

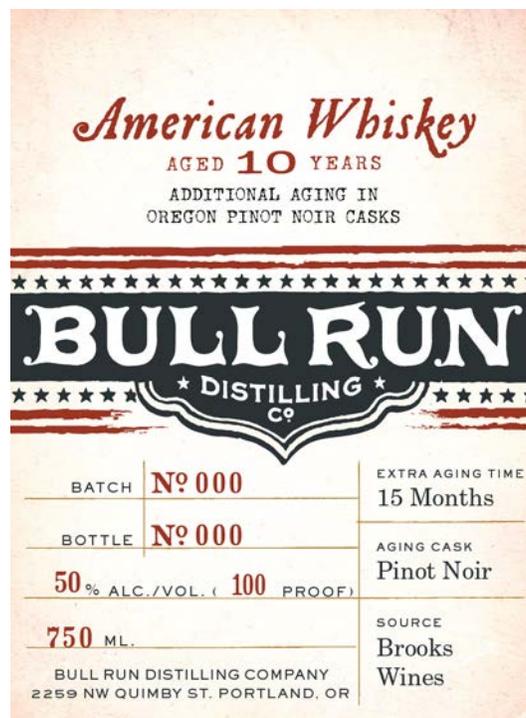
BULL RUN DISTILLERY

Lee Medoff began his career as a brewer, then moved on to winemaking where he first became exposed to distillation. He started House Spirits Distillery in 2004, and was one of the founding members and first president of the Oregon Distillers Guild, America's first craft distillers guild. In 2010, with his sights set on making a pure malt Oregon Whiskey, he started Bull Run Distillery. It is here that he focuses on creating dark, aged spirits, from rum made with Hawaiian cane sugar to many expressions of whiskey.



This bottling is the first in an array of wine barrel finishing projects. It was an obvious choice for Bull Run to begin with an Oregon Pinot Noir, since that is Oregon's premiere red varietal. This particular batch of barrels comes from Brooks Winery, a practicing organic Willamette producer in our portfolio.

BULL RUN PINOT-FINISHED AMERICAN WHISKEY



Base Ingredient/Mash: 96% corn, 4% malted barley

Still Size & Type: 700 gallon steel column still

Distillation: Double distilled

Maturation: Aged for nine years in used Bourbon barrels, then finished for 15 months in Pinot barrels

Cooperage: Pinot Noir barrels from Brooks Winery

Filtration: Chill filtered

Finishing: Proofed with water from Bull Run Reservoir

Alcohol: 50%

Country: USA

Region: Oregon

Sub Region: Portland

Spirit Style: Whiskey

Distiller: Lee Medoff