



Head Distiller Position

Overview Mine Hill Distillery is seeking a Head Distiller who has a passion for creating authentic, premium spirits and the experience to be responsible from start to finish, while having a sense of fun and ability to get along with people. We expect to build the brand by initially producing a vodka and gin; while laying away bourbon, rye and whiskey. After a two year restoration, we are ready to open in an award winning, historic landmark property with state of the art equipment. We are well capitalized to offer a competitive salary and bonus plan for the right person who wants to help grow the business from a start up to a market leader. We are located on a blue ribbon trout stream in a northwestern Connecticut with an affordable cost of living, but are less than 90 minutes from New York City or 45 minutes to Yale/New Haven or Hartford. We want someone to embrace our vision to produce artisanal spirits that are *Still Made in Connecticut™*.

Main Responsibilities

- Developing recipes and barreling programs for our flagship spirits (unaged and aged)
- Selecting grains, botanicals from local farms and commercial suppliers
- Inventory & Supply chain management for all elements involved in production & maintenance
- Milling, Mashing, Fermentation, Distillation, Proofing, Barreling & Bottling a range of spirits
- Quality Control & Sanitation of equipment and premises
- Record Keeping, Compliance & TTB Reporting
- Equipment & Systems maintenance

Desired Skills

- Entrepreneurial spirit to be part of a team growing a business from the ground up
- Relevant Education with an emphasis on Chemistry or related fields
- Operating Experience in commercial distilleries or breweries
- Analytic & Problem Solving skills and strong attention to details
- Ability to represent the distillery on site or off site at tastings, competitions or seminars
- Flexible personality and ability to adapt to different situations
- Physical ability to stand for extended periods, lift heavy weights and discern colors and smells

Distillery Equipment

- 1,500 Liter Kothe pot & column vodka still with gin basket and full automation
- 50 Liter Bavarian Holstein vodka test still for recipe development or limited run spirits
- 1.2 million btu steam boiler and glycol chiller
- 3,000 Liter mash tun with agitator, (4) 3,300 Liter Fermentation tanks
- Multiple liquor tanks, plate filters, hammer mills, and semi-automatic bottling line
- Fork Lift and other vehicles



MINE HILL
DISTILLERY

If you are qualified and interested, please contact elliott@minehilldistillery.com