



# CORSAIR DISTILLERY

[www.corsairartisan.com](http://www.corsairartisan.com)

# AWARD WINNING



# SMALL BATCH



# CRAFT DISTILLED

CORSAIR ARTISAN



DISTILLERY  
DSP-KY-15006

440 East Main St #110  
Bowling Green, KY  
[www.corsairartisan.com](http://www.corsairartisan.com)

CORSAIR



**BOOZE FOR  
BADASSES**

CORSAIR  
**GIN**

44% ALC/VOL (88 PROOF)



GIN-HEAD STYLE AMERICAN GIN

CORSAIR  
**GIN**

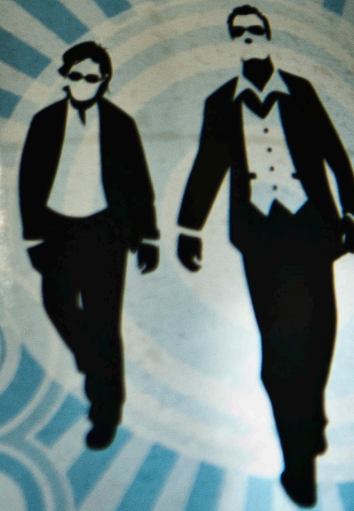
44% ALC/VOL (88 PROOF)



GIN-HEAD STYLE AMERICAN GIN

CORSAIR  
**GIN**

44% ALC/VOL (88 PROOF)



GIN-HEAD STYLE AMERICAN GIN

## **CORSAIR DISTILLERY QUICK FACT SHEET**

- **Founded January 2008 in Nashville, TN**
- **Founders Darek Bell (37) and Andrew Webber (37) are Nashville natives who have been collaborating on projects since high school**
- **Two distilleries: Bowling Green, KY (licensed Sept 2008) & Nashville, TN (licensed Apr 2010)**
- **Produces whiskeys in Nashville and gin, absinthe, rum, vodka, & specialty whiskeys in Kentucky**
- **Whiskey focus: We use alternate grains as well as grains, yeasts and techniques used by brewers but not distillers to make rich, unusual, and big-flavored whiskeys**
- **Top whiskeys: Triple Smoke Malt Whiskey, Wry Moon Unaged Rye Whiskey**
- **Cocktail spirits focus: We push classic 1800s spirits recipes with unusual but traditional techniques and botanicals to present spirits that are distinctive and different-than-type.**
- **Top cocktail spirits: Corsair Gin, Corsair Vanilla Bean Vodka**

### **CONTACTS**

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 **CORSAIR  
ARTISAN  
DISTILLERY  
GIFT SHOP**

# THE DISTILLERIES

## CORSAIR NASHVILLE

- o Primary whiskey distillery
- o 1921 Pre-Prohibition pot still, 240 gallon
- o Whiskeys made from both mash & wash
- o Malts (all barley), high ryes (malt rye) bourbons (corn), & alt-grain whiskeys
- o 4800 sq feet, formerly Yazoo Brewery
- o sited at Marathon Motorworks building, constructed 1881

## CORSAIR KENTUCKY

- o Primary white spirit distillery
- o 50 gallon Vendome vapor basket pot still
- o Produces small runs (100-200 bottles) of gin, absinthe, rum, etc
- o 2600 sq feet, sited at Bowling Green, KY's, historic town square

## COOPERAGE USED

- o #3 & #4 char first use American Oak
- o 15 gallon (quarter cask) and 30 gallon as standard
- o 5 gallon for prototyping experimentals
- o Alternative wood species in testing





MARATHON

MOTOR

WORKS

MORE  
BRAG

**NASHVILLE DISTILLERY**

CORSAIR  
DISTILLERY  
DSP-TN-15006  
SPIRIT STILL

ASH TUN  
30L KETTLE

**NASHVILLE DISTILLERY**



# NASHVILLE DISTILLERY



127.7 All-Malt 1.11.13  
F.1545 T.42  
N15-13-0018  
11.15  
F.1545 T.42  
N15-13-0021  
11.13  
F.1545 T.42  
N15-13-0010  
11.13  
F.1545 T.42  
N15-13-0021  
All Malt 11.13  
2x row barley:  
notice the alternating kernels



