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DISTILLERY 291 EXPANDS WITH TWO LOUISIANA CYPRESS FERMENTATION VESSELS

Cypress fermentation vessels are traditional and allow for a complex distillate

COLORADO SPRINGS, COLORADO • January 11, 2017 – Distillery 291 enters its first phase of distilling expansion this year with the addition of two 1500 gallon Louisiana cypress fermentation vessels. 291 is currently using two 750 gallon stainless steel vessels for its fermentation and the addition of the cypress vessels will triple the fermentation capacity of the distillery.

“We are growing at a rapid pace, and when looking into fermentation options, we knew we needed to choose cypress. Louisiana cypress is a renewable resource, traditional for making whiskey, and it resists rot and fungus. Stainless steel is a fine option for distilling, but cypress is ideal for fermentation for a variety of reasons,” said 291 Founder, Michael Myers.

Confederate Stills of Alabama created the two custom fermentation vessels with Louisiana cypress for Distillery 291.

“Cypress wood does not impart a flavor into the whiskey, but because the wood is porous, cypress allows a consistent strain of bacteria to live in the fermenters. Bacteria sours each batch and yeast is added to turn the sugars into a wash, which is then distilled. Since bacteria and yeast compete for the same food source, the stress on the yeast produces esters that later turn into complex flavors in the distillate” explains Myers.

The new cypress fermentation vessels will be incorporated into the distilling process within the next few weeks.

“The next step for us is to add capacity to our mash tun and stripping still and purchase more barrels. We are looking forward to an outstanding 2017,” said Myers.