

HIGH WEST DISTILLERY



BARRELED MANHATTAN

The High West Barreled Manhattan is made from two parts of High West's Double Rye! Whiskey, one part sweet red vermouth, and two dashes of Angostura bitters for every 2.5 ounce serving. It was then aged in a 2-year-old rye whiskey barrel for 120 days (Batch # 1 aged for 90 Days). The Vermouth was a learning experience for us because we can't just purchase any vermouth we want from the liquor store and dump it into the barrel. Its illegal to repackage liquor that's already had the Federal Excise Tax paid for. So we had to buy bulk vermouth wholesale. While it's not Carpano Antica Formula Vermouth (my favorite), it's still pretty good. The addition of the vermouth lowers the pH and the percent alcohol by volume - both increasing the break down of the oak's hemicellulose, increasing the wood sugars that dissolve into the "cocktail" inside. Because a barrel "breathes", there's also some oxidation of the "cocktail." This mellows out the sharpness of the bitters and vermouth, making what we think is a darn fine elixir. We hope you enjoy tasting this as much as we did making it.

Cheers,

David Perkins
Proprietor



"... a beautifully harmonious take on the Manhattan..."

Thirsty South

"...this isn't some rotgut nonsense, 10 percent alcohol bullshit in a single-serve bottle. It's the real deal, and top shelf at that...Incredibly impressive..."

Drinkhacker.com

"made...by people who not only know what they're doing, but who give a damn about the finished product."

Tony Sachs, Huffington Post

"...a Manhattan with a velvet personality..."

Tasting Table



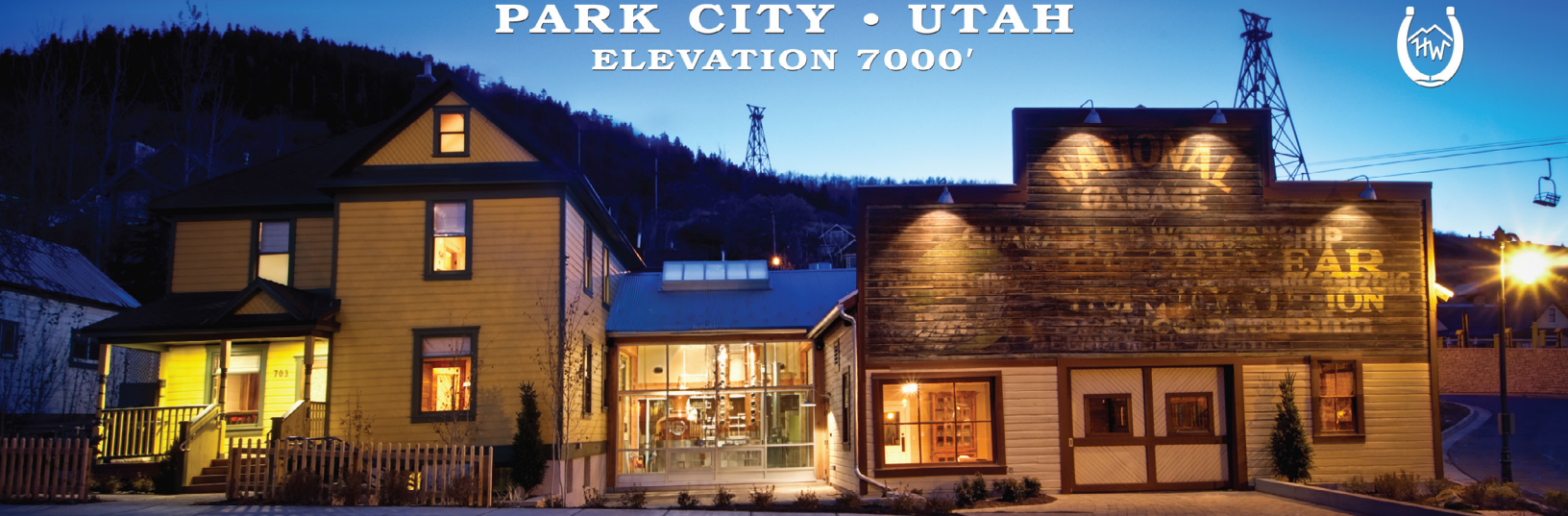
BACK LABEL TEXT (GO UTAH!):

“The 36th Vote” commemorates Utah’s role as the deciding vote to end Prohibition. In fact, the Utah delegation WANTED to cast the final vote. “No other state shall take away this glory from Utah” proclaimed the leader of the state delegation and president of the Utah League for Prohibition Repeal. On December 5th 1933 at 5:32 PM EST, satisfied that the thirty-fifth state (Pennsylvania) had ratified, Utah delegate S.R. Thurman cast the last ballot for Utah and the 18th amendment’s fate was sealed. High West Distillery chose the Manhattan for this celebration because of its classic appeal and timelessness – it’s also our favorite mixed drink! We used the pre-Prohibition recipe of two parts rye whiskey to one part sweet vermouth and two dashes of bitters. We then married the mixture in the rye whiskey’s American white oak barrel for 90 days, allowing the flavors to integrate in a well-balanced harmony of the rye’s spiciness, the vermouth’s herbs, and the bitters’ complexity. We hope you take time to celebrate Repeal Day and thank Utah for its role in ending the Noble Experiment.

HIGH WEST DISTILLERY AND SALOON

PARK CITY • UTAH

ELEVATION 7000'



High West Distillery & Saloon is Utah’s first legal distillery since 1870 and the world’s only Ski-in Gastro-distillery located at exactly 7000’ in the heart of Old Town Park City, High West’s passion is crafting unique and exceptional whiskeys and marrying these with outstanding food. High West Whiskeys have received multiple awards and accolades and High West Distillery was just named “Whiskey Pioneer of the Year” by Malt Advocate Magazine. High West Saloon is a family friendly, full-service restaurant and bar that was just included in the Zagat guide and voted “Best Park City Restaurant” by readers of City Weekly. Visitors can enjoy contemporary Western comfort food next to High West’s hand hammered 250-gallon copper pot still in a renovated 100-year-old livery stable and Victorian mining-era home. The renovation earned the 2010 Utah Heritage Foundation Award for Adaptive Use and both buildings are now listed on the National Register of Historic Places. High West products are available in 25 states throughout the U.S. For more information and to find where to buy High West products near you, please visit highwest.com.



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Please See HighWest.com For More Details

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