

OUR DISTILLATION PROCESS

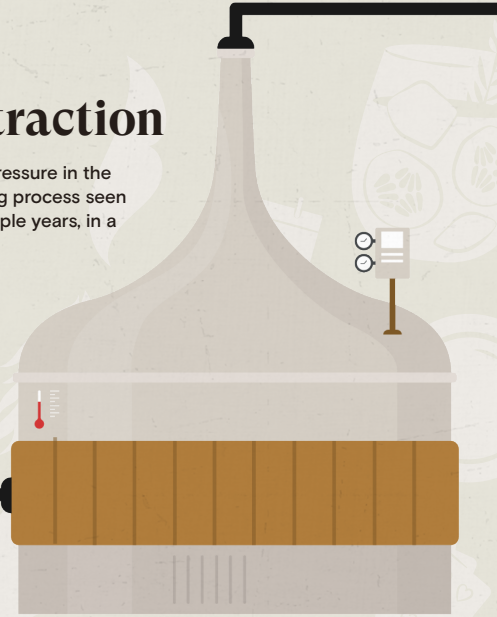
1 / Mix

A variety of hand-selected American oak is combined with a high-proof neutral grain spirit.



2 / Thermal Extraction

By modulating the heat and pressure in the still, we imitate the barrel aging process seen in traditional spirits, over multiple years, in a matter of hours.



3 / Cooling

The intensely flavored high-proof oak-infused spirit cools in preparation for the next phase.



SPIRITLESS

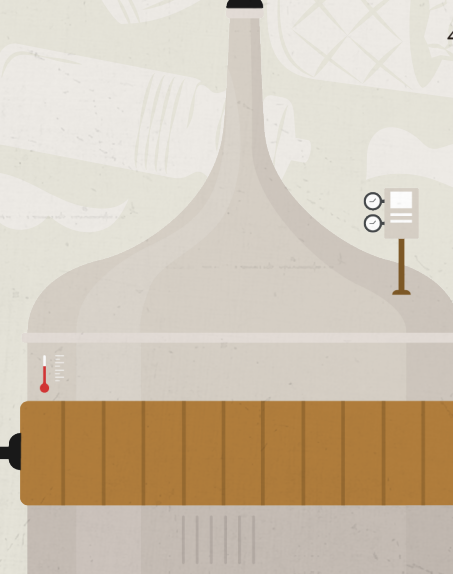
7 / Bottling

After blending to perfection, Kentucky 74 is ready for bottling. Our bottles are then filled and capped with our hand-stained red mahogany cork stopper.



4 / Reverse Distillation

The reverse distillation process separates ethanol from our Kentucky 74 distillate. The ethanol is then removed and repurposed for the next batch; we call this our "regenerative ingredient."



6 / Blending

Just like a fine craft Bourbon, Kentucky 74 is blended by selecting specific totes from various distillations, each with a unique character. Our distiller selects the perfect combination of totes to create Kentucky 74, a smooth, balanced spirit with hints of caramel, vanilla, and oak.



5 / Kentucky 74 Distillate

The distillate that remains in the still is non-alcoholic. This is where Kentucky 74 is born.