

Signature Spirits Tasting Notes Pink House

Papa's Pilar Dark Rum

- Distillery
 - Papa's Pilar distillery is located Key West, Florida. The distillery crafts spirits that embody the adventurous, seafaring nature of Ernest Hemingway and is named in honor of his beloved boat, Pilar. One of their mantras is the famous quote by Hemingway - "In order to write about life, first you must live it".
 - The distillery has won multiple awards, including being voted "#1 Best Craft Distillery Tour by USA Today"
 - Ron Call is the Master Distiller
 - His family has been in the whiskey distilling business since the 1780s and he has over 45 years of experience in the spirits industry
- Sources for the rum
 - "We source our rum like Hemingway sourced his adventures: with an appetite for greatness. Papa's restless spirits and seafaring exploits inspired us to rediscover rums for his favorite ports of call all around the Caribbean basin". – papaspilar.com
 - Barbados, the Dominican Republic, Panama, Venezuela and Florida
- Process
 - Each rum is hand selected from the Caribbean, Central, South, and North America and then blended together using a proprietary solera process.
 - Read about the solera process [here](#)
 - Finished in bourbon barrels, port wine casks, & Spanish Oloroso Sherry Casks
- Tasting Notes
 - Nose: banana, caramel, custard
 - Taste: banana, caramel, custard, candied orange, subtle fig, sassafras, creamy texture and sherry notes from sherry casks, lingering citrus zest finish
 - Bourbon drinker's rum – "deep complexity and bourbon-like character"
- In the Planter's Punch: adds character, richness, and complexity, balancing the sweet and tart notes from the juice and citrus

Woodford

- Distillery
 - Versailles, Kentucky
 - Limestone-filtered water
 - Efforts to preserve their heritage and history, which is one of the reasons the Pink House aligns so well with their company
 - Young company
- Woodford Double Oaked – 90 Proof
 - Tasting Notes
 - Nose and palate are similar: bananas foster, raisin, walnut, vanilla
 - think walnut banana bread and sweet baking spices
 - Good, easy drinking gateway whiskey
 - Process
 - “First, we taste three barrels that have yet to be proofed. Those three barrels are then blended into three batches and proofed to 125 or below. We then taste those three batches and make our selections. Smooth enough for a novice and complex enough for a connoisseur, notes of citrus, caramel and vanilla always come through. We feature this signature spirit in our Woodford Mule cocktail, along with our housemade ginger ale.” – [PH website](#)
 - One of the key steps in this process is the 2nd barrel
 - Whiskey is first matured in separate, charred oak barrels
 - The 2nd barrel is deeply toasted before a light char for a softer and sweeter oak character
 - Charring gives a smokey and woody flavor
 - Toasting gives notes of vanilla, caramel and spice
 - read more about differences in charred vs toasted barrels at [bottlebarn.com](#)
- Woodford Double Oaked – 110 Proof
 - More spirit forward than the 90 proof
 - Burnt orange, smoke, marshmallow, banana note is secondary
- **In the Woodford Mule Cocktail: The 110 proof will be more spirit forward than the 90 proof, with the 110 highlighting the whiskey as a more dominant feature in the tasting profile*

PH Old Forrester (130 Proof)

- Distillery
 - Located in Louisville Kentucky on Historic Whiskey Row
 - They have an active cooperage
 - “Only bourbon continually to be sold by the same company before, during, and after prohibition” – oldforester.com
 - They call themselves “a brand of firsts”
 - Founder is George Garvin Brown, a pharmaceutical salesman
 - He created Old Forrester in 1870, and this was the first bottled bourbon and was named after Dr. William Forrester
 - In 1910, they make the first double barreled borbon
 - A fire on the bottling line shut down production so the whiskey had to be temporarily stored in a second barrel
 - In 1941, it was the first distillery to convert their entire production into industrial-grade alcohol to aid in the war efforts
 - In 2002, they offer the first vintage-dated bourbon in the industry to celebrate the 156th birthday of founder George Garvin Brown
 - Read about many other “firsts” and more about the legacy [here](#)
- Tasting Notes
 - Lighter and delicate on the palate, with sharpness from the alcohol dissipating quickly
 - Citrus (lemon, orange, yuzu), ginger, cinnamon, honey, floral notes