**KENTUCKY DISTILLERY**

# PRESS

Whisky  
ADVOCATE

FOOD & WINE  
JUNE 2010

20 AMERICAN WHISKEYS TO TRY NOW  
SAVEUR

TimeOut

n FOCUS  
ON THE NASHVILLE SOCIAL SCENE

New York

imbibe  
LIQUID CULTURE

The New York Times

NASHVILLE  
SCENE

the Atlantic

Southern Living

WHISKY  
Magazine  
Celebrating the whiskies of the world

 WINE ENTHUSIAST  
MAGAZINE

GARDEN @ GUN



# FOOD & WINE

JUNE 2011

best grilling recipes ever  
*fast healthy classic creative*

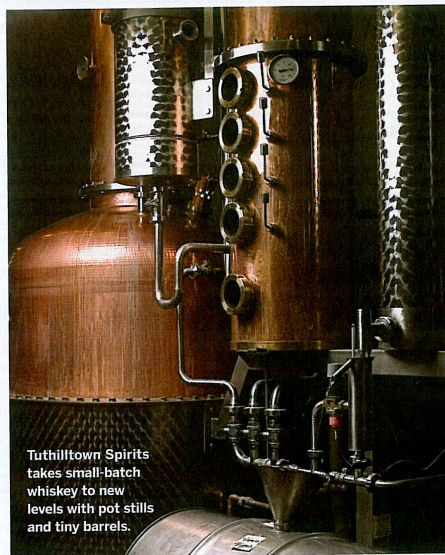


Grilled glazed-salmon sandwiches with bacon, delicious with rosé  
RECIPE P. 120

great foodie  
vacations  
paris, hawaii  
national parks

natural wines  
finding the winners

SPIRITS whiskey



Tuthilltown Spirits takes small-batch whiskey to new levels with pot stills and tiny barrels.



## Best New American Whiskeys

F&W's *Emily Kaiser* highlights America's latest whiskey revolutionaries—all renegades in the spirit of whiskey patriarch George Washington.

**A**mericans have been making whiskey for longer than the States have been United. But, spurred by changes in the laws, a passion for local ingredients and a love of history, craft distillers are now producing exceptional spirits. Whether making whiskey out of beer or bottling unaged white whiskey (a.k.a. moonshine), these are some of the most creative new talents.

country-music capital now has Corsair, with its own still and tasting room. Webber and Bell make the silky, peppery Wry Moon (100 percent rye), a terrific new white whiskey; they're also aging a variety of experimental whiskey blends, including a Kentucky bourbon made in their Bowling Green location and, in Nashville, a smoky Tennessee whiskey filtered through maple charcoal. [corsairartisan.com](http://corsairartisan.com).

### MODERN MOONSHINERS

Prohibition ended in 1933, but many states have only just made distilling legal again. Here, pioneers who are bringing whiskey-making back to their communities.

#### CORSAIR ARTISAN DISTILLERY

*nashville*  
Until last year, the great whiskey state of Tennessee allowed distilling in only three of its 95 counties. But, thanks in part to Nashville natives Andrew Webber and Darek Bell, the

WWW.TUTHILLTOWNSPIRITS.COM



**CORSAIR DISTILLERY**



## Three craft case studies

Dave Broom profiles three different companies



### The alt whiskey pioneer

**Darek Bell, Corsair Distillery, Tennessee/Kentucky**

Bell founded Corsair in 2007 and now runs two distilleries: one in Nashville, TN, the other in Bowling Green, KY. While his story is fairly typical for most of the craft distillers, his evolution as a distiller since taking the plunge is more radical than most. Bell isn't just making whiskey, he's pioneering what he, accurately, calls Alt Whiskies. For him, the freedom to experiment has resulted in an open-minded view of what whiskey could be, but we jump ahead.

