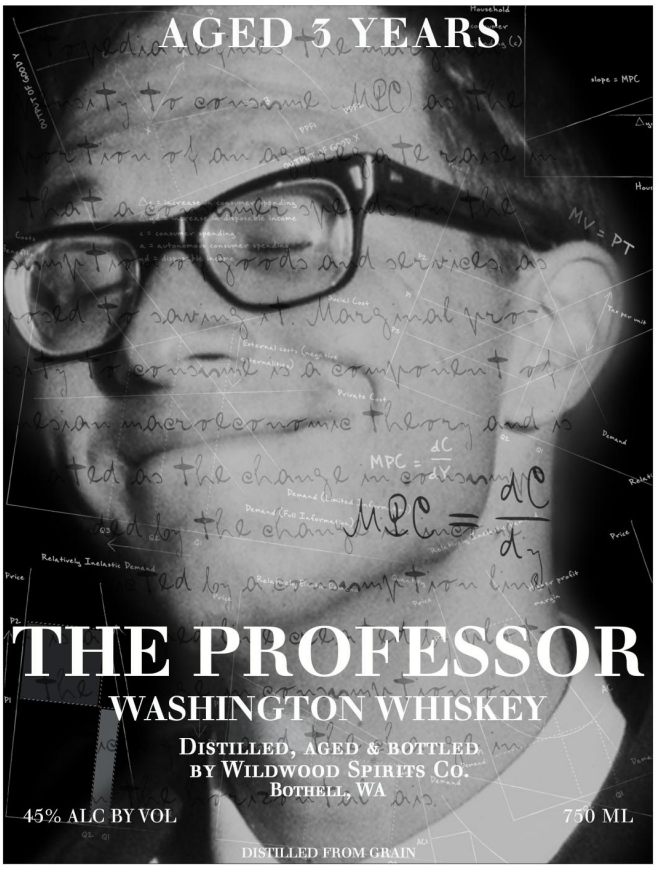
WILDWOOD SPIRITS CO.

The Professor is an Irish-style whiskey made with Washington winter wheat and malt. Distilled three times before aging, it spends three years in American oak barrels that previously housed Wildwood Spirits Co.'s award-winning bourbon, The Dark Door. The Professor is light in body and texture, with hints of caramel and marzipan winding around a floral backbone.

Wildwood Spirits Co. is also offering a coffee-finished version of The Professor. This Special Edition spends a month in a barrel that, after aging The Dark Door Bourbon, was used to age Sulawesi coffee beans from Mercon Specialty Coffee. This unique whiskey evokes a smooth Irish coffee, with distinct mocha, white flower and vanilla notes.



Technical Data

Alcohol by volume: 45 percent
Substrate:
60% Organic Washington Wheat /
40% Organic Washington Malt
Water: Reverse osmosis

WILDWOOD SPIRITS CO. is inspired by both chef and sommelier sensibilities. It is a blend of "farm to table" and "vineyard to bottle", resulting in a distinctive "farm to distillery" concept. When farmers crafted spirits in colonial times, making distillates was a way to preserve excess fruit and grain, allowing them to makethe most of their local crops. Wildwood Spirits Co. embraces this philosophy, and sources and sources nearly all of its ingredients from local farms. They work with Northwest farmers for a wide variety of grains and local fruit, and ninety percent of the produce used for distilling is grown in Washington state.