

THE MAKING OF MOSSWOOD DISTILLERS

All ownership, production, bottling,
labeling, distribution, and
creative/visionary
work is

MOSSWOOD

is

Therese & Jake Chevedden

Mosswood began out of a passion for whiskey. Therese learned distilling from a professor, on a reconstructed water heater she soldered a copper column upon. Soon after, she met Jake and thus the research and development began. Observing the transformation of ingredients over time and maintaining an ideal environment along the way is a fascinating adventure for Therese and Jake. The end result is a timepiece that represents its journey via your senses.



The Origin of the Name

Throughout planning and licensing, Jake and Therese would stroll Mosswood Park in Oakland to re-energize. Starting on Treasure Island, Mosswood Distillers is fortunate to find their true home in Berkeley, California, nearest their origins.

Our Whiskey Style

Mosswood whiskeys are selected from other distilleries, and brought back to the facility to be barrel aged and blended in order to create new and unique flavor profiles. Many of our barrel finishes are the result of partnerships made in the SF Bay Area, and are fortunate to be surrounded by some seriously talented makers. These Additional Cask Enhanced (ACE'd) spirits implore subtle nuances with every sip.

fig 1. Rye

Here's what we offer now:

Mosswood

DISTILLERS

berkeley
ca

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MOSSWOOD WHISKEY current releases 2018

All are brought to 92 proof and bottled by hand.



APPLE BRANDY AGED AMERICAN WHISKEY is crafted from a eight-year-old American whiskey distilled in Indiana from primarily corn mash. Once matured, the whiskey is then placed into barrels that previously held Apple Brandy from Germain-Robin. These barrels were used to mature an apple brandy distilled in Northern California, and compliment the whiskey's notes of oak, vanilla and caramel with hints of fresh citrus and baked apples.

Favorite cocktail: Whiskey Sour

CALIFORNIA SOUR ALE AGED AMERICAN WHISKEY is crafted from an eight-year-old American whiskey that was distilled in Indiana from primarily corn mash. Once the whiskey had matured, it was finished in barrels freshly emptied from Drake's Brewery in San Leandro, CA, that held a Golden Sour Ale. This finish lends rich, bright citrus and berry fruit embraced by the caramel of the whiskey.

Favorite cocktail: Use in place of rum in tiki drinks!



ESPRESSO AGED AMERICAN WHISKEY is crafted from a eight-year-old American whiskey that was distilled in Indiana from primarily corn mash. Once the whiskey had matured, it was finished in a barrel seasoned with Bicycle Coffee's cold brew. As a result, the whiskey has notes of milk chocolate, roasted nuts, red fruits and coffee. The finish is subtle yet bold, with hints of coffee balanced against a sweet undertone.

Best Whiskey for Coffee Drinkers, East Bay Express Silver Medal, Whiskies of the World Awards

Favorite cocktail: Old Fashioned (with chocolate bitters!)

*If you use twitter, instagram,
facebook, look for us
@drinkmosswood*

We hope you enjoy as responsibly as we do.

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MOSSWOOD WHISKEY current releases 2018

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SHERRY AGED IRISH WHISKEY is crafted from a four-year-old Irish whiskey distilled at Cooley. The whiskey is finished for one year in a barrel treated with Amontillado Sherry. The barrel finish lends a dry, nutty characteristic to the whiskey, with notes of marzipan, cinnamon and cardamom, and a rich, creamy texture. A complex Irish whiskey with a long finish, it is one of our most coveted releases to date, and has received some accolades as well.

Best in Class, Whiskies of the World Awards

Favorite cocktail: Highball... It's pretty special

Below: AVAILABLE IN LIMITED SUPPLY

Our Rotating Barrel series is a small batch of just one barrel, resulting in limited supply.

Look for the gray dot and the hand stamp on the back label.

