Hello! It's finally February, Spring is quickly approaching as is.....

St. Patrick's Day!!!!! Wooohoooo!!!

Let's talk whiskey! This month I'm featuring Wilderness Trail Kentucky Whiskey!

This whiskey is made in Danville, Kentucky, just off the famous bourbon trail. This distillery was founded in 2006 by Shane Baker and Pat Heist. Both of whom are highly regarded in the distilling and fermentation business.

One fact that sets Wilderness Trail apart is how they do their mash. Most whiskeys use a "sour mash" process. Wilderness Trail uses an interesting process with "sweet mash". So, with a sour mash process, a previous batch of mash is used to ferment the base of the next batch. With a "sweet mash" process, a new fresh mash is used each time which results in a sweeter mash. Read that twice, cool huh!

Wilderness Trail whiskeys all have a somewhat high abv, so they tend to come across a little "hot". So, sweetness helps make a nice balance. Both the "rye" whiskeys I believe are considered "High Rye" so if you are a "rye" lover, those are for you.

These whiskeys are on special all month to club members at \$4 off a dram, the expressions run between \$19-\$37.

As you all know, **Whiskey Society membership is still open**, so if you have friends that want in, let them know now is the time to sign up!! Hope to see you down at the pub for a dram!!!!!

https://www.wildernesstraildistillery.com/en-us/

