

Tasting Notes

Our Current Inventory consists of a mash bill of 95% Straight Rye and 5% Malted Barley distilled in 2018, and a Straight Bourbon with a mash bill of 60% Corn, 30% Wheat and 10% Malted Barley also distilled in 2018. Both by Southern Distilling Company in Statesville North Carolina.

Barrel Strength Straight Rye: 100 proof

1. Bold scent of Caramel & Vanilla; Strong Barrel Notes; Intense & Aggressive, Spicy & Balanced
A RYE to LOVE

Straight Hi-Rye Bourbon: 100 proof

2. Intense, Complex; Aroma of Caramel & Vanilla Rye Spice and Wood
A Keeper & A Sipper

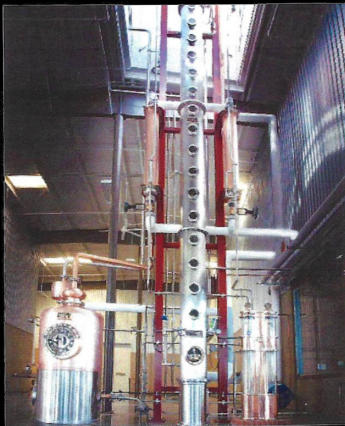
Straight Bourbon: 100 proof.

3. Upper Tier Aromas; Bold scents of Caramel & Vanilla; Complex Top Notes, Lingering Finish
Both Spicy & Sweet
A NEW FAVORITE

750ml; Batch 002; All Selected by Harlan Overholt
50% ALC BY VOL. (100 PROOF)

Distilling Notes

Presently, all our products are distilled by Southern Distilling founded in 2013 in Statesville, North Carolina by Pete and Vienna Barger, Mechanical Engineering Graduates of UCLA. Southern Distilling Company embraces the spirit of America's boundlessly innovative craft distilling industry. Hundreds of local farm distilleries and some of the largest spirits wholesalers in the East have called Statesville home.



AT 40 FEET HIGH, the tallest stainless steel and copper column still system in North Carolina is found inside the glass-enclosed production area, along with a copper pot still system for handcrafted small batch and limited-edition products

Pete and Vienna also offer select CONTRACT DISTILLING SERVICES and this is where our new products come in. Together, we created the impressive Helltown flavor profiles, for our Bourbon and Rye.

Our whiskeys are shipped to Mt. Pleasant, Pennsylvania (Helltown) where they are bottled and prepared for shipment. Ultimately, our plans are to return distillation to the family properties in Helltown.



HELL YEAH



HELLTOWN WHISKEY

PLEASE DRINK RESPONSIBLY.