



**Press Release: For Immediate Release**

## **Maverick Distilling Introduces Samuel Maverick Private Reserve Straight Bourbon Whiskey**

**SAN ANTONIO, Texas (October 6, 2022)** – [Maverick Distilling](#) is releasing its limited-edition [Samuel Maverick Private Reserve Straight Bourbon Whiskey](#), a grain-to-glass whiskey produced completely in-house. Private Reserve is distilled in small batches using select Texas-grown corn, rye, and barley and aged on-site in the vaults below the distillery in the historic Lockwood National Bank building located steps from the Alamo. Just seven barrels of the four-year-old reserve bourbon were bottled for this small-batch limited release of Samuel Maverick Private Reserve.

“We set out to make a statement with our new Samuel Maverick Private Reserve Bourbon that the utmost quality and craftsmanship can be achieved with grain-to-glass whiskey made in Texas,” says Dr. Kenneth Maverick, founder of Maverick Distilling. “With our head distiller, we personally selected the very best 30-gallon barrels for Samuel Maverick Private Reserve Bourbon. Its name is a nod to our family heritage, as well as the location on which it was made—distilled on the land that was once Samuel Maverick’s original homestead in the 1800s. With every element stemming from the Lone Star State, we have crafted and bottled a true taste of Texas.”

### **Samuel Maverick Private Reserve Straight Bourbon Whiskey**

This premium hand-crafted straight bourbon is a grain-to-glass whiskey that Maverick Distilling has produced fully in-house. Glowing rich amber in color, Samuel Maverick Private Reserve Straight Bourbon Whiskey boasts deep aromas of clover-scented honey, Lockhart barbecue, and roasted Hill Country pecans. It’s a full-bodied bourbon with a velvety texture and front-forward warm vanilla and subdued caramel flavors from Texas sweet corn and Edwards Aquifer water which grab the palate with each sip. Maverick Malthouse Rye brings out balanced bitter-sweet chocolate flavors that melt into subtle clove and nutmeg of North Texas malted barley. Samuel Maverick Private Reserve is a straight bourbon to be savored with a rich honey and pepper finish that lingers with a wisp of smoke from the barrels, or maybe from the spirits of the Alamo. Hand-bottled at 90-proof, it is a smooth and approachable whiskey that is easy to enjoy in cocktails, on ice, and poured neat.

### **Pricing and Availability**

Samuel Maverick Private Reserve Straight Bourbon is available at Maverick Distilling in San Antonio, Texas. It is distributed by Republic National Distributing Company in Texas and is available in select independent and chain retail stores for a suggested retail price of \$75 per bottle. Retail stores can be located on the distillery's website. Maverick Distilling spirits are available for [purchase online](#) on the Maverick Distilling website, shipping to people in 41 states nationwide (excluding Alaska, Hawaii, Idaho, Utah, Texas, Oklahoma, Mississippi, Alabama, and Michigan).

### **About Maverick Distilling**

[Maverick Distilling](#) located at 115 Broadway, San Antonio, TX 78205 is a distillery, brewery, restaurant, and event center dedicated to Sam and Mary Ann Maverick, one of San Antonio's earliest families. Located just steps away from the historic Alamo in San Antonio on the original Maverick family homestead, native son Kenneth Maverick established Maverick Distilling as a nod to the Maverick

# Maverick DISTILLING



San Antonio, Texas

family's storied Texas roots and patriarch Sam Maverick—for whom all other mavericks are named. The state-of-the-art distillery produces a variety of spirits distilled using Texas-grown grains on a copper hybrid pot still. Rich Texas history is imbued into the barrels as they age in the vault of this restored historic bank building. Visit the restaurant and distillery tasting room to enjoy locally influenced cuisine, beer brewed onsite, a flight of whiskey, or a cocktail from the culinary-infused drink menu. For more information visit: <https://maverickwhiskey.com/>. Connect with Maverick Distilling on [Facebook](#) and [Instagram](#).

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