

# MOSSWOOD WHISKEY current releases 2019

*All are brought to 92 proof and bottled by hand.*



**APPLE BRANDY AGED AMERICAN WHISKEY** is crafted from an American whiskey distilled in Indiana of primarily corn mash, brought in house to Berkeley, CA. Once matured, the whiskey is then placed into barrels that previously held Apple Brandy from Arkansas Black. These barrels were used to mature an apple brandy aged in San Francisco, 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 American whiskey distilled in Indiana of primarily corn mash, brought in house to Berkeley, CA. Once matured, the whiskey is 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 an American whiskey distilled in Indiana of primarily corn mash, brought in house to Berkeley, CA. Once matured, the whiskey is 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.*

**Mosswood**  
DISTILLERS

# MOSSWOOD RUM current releases 2019

*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

## **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.

Please contact [info@drinkmosswood.com](mailto:info@drinkmosswood.com) if you need anything or you have anymore questions.

We look forward to hearing from you.

Cheers!

*Jake & Therese*

*We hope you enjoy as responsibly as we do.*

**Mosswood**  
DISTILLERS

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