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## **SLOW HAND Six Woods Malt whiskey** *Frequently Asked Questions*

### **Why use different woods to make whiskey?**

Whiskey gets most of its flavor from the wood in which it ages. Since virtually all aging barrels are made from white oak, a dense wood that resists leaking, spirits lovers are limited to the flavors of white oak in their whiskeys. We wanted to let them taste more of the forest than just one tree.

### **Why isn't everyone using different woods?**

Most distillers treat wood as containers first and sources of flavor second. For us, wood is flavor first and container second. We just had to develop some in house techniques to bring the flavors of these additional woods into whiskey making, including switching from 55 gallon to 1,000-2,000 gallon barrels and toasting large, thick staves in house.

### **Are you using six different kinds of barrels?**

We use 1,000-2,000 gallon white oak barrels for storage, aging and capturing the flavor of that particular tree and large, thick staves of the other five woods that we toast in house and insert into the barrels for additional flavor and complexity.

### **What flavors do each of the woods add to the whiskey?**

- **White Oak** - vanilla and spice
- **Red Oak** - clove and cinnamon
- **Hickory** - plum and apricot
- **Mulberry** - dry figs and currants
- **Grape** - Ceylon black tea
- **Hard Maple** - butterscotch

### **How'd you pick these woods?**

We tested more than 30 different trees and settled on these six for their unique, complementary flavors.

### **How long is SLOW HAND Six Woods aged?**

Between 10 minutes and when it tastes good. We don't list more specific age ranges for two reasons. One, age is not an accurate indicator of quality. Two, because most of the woods we use in SLOW HAND release flavor at different times, we must add and remove staves throughout the aging process and this does not

mirror the “fill it and forget it” measure of time used in conventional whiskey making. Suffice it to say that quality trumps age in our book.

### **Is this just an attempt to make whiskey faster?**

No. We’re not trying to make conventional whiskey faster. We’re making a new kind of whiskey in however long it takes so it tastes good.

### **Many whiskey makers buy from a large distillery and blend. Is this how SLOW HAND is made?**

No. We ferment, distill and age SLOW HAND in house. We even season and toast all of the non-conventional woods in house. Visitors can tour Greenbar and see how it’s done.

### **How do you recommend drinking SLOW HAND Six Woods?**

Like any other whiskey -- neat or in simple cocktails. Just expect more flavor.

### **Where does the name SLOW HAND come from?**

We use slow, temperature controlled fermentation to make SLOW HAND. It gives yeast more time to create better flavors. We embrace the idea of taking our time at every other step in making spirits, hence the name SLOW HAND.