



Every good idea should have a great story behind it, right?

This story begins in an old bordello on Notorious Blair Street in Silverton, Colorado. Karen and Brice Hoskin started a modern day brothel with lovely girls and...No! No! Rewind. Just kidding.

Karen and Brice just couldn't stomach the idea of another vodka cocktail. Everything began to taste stale and boring. For kicks, they started mixing rum with ingredients like fresh ginger, exotic spices, basil, hibiscus, lime - and the results were awe-inspiring! The Hoskins bought a hand-hammered copper Alembic Pot Still from a village craftsman in Portugal, jumped through a zillion bureaucratic hoops, and rolled out their first bottles of rum in November, 2008.

The rest of the story is in the rum, truly. You'll have to taste it to believe, but even the Hoskins are bewildered by how delicious it is. There is elvish magic in using the freshest natural ingredients, distilling by the old-world standards, and aging at altitude in American Oak barrels that once held America's best whiskey. Most of all, there is magic in this mountain town. Tasting (and visiting) is believing.

MONTANYA DISTILLERS:

1332 Empire Street, P.O. Box 730, Silverton, CO 81433

Orders and Deliveries: 970-764-8499 info@montanyarum.com



ORO

\$29.99 MSRP

\$21.00 WHSL

PLATINO

\$24.99 MSRP

\$17.50 WHSL

THE BETA ON MONTANYA

Made from Hawaiian sugar cane
Aged in American Oak barrels
that previously aged whiskey
Distilled and bottled by hand
in Silverton, Colorado
Sold in 750 ml. bottles
80 proof/40% alcohol by vol.
Only natural, US ingredients
Blended with pure San Juan
Mountain Spring Water
All Single-Barrel runs
Distributor inquiries welcome
Tasting Room Open!
Distillery Tours available.



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