

HOLLAND'S GHOST

SINGLE-BARREL BOURBON WHISKEY
FINISHED IN A STOUT BARREL



RESERVOIR.
DISTILLERY

1800 Summit Ave.
Richmond, VA 23230
804-912-2621

reservoirdistillery.com
facebook.com/reservoirdistilleryrva
instagram: reservoirdistillery

TASTING ROOM HOURS:
Wed-Fri 4:00-7:00pm
Sat 3:00-6:00pm

BOTTLE SHOP HOURS:
Mon-Fri 10:00am-Close



HOLLAND'S GHOST

NOSE

Spicy, peach,
vanilla, orange
marmalade.

PALATE

Malty, banana candy,
rhubarb pie.

FINISH

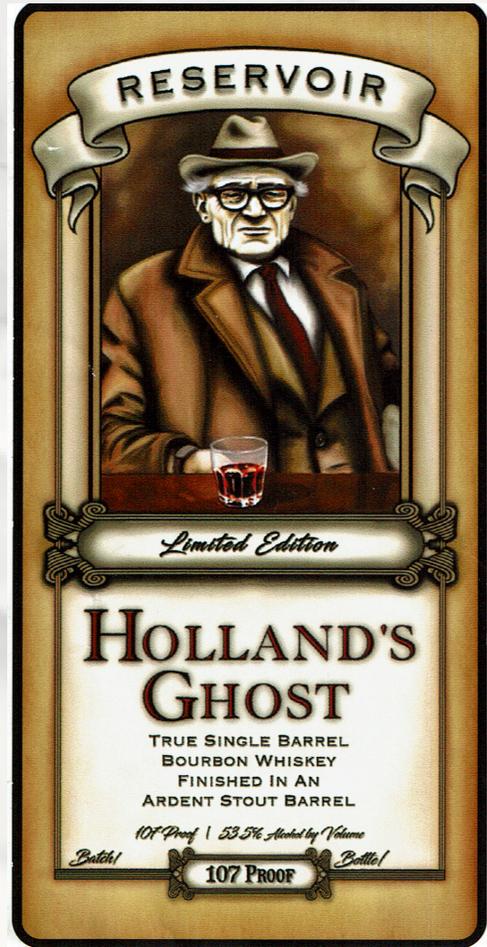
Lemon, citrus, sugar
candy, lingering hot.

750 ML. BOTTLES AVAILABLE
53.5% ALC/VOL. (107 PROOF)

70% CORN, 15% WHEAT, 15% RYE, ALL VIRGINIA-GROWN.
AGED FOR A MINIMUM OF 2 YEARS IN 5GAL BARRELS,
FINISHED IN A LOCAL STOUT BARREL.

AVAILABLE FOR A LIMITED TIME ONLY.

Reservoir® Distillery is a Double Gold award-winning craft distillery located in Richmond, Virginia. We perform every step in the distilling process in-house, from creating the mash bill to bottling the final product, using all local Virginia ingredients to create premium whiskeys.



THE WHISKEY

Holland's Ghost was a creative collaboration with Mac Macormick, "Richmond's Whiskey Godfather," where he requested we recreate an iconic whiskey, which is no longer available. Using our single grain mash bill whiskeys, we were able to nearly nail the recipe he was seeking, but something was still missing. Barley. Our great friends at Ardent Craft Ales were aging a heavenly stout beer in a bourbon barrel. Once they'd bottled their ale, we poured fully-aged whiskey into that barrel to finish for another 6-8 months. The results were astounding, and Mac was a very happy man!

Grains are sourced locally from within 40 miles of the distillery from two farmers. Reservoir even sources white oak, cuts them into staves at a local mill and ages them for 1.5 to 2 years before having one of their coopers produce a unique alligator-char barrel.

Age does not equal maturation when it comes to whiskey. A balanced, nuanced whiskey is achieved over time as barrels oxidize, and in small barrels, this depends on the quality of the distillate. Every batch of whiskey at Reservoir is cooked then fermented until it takes advantage of every possible flavor from the yeast. This open top fermentation process can take up to 11 days. Over the next two days, two pot stills handle the double distillation. This precise distillate is placed into our unique barrels about 5 to 10 gallons. The details of this production cycle give the spirit the opportunity to mature past the small casks influence of melding the oak notes with the spirit.

Reservoir accomplishes in a small barrel in about a year what a 53-gallon barrel does in 10 years. Like its other whiskeys, there's no set time for the maturation process. Every barrel is taste-tested to make sure it's just right before bottling.

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