



Pittsburgh, PA - As Allegheny Distilling celebrates the beginning of its fifth year of production, it has rebranded its core lineup of Maggie's Farm Rums, including the White, Spiced, and "50/50" Dark (formerly "La Revuelta") rums. Utilizing the original artwork created by Hannah Clark for the Maggie's Farm Queen's Share Reserve rums, Maggie's Farm has streamlined the skeletal design across this core lineup. New branding is currently available for purchase directly from the distillery, and is now beginning to roll into existing distribution markets, including Pennsylvania Fine Wine and Spirits stores and also the Nashville area via wholesaler Tennessee Wine and Spirits.

As the new branding makes its way out, Allegheny Distilling has also expanded its distribution footprint to include Washington DC, Maryland, and Delaware markets, each carried by Craft Wine and Spirits of Beltsville, MD. Allegheny Distilling has also come to a distribution agreement with Lauber Imports of New York, a craft portfolio of Southern Glazers in NY. Products going into distribution include the White, Spiced, and 50/50 Dark rums, as well as the silver Queen's Share Reserve rum, Airline Overproof rum, and Maggie's Farm's new coffee liqueur and fresh ingredient falernum. Maggie's Farm rums may also be purchased for direct shipment across the USA by various DC retail outlets.

Future distribution is expected to require another production expansion, what would be the fourth in the distillery's four-year history. This one will likely include up to a 100% increase in fermentation capacity, as well the possibility of a barrel house and secondary retail location in the city of Pittsburgh.

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Allegheny Distilling LLC, located in Pittsburgh's historic Strip District, was incorporated in late 2012 and began production of Maggie's Farm Rum in October of 2013. Maggie's Farm opened it's cocktail bar in the distillery in January of 2014 and has since become one of, if not the most awarded rum distillery in America since, including awards for Best-in-Show spirit (American Craft Spirits Association '16), Best-in-Class rum (American Craft Spirits Association '15'/'16), Best-in-Category spiced rum (American Distilling Institute '15), 2X Best-in-Category Liqueur (American Distilling Institute '17), and 2X Pennsylvania Distillery of the Year (New York International Spirits Competition '14/'16).

Maggie's Farm Rum is the first commercially-available Pennsylvania-made craft rum since Prohibition. All spirits are made from scratch, from the fermentations of raw sugar cane from Louisiana, rather than molasses, and pot-distilled for full body and flavor on the Spanish-made copper stills located behind the distillery's cocktail bar. The distillery is open for tastings and bottle sales Wednesday through Sunday and serves craft cocktails Thursday through Sunday.

Any questions can be sent directly to me via the contact methods below.

Thank you.

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