

Texas distillery to fill 100th bourbon barrel

Garrison Brothers Distillery™, based in Hye is the first legal bourbon distillery in Texas since Prohibition. They proudly announced they will fill their 100th barrel of "very small batch," 100 percent Texas-made bourbon whiskey on or around Thanksgiving Day.

Dan Garrison founded Garrison Brothers Distillery™ atop his Texas Hill Country ranch in the fall of 2006. He learned the art of bourbon making from the masters, traveling back and forth from Texas to Kentucky.

"I became close to the legends of the bourbon business: the master distillers and warehousemen at Buffalo Trace, Heaven Hill, Four Roses, Jim Beam, Makers Mark, and Kentucky Bourbon Distillers," said Garrison. "In Kentucky, making bourbon the old-fashioned way is a brotherhood. I will forever feel indebted to these wonderful friends."

Garrison applied for federal and state distilled spirits plant operating permits.

"Our still arrived the week we secured our permits. We were official," said Garrison. "Just days later we started cooking,

and after six months of testing and tasting, we nailed the recipe."

Garrison Brothers Texas Bourbon™ Whiskey is hand-made in small batches, one barrel at a time at the distillery's kitchen. Garrison cooks a "sweet bourbon mash" made from number one organic grains (yellow corn, soft red winter wheat, barley and rye) in 110-gallon batches.

Each "sweet mash" batch ferments for about 96 hours, converting the sugar to alcohol, and is then transferred to the still-house. The bourbon is distilled just once in a 100 percent copper antique still - originally used by Wild Turkey and Buffalo Trace. The clear distillate that comes off the still is called "white dog," a term bourbon distillers use for high proof, un-aged bourbon.

"We're using the finest corn in the world, and you can taste it in the bourbon," said Garrison. "Our white dog has more flavor than any I've tasted anywhere."

The bourbon is aged in new white American oak barrels, gaining flavor and sweetness as the distillate expands into the oak in the Texas heat. On cold days and nights, the bourbon is

released from the wood in the barrel, taking with it the sweet tannins, lignins, caramels, vanillins, and sugars that give bourbon its rich amber color and distinct flavor.

"The Texas heat is our partner. Character and complexity come quick around here," explained Garrison.

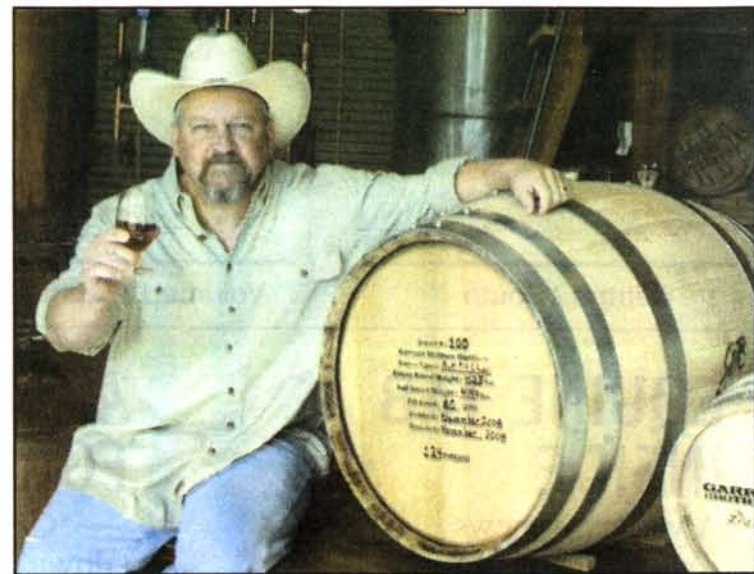
Garrison grows some of the soft red winter wheat on his Hye ranch. He buys the rest of the grain from organic farmers and coops near Hereford and Muleshoe.

"We source all of our organic corn from Texas," said Garrison, "and we'd like to source our wheat from Texas too. If there are organic farmers in Texas growing a high-quality grain we can use, we'd like to visit with them.

"Few businesses are as environmentally-friendly as ours," Garrison said. "We recycle, reuse or resell every ingredient or by-product that is grown on, delivered to, or processed here. And we have an ingredient that no other whiskey maker can claim, pure Hill Country rainwater."

Collection systems capture the rainwater from the roof of the still-house. Then a state-of-the-art ozone and ultraviolet light purification system filters it. When the bourbon is bottled, the rainwater is blended in.

"Businesses like ours are great for Texas. We provide good jobs for skilled craftsmen. Plus, we are serious consumers of Texas corn and wheat, and after distillation our bourbon mash is



Dan Garrison operates Garrison Brothers Distillery in Hye. The business is preparing to fill their 100th barrel of Texas bourbon later this month.

--Courtesy photo

the most nutritious cattle feed available anywhere."

Most artisan distillers today make vodkas, rums, and gins because they can get them to market quickly. Non-bourbon whiskey, too, can be made in less expensive and less time-consuming ways.

But that was never a consideration for Garrison.

"Making bourbon well takes time, patience, and skill. A knowledgeable bourbon drinker can smell a blended whiskey or a whiskey made with grain-neutral spirits a mile away," he said. "Garrison Brothers Distillery™ was built to make fine Texas bourbon, and as long as I'm running the still, fine bourbon is all we will make."

Garrison Brothers Texas

Bourbon™ Whiskey is not available in any bar, restaurant or store - at least not yet anyway.

"The bourbon is aging. We're going to give it all the time it takes to become truly spectacular," said Garrison. "We think the whiskey will be worth the wait."

Garrison Brothers Distillery™ is a small distilled spirits plant located in the beautiful Texas Hill Country. They manufacture Garrison Brothers Texas Bourbon™ Whiskey from their kitchen, still-house and barrel barns in Hye. Garrison Brothers™ is the first legal bourbon distillery in Texas history, since prohibition, and one of just two or three artisan distilleries in America, outside Kentucky and Tennessee, to have successfully produced real bourbon whiskey.