After five years of home-brewing beer, wine and sake, he met a chap who called himself an 'underground urban moonshiner' who was making absinthe in NYC. Bell caught the distilling bug and once back in Tennessee began producing bio-diesel.

"One day my now business partner Andrew said to me while sweating over a batch, 'I wish we were making whiskey instead of biodiesel.' From that day on we only made whiskey."

Not any old whiskey however. His new book, *Alt Whiskies*, is the result of him asking the 'what if?' question and reports back on his experiments with different grains: oatmeal, spelt, quinoa, Job's tears; using different woods for smoking the grain: cherry, burch, mesquite, alder, sassafras, kiawe; techniques for distilling beers; and using Carterhead stills to add infusions of camomile, huckleberry.

"Whiskey-making is extremely traditional," he says. "Most distillers don't take risks. We've taken an attitude of if it's been done before, we aren't interested. Craft beer makers have over a hundred different malts and adjuncts. The palette they are

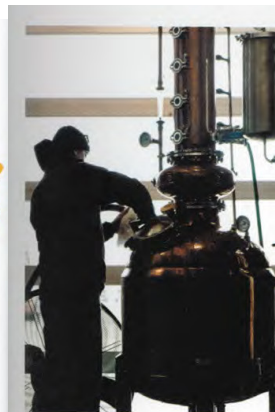
working with is huge. Why have whiskey distillers never worked with all these amazing grains? Why are there no American smoked whiskeys, given the history of great hardwoods and smoked meats we have in America? A lot of our recipes come from a 'screw it, let's just do it' attitude. "Often the best whiskeys come out of spontaneous ideas."

Maybe he has to be that way because of his, somewhat larger neighbours? "Sure," he says. "We're in the shadow of corporate giants. Knowing the size of our competition we have tried to make products that are radically different. Luckily, my generation doesn't want to drink what our parents drank. My dad loved Jim Beam, I'll take a Balcones Rumble or a Charbay Whiskey."

The key however, is spirit quality. Making Alt Whiskey is one thing, making good juice is another. "Any new set-up has to focus on quality and not cut corners," says Bell. "You have to be honest and make your own spirits. Most new distilleries are just aping the big boys and haven't really developed their own style or voice. Their products are mostly imitating the establishment. Worse, some people are just bottling spirits they did not make. I'd like to see more creativity and diversity. It took a while for the craft beer movement to find its voice, its going to take the craft distilling movement a while to find its own voice as well." Bell is shouting loudly and is a voice worth heeding.

### INFO

*Alt Whiskies*, by Darek Bell is available through the ADJ website: [www.distilling.com](http://www.distilling.com)



### The Newbie

**Paul Hletko, FEW Spirits, Evanston, IL**

Paul Hletko, self-confessed 'recovering attorney', not only jumped careers to start FEW Spirits in 2010 but overturned local governance for Evanston, IL one of the wellsprings of the Temperance Movement in the 19th century which had been dry from its founding in 1858 to 1972. Liquor stores only started in 1984. Of distilleries there were none... until FEW.

"I started distilling with a desire to create and build something new," says Hletko. "The tipping point was seeing myself 20 years from now, in the same place I was at the time, which was the same place I was 10 years prior, with nothing having changed."

Hletko is faced with the dilemma facing all within this new wave of distillers, not just how to differentiate their product from the big boys, but from the other established craft distillers. "We approach our whiskeys a bit different than a mass producer: we are more focused on product than profit and loss," says Hletko. "This allows us to focus all our efforts on the product at hand, rather than quarterly sales goals." At the moment, his 40litre still is producing spirit for white whiskey, an aged bourbon and aged rye; while a 'single malt' is planned. All are aged in five and 15 gallon American oak casks. That's small batch.

