



Black Button Distilling

Jason Barrett

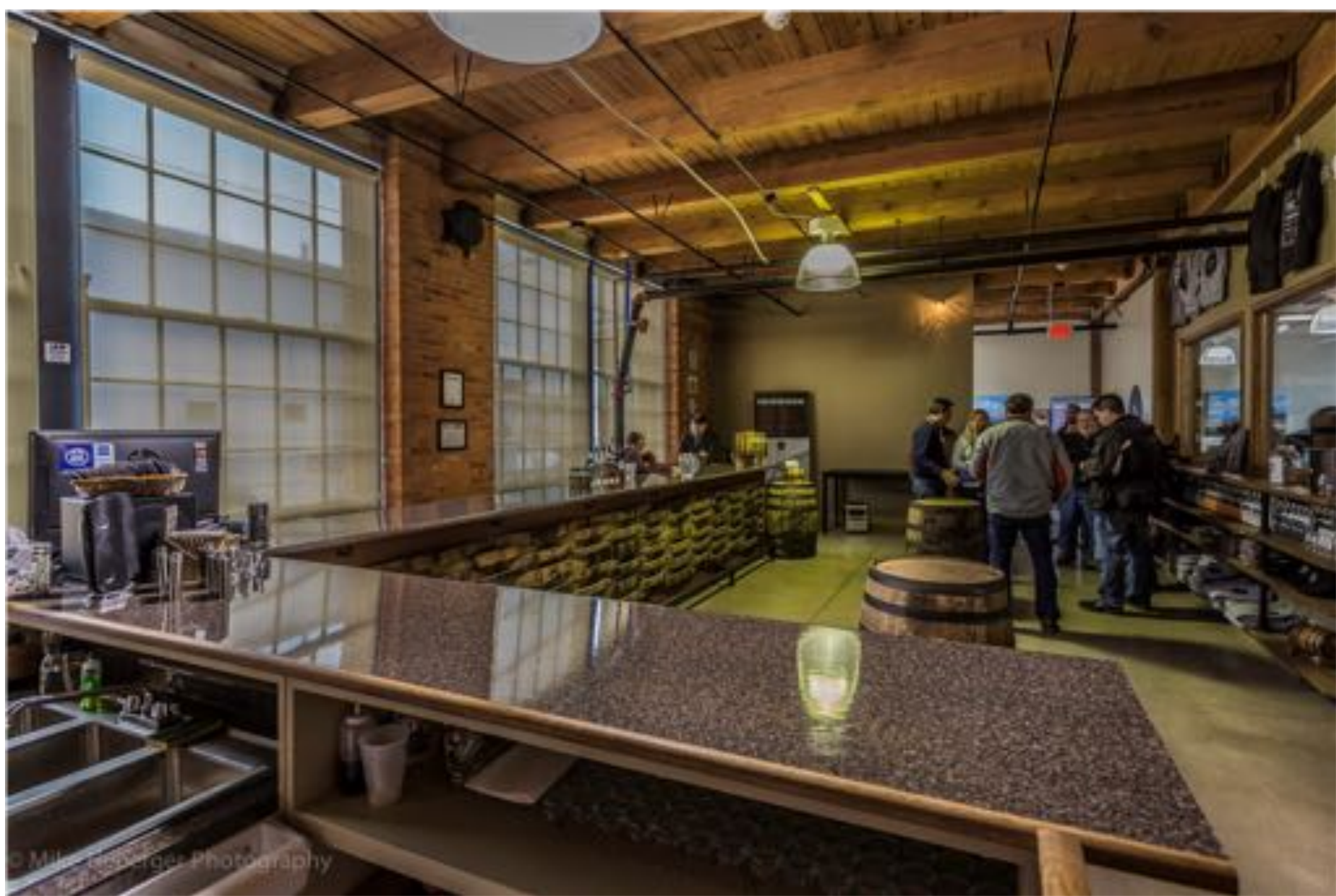


Floor of M. B. SHANTZ INC., BUTTON MANUFACTURERS, ROCHESTER, N. Y.

NEW BUILDING AT THE RIGHT, JUST COMPLETED.

85 Railroad Street, Rochester NY





GRAIN-TO-GLASS CRAFT DISTILLING



1. Harvest: We buy corn, wheat, rye and barley from a local farmer.



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



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.



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.



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Small Batch
LIVE LARGE
BY
DAN BIRCH
BLACK BUTTE DISTILLING

SMALL-BATCH STRAIGHT
**BOURBON
WHISKEY**

FOUR GRAIN
WHISKEY FROM 100% CORN, WHEAT, RYE & MALT BARLEY

BATCH

BLACK BUTTE
DISTILLING











Black Button Farm And Forestry



