



SEASTAR RESTAURANT & RAW BAR | SPORT RESTAURANT AND BAR | JOHN HOWIE STEAK | BEARDSLEE PUBLIC HOUSE

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FOR MORE INFORMATION:

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WILDWOOD SPIRITS CO. INTRODUCES ARANDE GRAPPA

BOTHELL, Wash. – Wildwood Spirits Co., maker of Washington State’s most awarded gin and vodka, today announced the addition of Arande grappa to its portfolio of spirits. Arande, Swedish for ‘tribute’ or ‘homage,’ is a limited grappa release available in the Wildwood Spirits Co. tasting room beginning Friday, January 5. The image on the bottle’s label is of George Liedholm, the Swedish grandfather of co-owner and head distiller Erik Liedholm.

Arande Production

To produce a fine grappa, it is important the grape pomace is extremely fresh. Liedholm began with a half ton of the finest Chenin Blanc grape pomace from Washington’s Columbia Gorge that were crushed at W.T. Vintners in Woodinville. The grape pomace then fermented for two days using a Burgundy yeast strain before pot distilling to capture the essence of the Chenin Blanc grape.

The distillation yield of a fine grappa is very low so the result is a precious product. The original 1,000 pounds of Chein Blanc grape pomace produced little more than 18 liters of grappa (equivalent to about 24 bottles). The resulting Arande grappa speaks to the Chenin Blanc grape, as well as aromas and flavors of red apple and white flowers. It was bottled at 45% ABV into 375ml bottles and will sell for \$50 + tax.

Arande is the newest member of the award-winning family of spirits from Wildwood Spirits Co. Kur gin, recognized upon introduction as one of the Top Ten Spirits by *Wine & Spirits Magazine*, along with Stark Vatten vodka, have won top honors from the most recognized competitions in the spirits industry, including the New York World Wine & Spirits Competition, the San Francisco International Spirits Competition and the Washington Cup.

Next month, Wildwood Spirits Co. will release The Dark Door bourbon, the distillery's much-anticipated first wheated bourbon (February 2018).

Wildwood Spirits Co. – Where Science Meets Art and Art Solves Thirst

Wildwood Spirits Co. employs a grain-to-glass philosophy, blending 'farm to table' and vineyard to bottle' to create distillates in a unique and distinctive 'farm to distillery' fashion. Kur, Läka, Stark Vatten and Arande are inspired by a Chef and a Sommelier's passion, combined with the pragmatism of science. Wildwood Spirits Co. uses Washington State produce and sources nearly all its ingredients from local farms.

Wildwood Spirits Co., named for the street in East Lansing, Michigan where Liedholm grew up, is a partnership between co-owners Liedholm and Chef John Howie, and part of the John Howie Restaurant Group. Wildwood Spirits Co. is located in Bothell at The Village at Beardslee Crossing, 19116 Beardslee Boulevard, Suite 102, adjacent to Beardslee Public House. The Village is along Beardslee Boulevard, at the NE 195th Street and I-405 interchange at Exit 24. For more information, visit <http://www.wildwoodspiritsco.com/>.

About The John Howie Restaurant Group:

The John Howie Restaurant Group includes [Seastar Restaurant and Raw Bar \(Bellevue, 2002\)](#); [SPORT Restaurant & Bar \(Seattle, 2005\)](#); [John Howie Steak \(Bellevue, 2009\)](#); in.gredients (Microsoft Redmond campus, 2014), [Beardslee Public House \(Bothell, 2015\)](#); and [Wildwood Spirits Co.\(Bothell, August 2015\)](#). Along with being the chef/owner of the John Howie Restaurant Group, John Howie is also author of the cookbook *Passion & Palate: Recipes for a Generous Table*. Chef Howie has been honored with an invitation to cook at the prestigious James Beard House in New York City on five separate occasions, represents Washington state annually at the Super Bowl in *The Taste of the NFL*, and is a sought-after culinary expert featured in local and national media, including Martha Stewart Living, The Today Show, The CBS Early Morning Show, Cooking Channel, Food Network, The Wall Street Journal and The New York Times.

Chef Howie and his restaurants are as recognized for philanthropic generosity as they are for culinary achievements. Since 2002, the John Howie Restaurant Group has received numerous awards for philanthropy and community involvement, and has given more than \$6 million to hundreds of charitable organizations.

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