

PINE BARRENS[®]

CHERRYWOOD SMOKED 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. With this new Cherrywood Pine Barrens, the malted barley is smoked over Cherrywood fire to add an additional distinctive layer of subtle smoked flavor prior to the fermentation process. Following fermentation, Master Distiller Rich double distills the whisky in copper pot stills. Delicately aged for not less than one year in new American oak casks, an American Classic in the making.

The result: Not peated, but a sweet smoky aroma is added to the rich and spicy malt-driven flavors of the small batch American Single Malt Whisky. The tangy bitterness of hoppy ale wash shines through, which beer lovers will embrace, and whisky lovers alike will savor.

Increase... well... hints of... vanilla, and spice. With a light floral nose, the finish is savory, supple, and enlaced by a heady heart



THE STORY BEHIND THE NAME

PINE BARRENS CHERRYWOOD SMOKED MALT WHISKY

Pine Barrens Cherrywood Smoked Malt Whisky is named after the central Suffolk County protected forest preserve area, which 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 Cherrywood Smoked Malt Whisky is the perfect fusion of craft beer and small batch distilling. Spicy, rich velvety smooth maltiness is met with a subtle and sweet smokiness that adds depth on the palate and compliments aromas of cooking spices and caramel on the finish.

DISTILLERY	AGING PROCESS	ALCOHOL	SIZE
Long Island Spirits	Aged not less than a minimum of one year in new American petite charred oak casks	95% Proof; 47.5% ABV	375 ml

UNIQUE SELLING POINTS

Crafted from a finished barley wine ale

Malted Barley Slow Smoked over a Cherrywood fire

Double pot distilled in small batches

Waters sourced from the Magothy aquifer

From barley to bottle 100% at Long Island Spirits

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.