Castle and Key

- Distillery
 - Located in Frankfurt, KY
 - Small batch whiskey and clear spirits
 - Young company
 - the dilapidated Old Taylor Distillery was purchased by Will Arvin and his team in 2014
 - named after the castle-like distillery and the water source, a keyhole-shaped springhouse
 - C&Key clear spirits were first released in 2018 with the grand opening of the distillery
 - In 2020, they released Restoration Rye, their first aged spirit
 - In 2022, they released their first bourbon to be distilled at the historic distillery in 5 decades

- C& Key Rye Whiskey
 - Tasting Notes: Vanilla, floral, almond, orange blossom
 - In the Restoration Cocktail:
 - The orange and floral notes complement the Aperol, the almond highlights the bitter and herbal notes of the cardamomo, and the vanilla and fruit balances the tartness of the lemon juice
- C& Key Rise Gin versus the Harvest Gin
 - Rise is more citrus based and highlights the lemon in The Proper
 - Harvest features clove, allspice, and black licorice making it a nice complement to the white wine and grapefruit and adding depth of flavor to the Gin Sangaree

Whistlepig

- Distillery
 - Located in Shoreham Vermont
 - Converted dairy farm where they grow their rye grains and distill them – farm to glass whiskey
 - Believe in innovation and bold experimentation
 - Dave Pickerell (1956-2018) was the original Master Distiller
 - Liz Rhoades is the Head of Whiskey Development
 - Meghan Ireland is the Chief Blender
- Whistlepig 6 Year Piggyback
 - Tasting Notes: smoke, cherry (more a syrupy, candied cherry than the cherrywood of the 10 year), almond extract, nutmeg, dill, eucalyptus
- Whistlepig 10 Year
 - Tasting Notes: cherrywood, orange peel, earl grey tea, anise
- In the Ryed On
 - The 6 year will highlight more the of sweet cherry notes with almond and baking spice whereas the 10 year will contribute a more subtle cherrywood note alongside the citrus, bergamot, and spice of the orange peel and earl grey tea – the 10 year is more intricate and complex

- Bespoke
 - Tasting Notes
 - Smells like a strawberry cream dessert
 - On the palate is strawberry, cream, and almond
 - Has a pretty pink hue

Jack Daniels 10 Year

- Distillery located in Lynchburg TN
- Uses the Lincoln County Process, the sugar maple charcoal filter. Read about it [here](#).
- They have not offered a whiskey aged 10 years or older in over 100 years
- The whiskey starts its aging process at the top of the rickhouse in the hottest area called the “Buzzard’s Roost” and is moved to cooler areas further down as it ages
- [Link to the story of Nearest Green](#)
- Tasting Notes: smokey, maple, cinnamon, brown sugar, banana
 - These notes pair exceptionally well with the fig and vanilla shrub in the Old Fashioned

Herradura

- Distillery
 - Officially established in 1870 in Amatitán, Jalisco, the birthplace of tequila
 - 100% Blue Weber Agave tequilas
 - “According to legend, on a warm day in the late 1800s, a metal shimmer caught the eye of distiller Aurelio López Rosales in a Jalisco agave field. Aurelio hurried to the object, thinking it was gold, but discovered it was a horseshoe, which he interpreted as a sign of good fortune to come.
- Today, this horseshoe is the symbol of the most finely made tequilas in the world. Adorning every bottle of Herradura, the lucky horseshoe represents good fortune and exceptional quality.” – [Herradura.com](#)
- Master Distiller Teresa Lara Lopez became the first female Production Leader in the tequila industry in 2001
 - five-time recipient of the Ministry of Environment and Territorial Development’s Green Company certification
- PH Double Barrel Repasado
 - Process – “Our tequila spends 11 months in a neutral-charred American white oak barrel and then an additional 30 days in a new charred barrel. Each step adds to the complex flavors: the neutral barrel lends oak,

clove and vanilla notes, while the new barrel offers citrus, honey and floral notes.” – [PH website](#)

- Tasting Notes: sugarcane, molasses, citrus, smoke, green bell pepper (green and herbaceous notes indicate agave grown in the lowlands and Casa Herradura is situated in the lowlands)

Side note on MGP (Midwest Grain Products) – not one of the premium spirits but is a supplier to other brands

- *Premium spirit supplier since 1941*
- *Major distillery located in Indiana*
- *One way brands that are younger can produce and market aged spirits*