



For Immediate Release

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Copperworks Distilling Releases Peated Single Malt Whiskey with Washington-Sourced Peat

Copperworks used locally grown barley malted with peat from a bog on the Olympic Peninsula in Washington State

SEATTLE, December 2, 2020 — [Copperworks Distilling Company](#) today released an American Single Malt Whiskey distilled from peated malt that was created with Washington State peat. The peat was sourced from the only peat bog in Washington that can be commercially harvested and was used to add a smoky flavor to the Washington-grown barley malted by [Skagit Valley Malting](#). The malt is the first peated malted barley produced entirely from ingredients sourced in Washington State.

“We’re excited to release a peated whiskey that features the unique peat flavors from our home state of Washington,” said Jason Parker, Co-Founder and President of Copperworks. “The smoky flavors in this Copperworks whiskey release are more subtle than what you’ll typically find in Scotch malt whiskey as we worked to balance flavors of the Washington peat with the flavors of the Washington-grown barley and new Oak American casks.”

Copperworks Washington Peated Whiskey

This release is Copperworks’ first release of Peated Single Malt and it is the company’s 34th release of American Single Malt Whiskey. This whiskey release (R034) comes from eight casks of whiskey that were brewed and distilled from 100% of the Copeland variety of barley grown in Washington’s Skagit Valley and smoked during the malting process with Washington peat. Each

cask of whiskey was matured for just over four years in lightly charred (char #1) new American Oak casks. See detailed [Production Specifications](#).

Peat from Washington State

The peat used by Skagit Valley Malting was harvested from a lakebed near Shelton, Washington. Peat is decomposed organic plant matter that has been compressed in the ground for thousands of years. Peat is burned during the malt drying process and imparts a distinctive smoky flavor to the barley.

The flavors of Washington-sourced peat are different than Scottish peat because the decomposed plant matter in Washington is different than plant matter in Scotland. “Using Washington-sourced peat gives our whiskey flavors of roasted almonds, toast, hickory, and a slightly briny earthiness in contrast to the notes of iodine, creosote, and seaweed that is often found in Scottish peated single malt,” said Parker.

Tasting Notes

Copperworks Peated Single Malt Whiskey offers aromas of campfire, roasted tomatoes, and exotic spices that lead to flavor notes of roasted almonds, toast, and orange zest. A long finish of hickory, cedar, and wet earth end with pleasant briny and wood notes.

Price and Availability

Copperworks Peated Single Malt Whiskey is currently available only directly from Copperworks in the company’s online store or at the distillery on the Seattle waterfront. The release will eventually be available in select bars, restaurants, and liquor retailers in Washington State.

Copperworks Peated Single Malt Whiskey

Available for [online purchase](#)

1,934 (750ml) bottles produced

52% ABV

MSRP \$76.49 (not including tax and shipping)

About Copperworks Distilling

[Copperworks Distilling Company](#) is a distillery, tasting room, and retail store located on the waterfront in downtown Seattle, Washington. The company produces American Single Malt Whiskey, a series of gins, and vodka, all from malted barley. Copperworks was founded in 2013

by Jason Parker and Micah Nutt—both experienced craft beer makers, who built Copperworks to explore the possibilities of malted barley by distilling high-quality, unhopped craft beer into fine distilled spirits. The distillery was named “2018 Distillery of the Year” by the American Distilling Institute.

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