

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.



The Negroni was perhaps the original bottled cocktail, produced as a ready-to-drink offering as early as 1919. Wigle's take on this classic cocktail comes in at 30% alcohol and combines 3 Wigle spirits; Wigle Saffron Amaro, Wigle Dutch-style Gin, and Wigle Amaro Vermut, a Sweet Vermouth. The flavor profile of saffron runs through Wigle's Negroni. The Wigle team was inspired by the Pennsylvania Dutch who brought crocus bulbs, from which they harvested saffron, when they first settled in Pennsylvania.

SAFFRON NEGRONI



Distillery: Wigle Whiskey

Spirit Style: RTD cocktail

Base Ingredients: Wigle Dutch-Style Gin, Wigle Saffron Amaro, and Wigle Amaro Vermut

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

Filtration: Coarse coffee filter; non-chill filtered

% Alcohol: 33%

Format: 750ml

Bts/Cs: 6