"Properly done, a craft distiller is an artisan expressing their art from grain (or fruit)," Hletko continues. "There are certainly companies out there that might fall into the category of brewers with stills or moonshiners with marketing budgets but there is a subset of folks that are producing some truly magnificent spirits. I'd look to distilleries like Koval and their liqueurs,



This page, left to right: Corsair's still; show time  
Opposite page, from top to bottom: Darek Bell;  
home for a micro distiller, Corsair Moonshine

Peach Street Distillery and their brandies, Corsair's whiskeys, Catocin Creek's gin. There are many people out there, creating something that is absolutely new, absolutely different, and amazing. Certainly, its cost-effective to take neutral grain spirits and bottle them as "moonshine" or vodka, but digging deeper into the truly hand-crafted spirits is far more rewarding."

What would be your advice to a new start-up? "Prepare. Research and prepare, and then prepare and research more. The life of a craft distiller is not glamorous: it is backbreaking and hard work. The rest of the world sees the spirit in the glass, I see waking up at 2 am to clean the still and scrub the floor after a spill. It is also the most rewarding life I can imagine."

### The Texan Terrorist

**Chip Tate, Balcones Distillery, Waco, TX**

It all started for Chip Tate when he was studying at home for his Institute of Brewing certificate and the exam board added a paper on distillation as part of the final exam. Always fascinated by fermentation, he'd toyed with the idea of starting a craft brewery but "I didn't want to wreck my life. Then my first marriage went south and, hey my life was wrecked anyway!"

Speak to Tate and you are immediately immersed in a world of technical detail, of engineering, still design and production techniques. "Balcones isn't one of those cookie-cutter distilleries, I wanted equipment which would make what I wanted, not one which could make vodka." After a period touring Scotland (like Darek Bell, he is a graduate of the Bruichladdich distilling school) he got his stills and immediately began modifying them. "The

pots were good but they needed adjusting. I learned it's pretty hard to undo someone else's work." A hand-built distillery, he constructed most of it himself, he believes gives him a more intimate understanding of how the plant works.

Equally important for him is making his spirits Texan. "The woodsmoke in Brimstone is from local BBQ woods, 'Rumble', his homage to rum is based on local honey, while his Baby Blue uses Texan blue corn. "I love whiskeys from all around the world, but I'm also a distiller in Texas. We have corn whiskeys in US, but they don't taste of corn. I wondered what would happen if I made a corn whiskey in the same way as they make malt and use quality grain and make it taste of corn?"

It's also released young. Too young? "This is a boot-string operation and we can't hold on for 10 years, so you do what you do to help mitigate the problem."

Achieving this balance he feels necessitates having a tight wood policy, not just first-fill: "the cask is for maturing and not just for turning it brown" with French, American and, he subdivides, Texan wood all being used.

Balcones seems well set, but what of the craft boom in general? "We're not at the peak of the boom yet," he says, "but I do think there will be a falling out over the next five years. Some will get better, others won't. Some styles will persist, others will be developed. I will resist the temptation to market a whiskey which is not my own. It's appalling people buying neutral spirit, shoving it in a barrel and saying it is their whiskey. Some of us are really making it, we took all the risks." On the evidence of the Balcones spirit, it is paying off.



**CORSAIR  
DISTILLERY**

DSP-TX-15006  
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# **AWARDS**





**CORSAIR  
DISTILLERY**

**51**

# International Spirits Awards



## **Triple Smoke**

Artisan Whiskey of the Year, Whisky Advocate Gold, 2010 San Francisco World Spirits Competition Silver, 2010 American Distillers Institute Awards Gold, 2010 International Review of Spirits Awards, BTI Bronze, 2011 American Distillers Institute Awards Gold, 2011 MicroLiquor Spirits Awards

## **Wry Moon**

Double Gold, 2010 San Francisco World Spirits Competition Silver, 2010 American Distillers Institute Awards

## **Pumpkin Spice Moonshine**

Bronze, 2011 San Francisco World Spirits Competition Bronze, 2011 MicroLiquor Spirits Awards

## **100% RYE**

Silver, 2010 International Review of Spirits Awards, BTI Bronze, 2010 American Distillers Institute Awards Silver, 2011 American Distillers Institute Awards Gold, 2011 MicroLiquor Spirits Awards

