Wigle Whiskey

Wigle is a family owned and operation. 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.



When the Pennsylvania Dutch came to the United States from Europe they brought a tradition of growing saffron, a popular spice often associated with Mediterranean cooking. This rich tradition is featured prominently in Wigle's take on Amaro, a popular Italian herbal liqueur. To make Saffron Amaro, a mash of regionally grown apples is distilled into apple brandy and the spirit is infused with a complex blend of 12 botanicals including saffron, orange peel, and chamomile.



SAFFRON AMARO



Distillery: Wigle Whiskey

Spirit Style: Amaro

Base Ingredients: Apple brandy distilled from local ciders, macerated with saffron, juniper, spearmint, gentian, bitter orange, chamomile, vanilla, and fennel seed for 5-7 days

Still Type: Pot-column hybrid

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

and one 950L

Distiller: Alex Grelli

Distillation: Double distillation

Finishing: Botanicals are removed and pressed; sugar is

added to sweeten the amaro

Filtration: Coarse coffee filter; non-chill filtered

% Alcohol: 40% Format: 750ml

Format. 750m

Bts/Cs: 6