

Bourbon lover? Beer lover? This baby is for you.

RESERVOIR
DISTILLERY

70% Corn, 15% Wheat and 15% Rye
100% Virginia-grown

Aged for a minimum of three years in five-gallon barrels, then finished in local Richmond, VA stout barrels for more than two years.

Reservoir® Distillery is a Double Gold award-winning craft distillery located in Richmond, Virginia. We perform every step in the distilling process in-house, from creating the mash bill to bottling the final product, using all local Virginia ingredients to create premium whiskeys.

NOSE

Warm gingerbread, chocolate orange and marmalade, molasses, toasted pecans, and raisins

PALATE

Cocoa, autumn baking spices, flinty undertones, chocolate gateau and molasses

FINISH

Deeply warming, mouth-coating, spearmint, cinnamon, and nutmeg

Holland's Ghost was a creative collaboration with Mac McCormack, "Richmond's Whiskey Godfather," and the owner of the largest whiskey bar in Virginia. Mac requested we recreate an iconic whiskey lost to history. With our single grain mash bill whiskeys, we nearly nailed the recipe, but something was still missing. Barley. Our great friends at Ardent Craft Ales were aging a heavenly stout beer in an ex-bourbon barrel. Once their ale was bottled, we poured fully-aged whiskey into that barrel and finished it for another eight months. Holland's Ghost was born, but its transcendent taste was no figment of our imagination. **Available for a limited time only.**

Provenance is paramount to us. Our grains are all Virginia-grown and come from farms within 45 miles of our distillery. We've even begun to acquire our own white oak which is crafted into barrels by a local mill and cooperage. These casks are returned to us with our signature alligator-char. The char inside our barrel imparts deep color and unparalleled flavors into our whiskeys.

Age does not equal maturity when it comes to whiskey. A balanced, nuanced whiskey is achieved over time as barrels oxidize. With our small barrel program, the quality of the distillate is supremely important when determining time with the wood. Every stage of production shows our dedication to time — from our open top fermentation process, which can take up to 11 days to utilize every flavor our yeast can provide, to our slow pot still double distillation, where depending upon barrel size, our distillate is narrow and precise.

Whether the spirit enters our large or small barrel program, each cask is monitored for progress. There is no set time for our maturation process. Every barrel is hand-tested to ensure it is fully developed and time to be bottled. Our techniques are not revolutionary, but our opinion on readiness is.



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Richmond, VA 23230
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SALES
Jay@ReservoirDistillery.com
Chris@ReservoirDistillery.com

750 ML. BOTTLES AVAILABLE — 53.5% ALC/ VOL. (107 PROOF)

Don't worry. It's bourbon, mon.

RESERVOIR DISTILLERY

70% Corn, 15% Wheat and 15% Rye
100% Virginia-grown

Aged for a minimum of two years in five-gallon barrels, then
finished in a rum barrel for more than two years.

Reservoir® Distillery is a Double Gold award-winning craft distillery located in Richmond, Virginia. We perform every step in the distilling process in-house, from creating the mash bill to bottling the final product, using all local Virginia ingredients to create premium whiskeys.

NOSE

Mint, allspice, citrusy
cotton candy,
lingonberry, vanilla

PALATE

Dark molasses,
maple syrup,
peaches, apple cider

FINISH

Cola, dark
chocolate, chili

Holland's Blade Rummer is a creative, international collaboration between Reservoir Distillery and select Jamaican rum distilleries. Once we've imported our rum barrel, we let our blended whiskey soak in that sugarcane sunshine for an additional 18 months to create a truly unique take on a Reservoir bourbon. We definitely think this addition to our Holland's limited time lineup is "jumping with the irie vibes!"

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SALES
jay@ReservoirDistillery.com
chris@ReservoirDistillery.com

750 ML. BOTTLES AVAILABLE — 53.5% ALC/VOL (107 PROOF)

This is the Milkman your father kept his eye on.

RESERVOIR
DISTILLERY

70% Corn, 15% Wheat and 15% Rye
100% *Virginia*-grown.

Aged for a minimum of two to three years in five-gallon barrels, then finished in a milk stout barrel for two and one half years.

Reservoir® Distillery is a Double Gold award-winning craft distillery located in Richmond, Virginia. We perform every step in the distilling process in-house, from creating the mash bill to bottling the final product, using all local Virginia ingredients to create premium whiskeys.

NOSE

Sweet red vermouth,
honeycomb, milk
chocolate, tootsie roll,
barley sugared candy,
butterscotch fudge

PALATE

Buttered waffle syrup,
cornbread, milk
chocolate pretzel,
lavender, cardamom,
toffee, vanilla

FINISH

Holiday
cinnamon,
peppermint,
cream

Holland's Milkman is a creative collaboration between Reservoir Distillery and select Richmond breweries. After the success of Holland's Ghost, we decided to kick it up a notch and finish our blended whiskey for an additional 18 months in a milk stout barrel to create a fresh take on the classic Holland's. As our most recent addition to the Holland's line, we're happy to announce, this rich "mealtime whiskey" is here to stay.

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