## **Rymageddon**

Silver, 2012 American Distillers Institute Awards

## **Wormwood Wit Barrel Strength**

Gold, 2010 American Distillers Institute Awards

## **Quinoa Whiskey**

Silver, 2011 New York International Spirits Competition Bronze, 2012 American Distillers Institute Awards

## **Barrel Aged Gin**

Gold, 2011 San Francisco World Spirits Competition Silver, 2012 NY International Spirits Competition

## **Triticale Whiskey**

Bronze, 2012 American Distillers Institute Awards

## **PreProhibition American Malt Whiskey**

Silver, 2012 American Distillers Institute Awards

## **Oak Smoked Wheat Whiskey**

Silver, 2012 American Distillers Institute Awards

## **Gin**

Gold, 2009 San Francisco World Spirits Competition Gold, 2009 World Beverage Competition Silver, 2011 MicroLiquor Spirits Awards Gold, 2011 International Review of Spirits Awards, BTI

## **Graniac 9 Grain Bourbon**

Best of Class, Best of Category, and Gold, 2012 American Distillers Institute Awards

## **Nashville Bourbon (Cherry Smoked Bourbon)**

Silver, 2012 American Distillers Institute Awards

## **Czech Pils American Malt Whiskey**

Silver, 2012 American Distillers Institute Awards

## **Oatmeal Stout Whiskey**

Silver, 2012 American Distillers Institute Awards Bronze, 2011 American Distillers Institute Awards

## **Cherrywood Smoke**

Bronze, 2012 American Distillers Institute Awards

## **Citra Whiskey**

Best of Category, Gold, 2012 American Distillers Institute Awards

## **Elderflower Bohemian Whiskey**

Bronze, 2012 American Distillers Institute Awards

## **Hopmonster**

Silver, NY International Spirits Competition Awards

## **Rasputin**

Platinum, World Beverage Competition Bronze, NY International Spirits Competition Awards

# CRAFT DISTILLERY OF THE YEAR & INNOVATOR OF THE YEAR - WHISKY MAGAZINE





# TRIPLE SMOKE, ARTISAN WHISKEY OF THE YEAR

Whisky  
ADVOCATE



**CORSAIR**  
**GIN**  
44% ALC/VOL (88 PROOF)  
GIN-HEAD STYLE AMERICAN GIN

**CORSAIR**  
**SINGLE BARREL**  
**TRIPLE SMOKE**  
POT DISTILLED AMERICAN MALT WHISKEY  
FROM CHERRY, BEECHWOOD, AND PEAT SMOKED BARLEY  
40% ALC/VOL (80 PROOF)

**CORSAIR**  
**pumpkin spice**  
**moonshine**  
42.5% ALC/VOL (85 PROOF)  
POT DISTILLED  
PUMPKIN AND SPICE FLAVORED WHISKEY

**OUR PRODUCTS**



## **Corsair Artisan Gin**

**Gold Medal Winner, 2009  
San Francisco World Spirits Competition**

**We make our gin in very small batches using our hand-hammered gin-head pot still. This uncommon step makes our gin crisp and very smooth on the finish. We're proud to use an unusual mix of traditional botanicals, all sustainably harvested, to give our gin a unique and refreshing character.**

### **Style**

**Citrusy, Smooth, Refreshing. Crafted For Cocktails.**

**Corsair Barrel Aged Gin - Gold Medal  
San Francisco World Spirits Competition**



## **Vanilla Bean Vodka**

**We're proud to use whole bourbon vanilla beans – the best fair trade beans we can find – to give our vodka all the richest, most authentic notes of real vanilla. The resulting spirit is more savory than you may expect, a terrific match for both sweet and dry drinks. And perfect by itself**

### **Style**

**Rich, Real Vanilla. Crafted For Cocktails.**



## **Corsair Spiced Rum**

**Our small batch spiced rum has an unusual character. We use several types of citrus peel and whole vanilla beans while going easy on our other spices and botanicals (all sustainably harvested). The result is a rum that plays well with others — a lot of flavor that doesn't overwhelm.**

