



## STILL ON BLAIR STREET ...

By Janet Marie Clawson-Cano

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Silverton, Colo. - Silverton's future economic growth and image may be about to change with the opening of the new Montanya Distillers on historic Blair Street.

The enterprising owners, Karen and Brice Hoskin, plan to hold a grand opening party on Saturday evening at 6 p.m., but their long-term dreams are to make Silverton a Mecca for other distillers and fine liqueur connoisseurs.

Extensive preparation and research have gone into their new business.

"Early in 2008, we started thinking about what else we could do to help grow Silverton's economy, while having something operating year-round, and something that can be exported not to just Colorado, but across the country, and isn't dependent on local residents for revenue. So we decided to open a rum distillery," Karen said.

"Micro-distilling is an up-and-coming business concept in the United States, and the number of micro-distillers has quadrupled in the past few years. The really interesting intersection between Silverton and distilling

is that the finest rums are finished at high altitudes," said Karen.

Silverton will not only have the largest and only commercial rum distiller in Colorado, but may well have the highest distillery in the country at an elevation of 9,308 feet.

The name Montanya (mun-tan-yah) means mountain in Spanish.

The Hoskins wanted to celebrate rum's distinguished origins in the mountainous regions of Central America, while making it a distinctive Colorado product.

At a time when many American manufacturers are flocking overseas to cut costs, the Hoskins

emphasize that all the ingredients are from the U.S. Rum is 90 percent water, and Montanya has an excellent source of natural spring water from nearby Boulder Creek.

Sugar comes from the American Sugar Workers Union in Hawaii, and all the ingredients are 100 percent natural.

Another key step is aging the rum in Woodford Reserve American oak barrels.

“This is a Colorado product through and through,” Karen noted. Another emphasis is utilizing local labor and hoping as the business expands to employ people within Silverton.

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