

Coppersea Distilling
239 Springtown Rd.
New Paltz, NY 12561



FOR IMMEDIATE RELEASE

New Paltz, NY (June 11, 2017)

Coppersea Distilling, the Heritage-Methods farm distillery in New Paltz, New York, announces the release of Springtown Straight Whisky, blended from Coppersea's own warehouse stock by chief distiller and blender Christopher Briar Williams.

Coppersea developed Springtown Straight Whisky to revive the rich tradition of New York blended whiskies. "Prior to Prohibition there were dozens of blending houses in New York City and throughout the state," said Coppersea chief distiller C. Briar Williams. "The world's most popular whiskies are blends, and we want to elevate the blender's art alongside the distiller's art."

Founded in 2011, Coppersea Distilling produces ultra-premium whiskies from Hudson Valley grains using Heritage-Methods distilling traditions — on-site organic farming, open wooden fermenters, direct-fired copper-pot stills, floor-malting, and locally sourced oak for cooperage.

Mr. Williams continued, "At Coppersea, we innovate by looking backwards and reviving lost methods. Scotch whisky evolved with a rich tradition of blending. New York stood to be the center of American whisky blending, and the surge of interest in American whiskies gives us the opportunity to pick up that torch and bring that tradition forward."

Springtown Straight Whisky, composed of Coppersea's own straight Rye, Corn and Bourbon whiskies, is elegant enough to sip neat, and flavorful and robust enough to use in classic whisky cocktails.

Available now at Coppersea's on-site Springtown Tavern, and through Blueprint Brands in New York at an MSRP of \$40.

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