### **Style**

**Citrus and Vanilla, Sweet and Spicy. Crafted For Cocktails.**



## **Corsair RED Absinthe**

**We've started with traditional 1800's recipes and herbs to give our absinthe superieure the clean notes of a classic blanche. Then we tweak with the unusual, including citrus, tarragon (Dragon Wormwood, a relative of the Grand Wormwood we use), and red Hibiscus for floral tones and color. We're pleased to share this unique result with you.**

### **Style**

**Clean, Fresh, Floral. Tweaked Tradition.**





**CORSAIR**  
**DISTILLERY**

**MOONSHINES**



## **Wry Moon - Rye White Whiskey**

**Made in very small batches, we're proud to use our antique whiskey wash still then our handmade pot still to craft this unaged rye whiskey. These hand worked stills preserve the peppery, spicy cereal taste of rye which we love, resulting in a moonshine full of character.**

### **Style**

**Peppery, Cereal, Full. Crafted For Cocktails.**

**2010 - Corsair Wry Moon Unaged Rye Whiskey - Double Gold  
San Francisco World Spirits Competition**

**2010 - Corsair Wry Moon Unaged Rye Whiskey - Silver  
American Distilling Institute Competition**



## **Pumpkin Spice Moonshine**

**As the weather begins to get crisper, we figured you should have a spirit specially designed to keep you warm, so we created our Pumpkin Spice Moonshine.**

**This unusual white dog whiskey is inspired by pumpkin ales. We pot distill malted barley and malted wheat to make a sweet malt whiskey. Next we load our pot still's vapor basket with ginger, nutmeg, allspice, cinnamon and pumpkin, then redistill the whiskey to infuse and marry all the flavors.**

**Pumpkin pie in a glass!!**

### **Tasting Notes**

**Pie spices come forward first followed by the full sweet flavor of the pumpkin and malt whiskey. Great in a Manhattan.**

A close-up photograph of a person's hand holding a large quantity of small, golden-brown grains, likely quinoa or amaranth. The grains are piled high in the palm and spill slightly over the fingers. The background is a dark, vertically-grained wooden surface. The lighting is warm and focused on the hand and grains.

# ALTERNATIVE GRAINS



## QUINOA WHISKEY

**Quinoa adds an earthy and nutty flavor to the whiskey. Quinoa can be bought as either red or white seeds. It can often be found malted, as it germinates easily and quickly. Quinoa is a grain crop grown for its seeds. It is actually more closely related to beets and spinach than other grains.**



The image features a dynamic, ethereal background of swirling blue smoke or mist. The smoke originates from the left side and flows towards the right, creating intricate, looping patterns. The color of the smoke transitions from a bright, almost white-blue at the top left to a deep, dark blue at the bottom and right. The overall effect is one of movement and texture, reminiscent of a high-speed photograph of smoke or a digital simulation of fluid dynamics. In the upper right quadrant, the text "SMOKED WHISKEY" is displayed in a clean, white, sans-serif font.

**SMOKED WHISKEY**



## **Triple Smoke Whiskey**

**We take three fractions of malted barley, each smoked by a different fuel – cherry wood, peat, and beechwood – to craft this deeply complex whiskey. Pot distilled then barreled in new charred oak, Triple Smoke has the sweetness and barrel notes of an American Whiskey and a single malt’s rich smoke, broadened by tones of cherry and beech. Excellent mixed or neat.**

**The fact that this is released as a Single Barrel ensures each bottle is exquisite, offering up subtle nuances to the taster.**

**2010 - Corsair Triple Smoke Whiskey - Gold Medal**

**San Francisco World Spirits Competition**

**2010 - Corsair Triple Smoke Malt Whiskey - gold, 93 points**

**BTI Spirits Competition**

# **RYE WHISKEY**







This is the aged version of our Double Gold medal winning Wry Moon, rye white whiskey.

AMERICAN RYE WHISKEY DISTILLED FROM MALTED RYE & CHOCOLATE RYE.

