Black Button Distilling
Jason Barrett
Plant of M. D. SHANTZ inc., Button Manufacturers, Rochester, N.Y.

New building at the right, just completed.
85 Railroad Street, Rochester NY
**1. Harvest:** We buy corn, wheat, rye and barley from a local farmer.

**2. Mash:** We grind it to a flour-like consistency, mix it with hot water and brew it in our mash tun to convert starch to sugar. Now it’s called Mash.

**3. Ferment:** We put the Mash in our fermenter and add yeast which converts sugar to alcohol and CO2.

**4. Distill:** We transfer 300 gallons of fermented mash to our still.

**5. Recycle:** We remove all the alcohols from the mash. Then we send the spent mash back to the farmer to feed happy cows.

**6. Age:** We age our whiskey up to two years in white oak barrels. While for gin we add botanicals and run it back thru the still before we bottle it.

**7. Bottle:** We bottle and deliver the product to happy consumers.

**Twitter:** @blackbutton85  
**Facebook:**  
**Website:** www.blackbuttondistilling.com
Black Button Farm And Forestry