

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.



Bird in Hand Ready to Drink Sazerac captures the classic Sazerac cocktail using Wigle Pennsylvania Straight Rye Whiskey, Absent Minded Absinthe, and Wigle Organic Aromatic Bitters and Organic Rosemary Lavender Bitters.

The name "Bird in Hand" is a reference to Aaron Bird and Thomas Handy, the two men credited with popularizing the Sazerac cocktail. The drink is purported to have been invented by Bird, originally using Sazerac brand Cognac, in the 1850s at the Sazerac Coffee House in New Orleans.

BIRD IN HAND



Distillery: Wigle Whiskey

Spirit Style: RTD cocktail

Base Ingredients: Wigle Organic Rye Whiskey, Wigle Absent-Minded Absinthe, Wigle Aromatic and Rosemary Lavender Bitters

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: 36.5%

Format: 750ml

Bts/Cs: 6