Awards

Silver, 2012 American Distillers Institute Awards

# CORSAIR ARTISAN



DISTILLERY  
DSP-KY-15006

400 East Main St #110  
Bowling Green, KY

[www.corsairartisan.com](http://www.corsairartisan.com)

# CORSAIR SAZERAC

A FLORAL AND LIGHT COCKTAIL BASED OFF OF NEW ORLEANS OFFICIAL COCKTAIL WITH FLAVORS OF ANISE, LEMON, AND PEPPER.

- 3 OZ WRY MOONSHINE
- ½ OZ SIMPLE SYRUP
- 1 LEMON WEDGE, MUDDLED
- 2 DASHES ANGOSTURA BITTERS
- ¼ OZ RED ABSINTHE

COMBINE ALL INGREDIENTS BESIDES ABSINTHE IN A MIXING GLASS. LIGHTLY MUDDLE LEMON WEDGE AND ADD ICE TO CHILL. IN A CHILLED GLASS SWIRL ABSINTHE UNTIL COMPLETELY COATED THEN DISCARD REMAINING SPIRIT. STRAIN COCKTAIL INTO THE CHILLED GLASS.



# WRY MOON GIMLET

- 2 OZ WRY MOONSHINE
  - 1 ½ OZ ROSE'S LIME JUICE
  - ½ OZ HABANERO LIME SIMPLE SYRUP
- BUILD ON ICE, GARNISH WITH A LIME TWIST.

CORSAIR  
DISTILLERY

# MADE FOR COCKTAILS

CORSAIR  
DISTILLERY



## ROSEMARY DARK & STORMY

- 2 OZ SPICED RUM
  - 2 OZ GINGER BEER
  - ½ OZ ROSEMARY GINGER SYRUP
- BUILD ON ICE, SQUEEZE A WEDGE OF LIME AND TOP IT IN THE COCKTAIL.

## BANG BANG CUBA LIBRE

- 2 OZ SPICED RUM
  - ¼ OZ HAWAIIAN LIME SIMPLE SYRUP
  - ¾ OZ PINKA MIA, A CINNAMON AND CANE SUGAR COLA
- BUILD ON ICE, GARNISH WITH A LIME WEDGE.

CORSAIR  
DISTILLERY

# TRIPLE SMOKE OLD FASHIONED

- 3OZ TRIPLE SMOKE WHISKEY
  - ¼ OZ AMBER AGAVE
  - 2 DASHES OLD FASHIONED BITTERS
- COMBINE ALL INGREDIENTS IN A MIXING GLASS. ADD ICE AND STIR TILL WELL CHILLED. STRAIN INTO A CHILLED ROCKS GLASS. ADD LARGE ICE CUBES AND GARNISH WITH A BING CHERRY.

CORSAIR  
DISTILLERY

# VANILLA CRUSH

- 2 OZ VANILLA BEAN VODKA
  - 4 OZ BLOOD ORANGE SODA (ORANGE SODA SUCH AS CRUSH CAN BE USED)
- BUILD ON ICE  
OPTIONAL: FRESH ORANGE OR BLOOD ORANGE GARNISH



CORSAIR  
DISTILLERY

# CRANBERRY FIZZ

- 2 OZ GIN
  - ¼ OZ SIMPLE SYRUP
  - ½ FRESH LEMON, SQUEEZED
  - 1 EGG WHITE
  - 1 OZ CRANBERRY
- SHAKE INGREDIENTS TO MIX (DRY SHAKE), THEN ADD ICE AND SHAKE FOR AN ADDITIONAL 30 SECONDS. STRAIN IN A COLLINS GLASS FULL OF ICE AND ADD SODA WATER. GARNISH WITH A LEMON WHEEL.



CORSAIR  
DISTILLERY



## **Market Position/target audience**

**Our products are primarily aimed at Millennials and Generation X.**

**Our spirits were created with bartenders and mixologists in mind.**



**CORSAIR  
DISTILLERY**

**Award winning.**

**Small batch, hand crafted.**

**Booze for bad asses.**