BATCH #4 - **SCOTCH BARREL** is crafted from a eight-year-old American light whiskey that was distilled in Indiana. This is a rotating single barrel series, so a very limited lot. The whiskey rests for an additional 6 months in a barrel used previously for scotch maturation. This implores a transposition, similar to our Ale Barrel Aged Whiskey, in which we take a typical barrel aging process done by scotch makers and reverse it. Instead of a scotch aged in an ex-bourbon barrel, here you will find an American whiskey aged in an ex-scotch barrel. The Scotch Barrel finish lends a rich, round nose, filling the senses completely, lending notes of cocoa, salt water taffy, green apple, honey, basil, lemon, strawberry, chamomile. On the palate, butterscotch, lemon cake, brine, vanilla ice cream, delicate smoke, barley tea.

Favorite cocktail: On the rocks with a citrus twist

Previous Batches: Pinot Noir Barrel, Umeshu Barrel, Nocino Barrel



Please contact info@drinkmosswood.com if you need anything or you have anymore questions.

We look forward to hearing from you.

Cheers!

Jake & Therese

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MOSSWOOD RUM current releases 2018

All are brought to 92 proof and bottled by hand.

NIGHT RUM



BATCH #1 - **RED WINE BARREL** is crafted from a three-year-old Jamaican column distilled rum, fermented from molasses. Upon arrival, the rum is proofed down to about 125 proof, then barrel aged in Vin Santo Red Wine barrels from Piedrasassi Winery. This red wine is a sweeter, dessert style wine, lending a natural sweetness and depth to the rum, without any dosage (sweeteners or additives).

*SOLD OUT
Thank you*



BATCH #1 - **SCOTCH BARREL** is crafted from a three-year-old Jamaican column distilled rum, fermented from molasses. Upon arrival, the rum is proofed down to about 125 proof, then barrel aged in Islay Scotch barrels. This rum is uniquely briney and peated, harnessing a depth to the palate, without any dosage (sweeteners or additives).

*SOLD OUT
Thank you*



More soon...

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Cheers!

Jake & Therese

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MOSSWOOD RUM current releases 2018

All are brought to 90 proof and bottled by hand.

DAY RUM



We constantly taste potential components from distilleries around the West Indies in order to add complexity and depth to our blend. We currently work with these distilleries:

Puerto Rico Distillery:

CCD - Club Caribe Distillery

Opened in 2012, distributed clean water to locals after hurricane cut off water supply

Florida Distillery:

Florida Caribbean Distillers

Opened in 1943. Oldest continuous operating distillery under the same name in the US.

Distillation:

Black strap molasses is fermented with proprietary yeast, then column distilled 4 times

Our Process:

Our focus across our spirits is the final stages of spirits production — finishing barrels & proofing

We blend the rums in ex-bourbon barrels and red wine barrels, allowing time to integrate

Long, slow proofing

No dosage (sweeteners) or additives.

Our Partnership: **Direct Relief**

This release is made extra special with our partners Direct Relief.

Their response to international human crisis is inspiring, including their continued efforts in Puerto Rico. 5% of all Day Rum sales are donated to Direct Relief to support their great work.

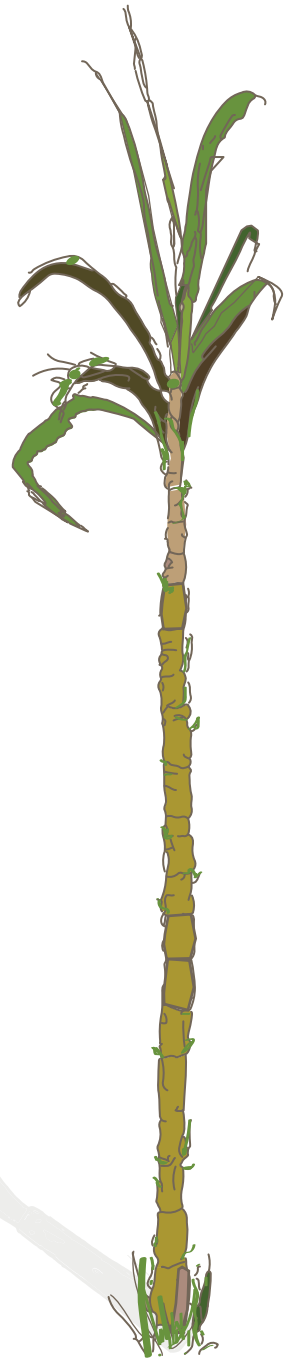
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