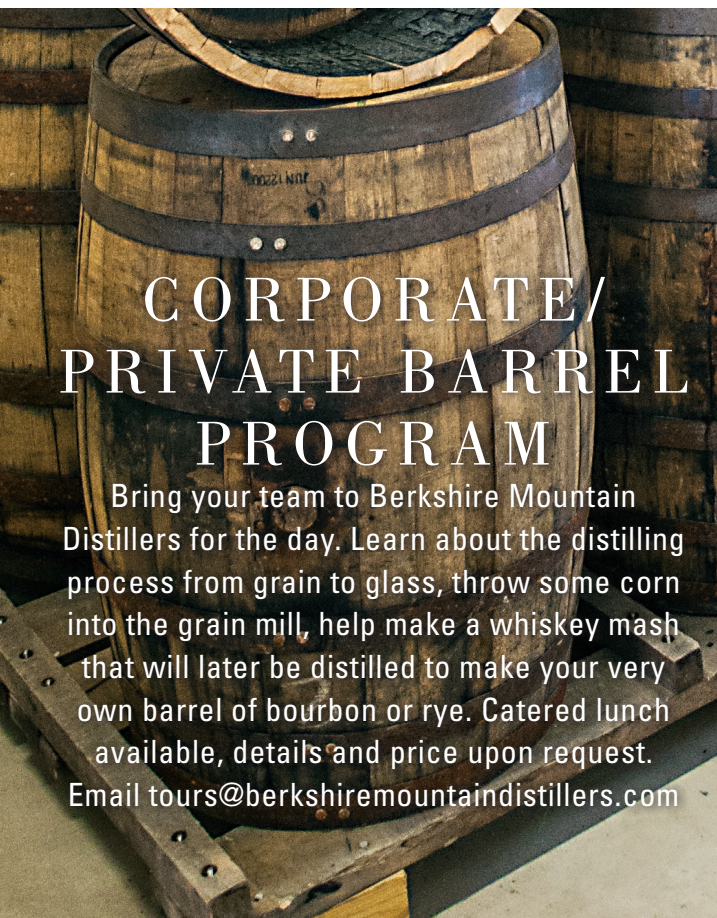




WEDDINGS AND EVENTS

**Let us help you plan the cocktail
component of your wedding or event!**

Come to the distillery and work with us to craft a customized drink recipe at our well stocked bar. Visit us during growing season and source your herbs and botanicals straight out of our greenhouse and gardens. Call 413-229-0219 or email tours@berkshiremountaindistillers.com to make an appointment.



CORPORATE/ PRIVATE BARREL PROGRAM

Bring your team to Berkshire Mountain Distillers for the day. Learn about the distilling process from grain to glass, throw some corn into the grain mill, help make a whiskey mash that will later be distilled to make your very own barrel of bourbon or rye. Catered lunch available, details and price upon request. Email tours@berkshiremountaindistillers.com



Our spirits are hand-crafted in small batches at the Berkshires' first legal distillery since prohibition.

We offer tours of the distillery for \$10 per person. Tours last approximately one hour and cover the production of spirits from grain to glass. They are sensory focused and involve the handling of raw materials, nosing spirits from various stages of the distillation process as well as the tasting of our finished goods. Email tours@berkshiremountaindistillers.com



356 South Main Street
Sheffield, MA 01257 413-229-0219

SMALL BATCH  **HAND CRAFTED**
berkshiremountaindistillers.com



Berkshire Mountain Distillers has been creating award-winning spirits at the Berkshires' first legal, post-prohibition distillery since 2007. Not only are we strong supporters of small farm agriculture, but we also grow our own botanicals, fruits and herbs. Come visit us in Sheffield, MA - tour the distillery and gardens and taste something truly unique.





GREYLOCK GIN - A London dry style gin distilled with seven botanicals. 750ml, 80 proof

"Delicate but beautifully focused, aromas and flavors of subtle juniper, wintermint and licorice. Clean, smooth and complex with some spicy cinnamon in the finish. Extremely well made."

#1 craft gin in the country.

- *New York Times*



GOLD MEDAL WINNER
- *San Francisco Spirits Competition*

REVIEWER'S CHOICE GOLD STAR
- *Santé Magazine*

GOLD MEDAL WINNER
- *Wine Enthusiast Magazine*

Craft spirit of MA

- *Wine Enthusiast*

BERKSHIRE BOURBON - A triple distilled bourbon, 72% corn, 18% rye, 10% barley. 750ml, 86 proof

"Smooth and balanced with bright notes of vanilla and fruit. Lingering finish of caramel and toasted nut."

GOLD MEDAL WINNER
- *Jim Murray's Whisky Bible*

GOLD MEDAL WINNER
- *Whiskey Guild*



ETHEREAL GIN - A robust gin-lovers gin, Ethereal's recipe changes with each batch. Look for a new label color and batch number signifying a new release. 750ml, 80 proof



GOLD MEDAL WINNER
- *Beverage Testing Institute*



RAGGED MOUNTAIN RUM - A pot style sipping rum, molasses based, triple distilled. 750ml, 80 proof

"Turns out rum distilled in the Berkshires has all the burnt-sugar and banana flavors you get from the Caribbean stuff, plus some subtle smokiness and crisp complexity."



DOUBLE GOLD MEDAL WINNER
- *San Francisco Spirits Competition*

TOP FIVE SMALL BATCH POTABLES
- *Maxim Magazine*

Craft spirit of MA

- *Playboy Magazine*

ICE GLEN VODKA - A grain based vodka that truly showcases the purity of our historic granite spring water - distilled four times, corn and wheat based. 750ml, 80 proof

"Clear. Mild honeydew and cream aromas. A supple entry leads to dryish medium body with hints of dried citrus and eucalyptus honey. Finishes with a peppery, lightly minty fade. EXCELLENT."



GOLD MEDAL WINNER
- *Beverage Testing Institute*



4 1/2 OUT OF 5 STARS
- *Wine Enthusiast Magazine*

GOLD MEDAL WINNER
- *Food and Wine Magazine*

GOLD MEDAL WINNER
- *International Review of Spirits*



NEW ENGLAND CORN WHISKEY -

A triple distilled corn whiskey, made with 90% corn and 10% barley. It is aged in white oak and cherry that we cut, mill and char on our farm. Incredibly complex and earthy. 750ml, 86 proof

"Full-bodied with earthy overtones of grass and cherry fruitwood. Very complex with lingering notes of smoke and fig on the finish."



THE CASK FINISHED BOURBON PROJECT -

Inspired by our love of craft beer and passion to create new, unique spirits we took our already aged, award-winning Berkshire Bourbon and "finished" it in freshly emptied casks from a select group of our craft brewer friends for a minimum of three months. Sam Adams, Ommegang, Terrapin, Founders, Full Sail - just to name a few. 750ml, 86 proof

The CRAFT BREWERS Whiskey PROJECT

Berkshire Mountain Distillers is collaborating with 15 of our favorite craft brewers for this great adventure. We are selecting a certain beer from each brewery and distilling it. The subsequent whiskey will then be aged for at least two years before it is released.

craftbrewerswhiskeyproject.com

BITTERS

We make three different bitters here at BMD. *Falernum bitters* - a Tiki style bitters using Ragged Mountain Rum as its base. *Coffee bitters* - Barrington Coffee Roasting Company's Sumatran coffee and spices with Ice Glen Vodka. *Wormwood bitters* - Home grown wormwood with New England Corn Whiskey is the base for these bitters. We make the Wormwood bitters for Cocktail Kingdom.

