



## Spirit Works Distillery FAQ's

### ***When was Spirit Works Distillery founded and where is it located?***

Spirit Works Distillery is a grain-to-glass distillery and tasting room founded by Timo and Ashby Marshall in 2012, located in the Market District called [The Barlow](#) in downtown Sebastopol, CA (West Sonoma County). The Barlow boasts wineries, breweries, a coffee roaster, destination restaurants like Fern Bar and Blue Ridge Kitchen and brings just under 1 million people to visit each year.

### ***Who is the Head Distiller?***

Ashby Marshall is Head Distiller and heads up all fermentation, distilling, and product development at Spirit Works Distillery along with her incredible team. From her passion for the intricacies of whiskey to her most creative release yet, a Sloe Amaro, Ashby has always led her team with an eye for the combination of art and science necessary in creating excellent spirits. With over a decade of fermentation and distillation under her belt, Ashby is part of the small but growing community of women at the helm of a still and production team in the overall industry. Do keep an eye out for some of Timo's incredible Old Tom Gin as well though!

### ***What craft spirits does Spirit Works produce?***

Spirit Works Distillery distills premium grain to glass Vodka, Gin, Sloe Gin, Barrel Gin, and - all over four years of age - Straight Wheat, Straight Rye and Four Grain Bourbon Whiskies. You can read more about all of the spirits and their awards [here](#). Spirit Works also has a Tasting Room and Spirits Club where they are able release their passion projects like the line of Exploratory Gins and exclusive spirits such as the Sloe Amaro and Single Malts.

### ***Where does Spirit Works source ingredients for its spirits?***

Spirit Works Distillery sources organic and local ingredients as often as possible. The predominant grain base for most of the spirits is organic Hard Red Winter Wheat, and organic White Corn (for the Bourbon), and are both grown in California. Spirit Works strives to support local sources and also use the highest quality, non-GMO, organic ingredients in all the spirits. In 2020, they also started working with a farmer growing Rye right here in Sebastopol. Quite a few Rye whiskies have been laid down with this grain for the patient ones and for those looking for something sooner, the distillery tasting room features a hyper local Vodka made from 100% of this Rye grain. The distillery does import the organic sloe berries from a small family farm in Bulgaria as they do not grow in the U.S.

### ***What's the idea behind the "grain to glass" philosophy?***

The 'grain to glass' philosophy means that the distillery brings in whole grain – like organic, California-grown Hard Red Winter Wheat and Sebastopol grown hyper local Gazelle Rye – which are milled, mashed, fermented, distilled, and bottled entirely on site at the distillery. This commitment to process is also directly

supporting California's (and our own backyards') incredible farming community. Within these steps the team has control over the entire process, from the consistency of the mash and yeast strains to the pH and brix, all of which are essential to great fermentation, which ultimately create complex and flavor characteristics. By preserving the unique flavor of the raw ingredients, spirits are created with character that can be appreciated straight or can really add something special to a cocktail.

### ***What kind of still do you use, and how does it influence what you make?***

The still is a copper Hybrid Pot Still handmade to very intentional specifications by CARL Distilleries, Germany's oldest still producers. With this still, Ashby (and Timo) designed a beautiful machine that combines a very traditional style with modern engineering, which enables the distillery to produce spirits with exceptional precision and control and flavor. The still is referred to as a hybrid because of the different ways in which it can be configured, allowing distillations using multiple techniques. The Hybrid Pot still is made up of a 1,000 liter copper pot still (the main chamber) and has two columns set up alongside it called rectifying columns. The first, shorter column has 5 rectification plates and the second column has 21 rectification plates (and is 26 feet high!). The shorter column is used in a proprietary heads cutting process for the whiskies as well as some contract client work including brandy, rum, and a whey spirit. The tall column is one of just a few at a craft distillery in the west coast. When distilling through the tall column the alcohol is forced to a higher and higher proof as it travels through each successive plate, creating a neutral, yet smooth spirit at just over 190 proof or 95% ABV. This tall column is what makes the grain to glass process possible for the Vodka and Gins at Spirit Works.

### ***What is interesting or unique about Spirit Works Distillery?***

Named by the American Distilling Institute as [National Distillery of the Year in 2020](#), Spirit Works Distillery strives every day to maintain its core principles of environmental stewardship, transparency in the grain-to-glass process, commitment to creating high quality spirits, and creating a safe and supportive working atmosphere for the incredible team here. The distillery never takes shortcuts, like using small barrels, adding flavorings or color, or really using anything other than organic grain, water, yeast, organic botanicals, and organic sloe berries. We are currently the only distillery making a traditional Sloe Gin in the U.S and the only producer in the world of a totally unique Sloe Amaro. One additional unique point (and point of pride) about Spirit Works Distillery is that the Lead Distiller has always been Ashby, a woman. Relatively few distilleries in the US have a female distiller at the helm running production. Finally, as described above, the grain to glass method is core to the business, allows full monitoring and control of every aspect of the production process, and aides to creates their award-winning spirits known throughout the industry.

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