

Wigle Whiskey

Wigle is a family owned and operated lark. The distillery became operational in December of 2011 and opened to the public in March 2012 after two years of lobbying to change the state laws to allow for an on-premise model of craft distillery to exist in Pennsylvania. In 2015 & 2016, Wigle was the most awarded craft whiskey distillery in the US by the American Craft Spirits Association and has won Best in Category Craft Rye Whiskey (2015), Best in Category Wheat Whiskey (2016), and Best in Category Genever (2016), in the same double-blind competition of hundreds of whiskeys from around the country. Wigle devotes an enormous amount of resources to innovation and makes each of its dozens of spirits, including Whiskeys, Gins, Honey Spirits and Bitters, grain-to-bottle from local, organic ingredients. Wigle never, ever purchases spirits from bulk suppliers.



Pittsburgh in the 1840s -- a tryst between a wealthy whiskey baron's daughter and a poor red-headed mill worker produced Henry Clay Frick, future steel mogul. Their unconventional love story is the inspiration behind our own spicy lovechild: Wigle's Afterglow Ginger Whiskey.

Wigle is proud to release its second product developed in collaboration with Chatham University's Food Studies Graduate Program. This will be a seasonal product released once a year and another brave attempt at redeeming the category of flavored whiskeys. Believe us, this is no cloying, sugary-sweet, chemical flavoring-laden whiskey. Afterglow is free from preservatives, colorants, or artificial flavorings.

After a year-long development process, Afterglow Ginger Whiskey was made with baby ginger grown at Chatham's Eden Hall Farm (an offshoot farm-campus just 20 miles from Pittsburgh) and, as a nod to our love story, at the Frick Greenhouse by Grow Pittsburgh.

AFTERGLOW WHISKEY



Distillery: Wigle Whiskey

Spirit Style: Whiskey

Base Ingredients: Organic wheat, organic rye, organic malted barley, organic corn; roasted baby ginger, mature ginger, brown sugar

Still Type: Pot

Still Size: Two German alembic pot stills (Christian Carl); One 650L (w/offset 5 tray rectifying column and botanical basket) and one 950L

Distiller: Alex Grelli

Distillation: Double Distillation

Finishing: Lightly roasted ginger is steeped in whiskey for five days. The whiskey is strained off, then a small amount of organic brown sugar is added.

Filtration: Coarse coffee filter; non-chill filtered

% Alcohol: 46

Format: 375ml

Bts/Cs: 6

Item No: LQ2613-NV