

Gold Medal winning White Dog in Chicago

White whiskey (aka white dog) has been catching the eye of mixologists and whiskey connoisseurs across the nation. Something about the purity of a clean, white spirit that still possesses the original character and flavor of the grain - unadulterated by barreling – has got spirit gurus in a frenzy. Koval Distillery just took home a Gold Medal for our Rye Chicago white whiskey at the Destilliata Spirit Competition in Austria. This prestigious event has spirits competing from all over the world – and even has rigorous chemical tests on the purity of each competitor in addition to classic tasting by the judges.

So, for those that have not tried the Rye Chicago or one of our five white whiskies, now is the time. Unlike most whiskies (white or barreled), ours is made from 100% of each organic grain, which allows for unique aromas and flavors to arise. The peppery Rye Chicago, the banana-nosed Midwest Wheat, the spicy Raksi Millet, the smooth Levant Spelt, and the multifaceted American Oat each lend a unique drinking experience whether drank neat or in a cocktail. Longman and Eagle, a whiskey bar in Logan Square, now features three of our whiskies in a White Flight.

Koval is Chicago's first boutique distillery, handcrafting pure and unique white whiskeys and liqueurs. Our spirits are made from scratch – from 'mashing' to bottling. We are the Midwest's gem of spirits, surrounded by amazing local breweries, and we strive to awaken the enjoyment of artisan spirits in the US – just as breweries have touched on our fascination with microbrews.

As always, our organic liqueurs are being enjoyed alone or in some mean cocktails created by our local bartenders. Drink recipes can be found at <http://www.koval-distillery.com/>. Two of our favorites this month are the Gin-Gin Mule (with our Ginger Liqueur) at the The Whistler in Logan Square, and the Shift Drink (with our Coffee Liqueur) at The Exchange in Wicker Park. Check them out at www.thewhistlerchicago.com and www.theexchangebar.com and give our local bartenders some love.