hudson Valley grains, and never use industrial enzymes in our mashes.

OPEN TOP FERMENTATION Open fermentation allows ambient yeasts and other microflora to give the mash extra terroir and seasonal variation. Long cycles allow additional flavor components unavailable in faster yield-driven processes.

“TRUE FIRE COPPER” DIRECT FIRED STILLS Coppersea is one of only a handful of whisky distilleries that use direct-fired stills. Direct fire creates heavy organic “pyrolysis compounds” exclusive to flame-heated whiskies, granting all of Coppersea’s spirits rich mouthfeel and balance from nose-to-palate, and truly distinguishing our whiskies in the glass.

LOW PROOF BARRELING Barreling at 105 proof allows more balanced extraction of water (fruity) and alcohol (vanilla & caramel) soluble compounds from the wood. Low-proof barreling also means adding only a modest amount of proofing water, ensuring minimal dilution from the barrel-proof spirit.

HUDSON VALLEY
New York
COPPERSEA
HERITAGE DISTILLING METHODS