

PINE BARRENS[®]

AMERICAN SINGLE MALT WHISKY



CRAFTED FROM
BARLEY WINE ALE



POT
DISTILLED



SMALL
BATCH



Pine Barrens is the First American Single Malt Whisky

to be distilled on the North Fork of Long Island. Pine Barrens' mash is actually a 10% ABV barley wine finished beer ale with an IBU rating (International Bitterness Units) of 70. The wash is first fermented by Master Distiller, Richard Stabile, followed by a double pot distillation. Delicately aged for not less than one year in new American oak casks, Pine Barrens has been critically acclaimed in the NY Times "as pushing the convention forward about what American Single Malt Whisky is about".

Inc... and well rounded sweetness, with complex hints of... vanilla, and spice. With a light floral nose, the finish is savory, supple, and encased by a heady heart



THE STORY BEHIND THE NAME

PINE BARRENS AMERICAN SINGLE MALT WHISKY

Pine Barrens Whisky is named after the central Suffolk County protected forest preserve area, covers over 100,000 acres. The Pine Barrens preserve protects the Magothy aquifer that formed over 21,000 years ago when the glaciers receded forming Long Island and created one of the purest water sources in the United States. These pure waters also are iron free making them ideally suited for producing the world's finest whisky.



FLAVOR PROFILE

Pine Barrens American Single Malt is the perfect fusion of craft brewing and small batch distilling. Rich velvety smooth maltiness with sweet hints of white tea, nutmeg, cinnamon, coupled with caramel and an unexpected IPA like finish.

DISTILLERY	AGING PROCESS	ALCOHOL	SIZE
Long Island Spirits	Aged for a minimum of one year in new American petite charred oak casks	95% Proof; 47.5% ABV	375 ml 750 ml

UNIQUE SELLING POINTS

CRAFTED FROM BARLEY WINE ALE

DOUBLE POT DISTILLED IN SMALL BATCHES

WATERS SOURCED FROM THE MAGOTHY AQUIFER

FROM BARLEY TO BOTTLE PRODUCED 100% AT LONG ISLAND SPIRITS

EMBRACED BY CRAFT BEER LOVERS AND WHISKY AFICIONADOS ALIKE

Long Island Spirits, founded in 2007, is a craft distillery located on the east end of Long Island, in Baiting Hollow, NY. The distillery is surrounded by 5,000 acres of potato farms, in the heart of the North Fork. Home to over 50 wineries and many family-owned farms, the area's long agricultural tradition provides the key ingredients for Rough Rider Bourbon and Rye, as well as Pine Barrens Single Malt. Long Island Spirits is truly a farm-to-bottle craft distiller operation in a unique setting producing spirits with quality and integrity.

