

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.



The Regnig Dag (which translates to *rainy day* in Swedish) Aquavit is distilled using caraway, star anise and coriander seed then aged in Oregon wine barrels for 6 months – just long enough to allow the spirit to mellow, absorb some subtle wine notes and pick up a beautiful golden hue.

BULL RUN

REGNIG DAG AQUAVIT



Base Ingredient/Mash: 100% neutral corn spirit, star anise, coriander, and caraway

Still Size & Type: 700 gallon steel column still

Distillation: Double distilled

Maturation: Botanicals are infused together in 120 proof neutral grain spirit for 24 hours, then re-distilled and barrel-aged in various Pinot Noir barrels for 6 months

Filtration: Chill filtered

Finishing: Proofed with water from Bull Run Reservoir

Alcohol: 45%

Country: USA

Region: Oregon

Sub Region: Portland

Spirit Style: Aquavit

Distiller: Lee Medoff