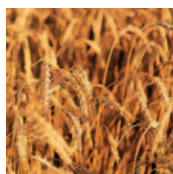


18TH CENTURY STYLE
WHISKEY



OLD POTRERO® SINGLE MALT 18TH CENTURY STYLE WHISKEY

~ America's Revolutionary Whiskey ~




OLD POTRERO® 18TH CENTURY STYLE WHISKEY

is our attempt to re-create the original whiskey of America. This release was distilled in a small copper pot still at our distillery on San Francisco's Potrero Hill, from a mash of 100%

rye malt. Rye was the grain of choice for America's first distillers, and using a mash of 100% rye malt produces a uniquely American whiskey.

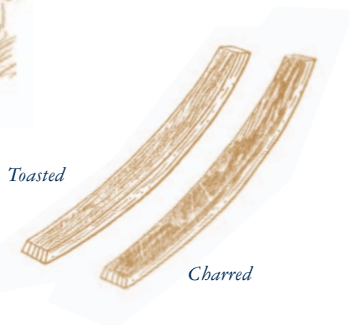
We have found that handmade oak barrels—lightly toasted in the traditional manner—impart a wonderfully subtle flavor to our 18th-century-style American whiskey. In the 18th century, barrels were made by heating the staves over a fire of oak chips, allowing them to be bent and formed into a barrel shape. During this process, the inside of the barrel would become toasted—but not charred. For aging, we have chosen several uncharred oak barrels—both new and used—to achieve the balanced complexity that complements this whiskey's traditional heritage.

The Anchor Distilling Company is dedicated to creating very small batches of traditionally distilled spirits of many types and styles. We also experiment with completely new products from time to time. 



▲ *Old Potrero 18th Century Style Whiskey* is aged in traditional handmade *uncharred* oak barrels. Traditional barrel making involves heating the staves over a fire of oak chips to help the cooper bend them, lightly toasting—but not charring—the staves in the process. Continuing the heat until the barrels burst into flames and become charred is a later innovation.

▼ *The first American whiskeys* were light in color because they were not long in barrel and because the barrels' staves were toasted but not charred.



▲ *George Washington's Copper Pot Still.*

Reputed to be one of five once in operation at Mount Vernon, home of America's most famous 18th-century rye farmer-distiller.



▲ *The first whiskey in America* was made along the Atlantic Coast and from rye. "Bourbon" came later, from west of the mountains, where corn was the preferred grain.



▲ *Old Potrero is bottled* from the barrel without dilution. To appreciate its unique flavor, it is essential to add a little water or serve over ice.

ANCHOR DISTILLING ~ SAN FRANCISCO

1705 Mariposa Street, San Francisco, CA 94107, Phone 415.863.8350, Fax 415.552.7094, www.anchordistilling.com

