

HIGH WIRE DISTILLING CO.

Located in the heart of historic downtown Charleston, SC, High Wire Distilling Company is dedicated to making premium, southern, small batch spirits. Their approach is simple: seek the finest ingredients available and develop recipes using a creative, culinary approach.



Founded by husband and wife team, Scott Blackwell and Ann Marshall, High Wire is producing a distinctive line of small batch spirits comprised mainly of gins and whiskeys using premium, specialized ingredients, local when possible, but always the highest quality. Scott, a Culinary Institute of America trained baker, applies his knowledge of artisanal grains and yeasts to create well-rounded, flavorful spirits. In addition to their core products, High Wire works with small farms each year to produce limited edition spirits, such as a 100% SC produced rum agricole and single source southern eaux de vie.

New Southern Revival *Jimmy Red Straight Bourbon*



Base Ingredient/Mash: 100% Jimmy Red corn, a previously endangered heirloom varietal

Processing: The corn is milled on site

Still Size & Type: 530 G Kothe hybrid still (pot + column)

Fermentation: 4 day controlled fermentation using jacketed tanks

Distillation: Distilled to under 160 proof

Maturation: Rested in barrels 2 years

Cooperage: 15G virgin, charred oak barrels

Filtration: Light filtration prior to bottling to eliminate sediment

Alcohol: 50%

Production: Less than 1000 bottles produced

Country: USA

Region: South Carolina

Sub Region: Charleston

Spirit Style: Bourbon Whiskey

Distiller: Scott Blackwell