

FOR IMMEDIATE RELEASE

Richardo's Decaf Coffee Liqueur Announces Partnership with Black Canyon Distillery

Award-winning Liqueur Now Manufactured and Sold at Popular Mead, Colorado-based Distillery

Mead, Colo. – November 16, 2017 – [Richardo's Decaf Coffee Liqueur](#), the award-winning coffee liqueur made with rich decaffeinated coffee, high-quality vanilla and neutral grain spirits, has formed a partnership with [Black Canyon Distillery](#) to begin manufacturing the liqueur at the distillery's new facility in Mead, Colorado. Bottling will commence during the third week of November. Richardo's Decaf Coffee Liqueur is currently sold at liquor stores and fine establishments across the state, and will be available for sale by the bottle and in cocktails at Black Canyon Distillery beginning December 1, 2017.

"We're very excited to be partnering with Black Canyon Distillery to make Richardo's. The distillery's owners, Fred and Susan Lesnick, have been friends of mine for years, and I really respect their traditional approach to making craft spirits," said Rick England, owner and founder of Richardo's. "I'm looking forward to growing the Richardo's brand, and being part of Black Canyon Distillery will help to make that happen," he added.

Formerly made in Lyons, Colorado, Richardo's Decaf Coffee Liqueur has won numerous national and international awards, most recently winning a gold medal at the San Diego Spirits Festival International Bottling Competition in August 2017. In honor of the new partnership with Black Canyon Distillery, from December 1 to December 31, 2017, every bottle of Richardo's Decaf Coffee Liqueur purchased at Black Canyon Distillery will include a complimentary cocktail containing Richardo's.

"We're very happy to welcome Rick England and the Richardo's brand to the Black Canyon Distillery family," said Fred Lesnick, founder of Black Canyon Distillery. "His product has a great following and we know our customers are going to love it too. We look forward to a long and prosperous partnership," he added.

Richardo's is made according to a patent-pending process that blends neutral grain spirits with England's signature mix of rich decaffeinated coffee and high-quality vanilla, then it is aged for at least 30 days. England started making Richardo's in small batches in 1986 with his wife Linda, mainly for family and friends, and began offering the bottled liqueur to liquor stores, restaurants and bars in 2012.

Because Richardo's uses decaffeinated coffee, less sugar is needed to overcome the natural bitterness of caffeine. This means that Richardo's imparts a delicious flavor to brewing, baking and cooking without adding too much sweetness. Also, by eliminating the caffeine, Richardo's can be used in late-night desserts or poured over a bowl of ice cream before bedtime.

About Richardo's Decaf Coffee Liqueur

Made just outside Denver in Mead, Colorado, Richardo's Decaf Coffee Liqueur is a wickedly delicious 40-proof liqueur handcrafted in small batches using rich decaffeinated coffee, vanilla and neutral grain spirits. Richardo's can be served over ice or used in cocktails, brewing, baking and confections. Richardo's is available at liquor stores and fine establishments across the state of Colorado, and at Black Canyon Distillery in Mead. Please ask for Richardo's by name if your favorite store doesn't yet carry it. For more information about Richardo's and [where to buy](#), please visit our website at www.richardos.com or call (720) 636-4525.

About Black Canyon Distillery

Black Canyon Distillery has been making unique artisan craft spirits from grain to glass since 2010, using locally sourced grains, pure Colorado water, and hand-built mash tuns and 100-gallon column stills. Black Canyon Distillery produces Old Blue Bourbon, Corn Whiskey, Winter Whiskey, Black Whiskey, Whiskey Rita, Black Canyon Vodka, Mayhem Creek Pepper Vodka, Coffee Coulouir and Bourbon Honey at its 6,000-square-foot distillery and tasting room located at 4340 Highway 66 in Mead, Colorado, a quarter mile east of Interstate 25 and Highway 66. Tasting room hours are Monday and Thursday from 11:00AM to 5:00PM, and Friday, Saturday and Sunday from 1:00PM to 8:00PM. Closed Tuesday and Wednesday. For more information, visit www.blackcanyondistillery.com or call (720) 204-1909.

Media Contact:

Ali Randall
Daisy Public Relations
Phone: (303) 718-3373
Email: alidaisypr@gmail.com