



Company Fact Sheet

Copperworks Distilling Company is a locally owned distillery, tasting room and retail store located on Seattle's downtown waterfront. The company offers small-batch gin and vodka made from a base of Washington-grown malted barley. Its twice-distilled, all-malt whiskey is aging in charred, new American oak barrels, with release expected in 2016.

Copperworks opened its doors in October 2013 offering tastings, tours and other events focused on enjoying and learning about fine distilled spirits. The company has won numerous local, national and international awards and is on the shelves of more than 100 bars and restaurants, plus retail stores, throughout the Puget Sound region.

Products

Copperworks offers gin and vodka now and has all-malt whiskey aging in new, charred American Oak barrels. The gin and vodka start from a base of Washington-grown malted barley and are distilled in traditional Scottish copper stills specifically designed to distill each of those spirits.

- *Copperworks Gin*: offers a distinctive, well-balanced combination of juniper and nine other botanicals, with aromatic citrus, coriander and floral top notes.
- *Copperworks Vodka*: presents a subtle and distinctive barley essence with a smooth, round mouth feel, with naturally occurring notes of vanilla.

Overtime, Copperworks is releasing a series of aged gins. Released thus far:

- *Copperworks New Barrel Gin*: aged in a new charred, American Oak Barrel
- *Copperworks Malt Barrel Gin*: aged in an oak barrel previously used to age malt whiskey
- *Copperworks Peat Barrel Gin*: aged in an oak barrel previously used to age a peated malt whiskey

Leadership

Copperworks was founded by co-owners/distillers Jason Parker and Micah Nutt. Jason has extensive professional experience in the brewing industry, starting as the first brewer for Pike Place Brewing (now Pike Brewing Company) and ultimately working as Brewmaster for Pyramid Breweries. Micah is an experienced and creative home brewer. The two have shared the making and enjoyment of craft beer throughout their more than two decades of friendship.

Traditional Copper Stills

To achieve the most authentic characteristics and full flavors in our spirits, each of our products is distilled in a traditional copper still best suited to that individual spirit. Our copper pot and column stills, hand-built by expert coppersmiths in the highlands of Scotland, are designed specifically for our unique processes and the ingredients we've chosen.

Ingredients

To create our distinctive flavor, Copperworks' spirits are distilled from a high-quality craft beer, made from a base of Washington-grown malted barley. Malted barley is the most expensive ingredient to base spirits on, but we believe it produces the most flavorful, high-quality spirits. We also use a pure strain of brewer's yeast in our fermentation—a strain we have selected for its distinctive flavor profile and that is unique to our products.

Distinctive Processes	Our entire fermentation and distilling process is focused on producing—and reproducing—the finest flavor in our spirits. In all our products, we take the unusual step of starting with the highest quality beer that has been boiled in its early stages to achieve the maximum level of purification. And unlike most distillers in the U.S., we distill our whiskey two times, using two different stills.
Capacity	Our large stills enable us to draw the best-tasting portion of the distillation (the “hearts”) with precision—allowing us to control our flavors and produce more consistent spirits from batch to batch. With more than 10,000 pounds of copper stills, representing 1,800 gallons of capacity, Copperworks Distilling can produce up to 350,000 bottles of spirits per year.
Location	Copperworks distillery, tasting room and retail operations are located in a 6,900 sq. ft. facility on the downtown Seattle waterfront. The storefront looks out to the waterfront and is in walking distance of major Seattle landmarks such as the Pike Place Market, Seattle Art Museum, Seattle Aquarium, the Seattle Great Wheel and more. The company is housed in a Seattle Landmark-designed building constructed in 1918.
Product Availability	Copperworks spirits are served in more than 100 bars and restaurants in the Seattle and Tacoma areas and in the San Juan Islands. The products are available for retail purchase in Copperworks tasting room and in independent liquor stores, large liquor chains, and select grocery stores throughout the Puget Sound region.
Awards	<p><i>Copperworks Distilling Company:</i></p> <ul style="list-style-type: none">“Best Distillery”: Seattle Magazine Readers’ Choice Awards“Best Distillery”: Seattle Weekly Readers’ Choice Awards“Washington 2014 Gin Distillery of the Year”: New York Spirits Competition <p><i>Copperworks Gin:</i></p> <ul style="list-style-type: none">Bronze Medal: 2015 World Spirits CompetitionDouble Gold Medal: “The Fifty Best Gins,” 2014Gold Medal: 2014 World Spirits CompetitionGold Medal (94 points): Beverage Testing Institute, International Review of SpiritsGold Medal: American Craft Distillers Association Spirits Competition, 2014Silver Medal: 2014 San Francisco World Spirits CompetitionSilver Medal: American Distilling Institute, 2014Bronze Medal: New York International Spirits Competition, 2014

Photographs of Copperworks, our stills, products and team are located in the [Newsroom](#) on [CopperworksDistilling.com](#).

For More Information:

Kathy Humphrey

Kathy@CopperworksDistilling.com

206.390.1192

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