

2025

The Year In Review

**CASKX**  
WHISKEY INVESTMENT SPECIALISTS



## Recognized On The Inc 5000 For Second Year

Earning a place on the Inc. 5000 for the second year in a row underscores CaskX's sustained growth and market leadership. The distinction reflects strong investor demand, disciplined execution, and the company's continued success in modernizing whiskey cask investment as a compelling alternative asset class.

## Celebrating The 40,000th Cask Investment

Crossing the milestone of 40,000 cask investments sold marks a defining moment for CaskX. It reflects growing confidence in whiskey casks as an alternative asset class and underscores the scale, trust, and momentum behind CaskX's platform as it connects investors with barrels from leading distilleries across Kentucky and beyond.



## #2 In LA Business Journal Disruptor Awards

Earning the #2 ranking in the Los Angeles Business Journal Disruptor Awards highlights CaskX's role in redefining how investors access and participate in the whiskey market. The recognition reflects the company's innovation, growth, and impact in bringing a traditionally opaque asset class into a modern, investor-friendly platform.

## Kentucky Bourbon Festival 2025: Official Bourbon Investment Sponsor

As the Official Bourbon Investment Sponsor of the 2025 Kentucky Bourbon Festival, CaskX is proud to support one of the industry's most iconic celebrations. The partnership reflects CaskX's deep roots in Kentucky bourbon, its close relationships with leading distilleries, and its mission to connect investors with the barrels shaping the future of American whiskey.



## Hosted Investor Showcase At Jackson Purchase Distillery

CaskX brought investors together at Jackson Purchase Distillery for an exclusive Investor Showcase that offered a behind-the-scenes look at bourbon production and barrel maturation. The event highlighted the close partnership between CaskX and the distillery while giving investors a firsthand connection to the barrels they own and the craftsmanship driving long-term value.



### Hosted 142 Client VIP Tours

Hosting 142 client VIP tours this year reflects CaskX’s commitment to transparency and hands-on investor experiences. Spanning 3,748 miles on the road, these private visits gave clients direct access to distilleries, rickhouses, and the barrels behind their investments—bringing ownership to life in a way few asset classes can.

### Launched Mobile App

The launch of the CaskX mobile app marked a major step forward in how investors engage with their cask holdings. The app gives clients real-time access to their investments, ownership documents, and portfolio insights—making it easier than ever to track, manage, and stay connected to the barrels shaping the future of American whiskey.



### Released 2025 Market Report

The 2025 CaskX Market Report delivered a data-driven look at the evolving bourbon and whiskey investment landscape. Drawing on industry trends, production data, and global demand, the report equips investors with clear insights into market conditions and the long-term fundamentals driving value in whiskey cask investments.

### Launched Client Bottling Program

The launch of the CaskX Client Bottling Program gave investors the opportunity to take their cask ownership full circle—from barrel to bottle. The program allows clients to bottle their whiskey under the supervision of the CaskX design team, transforming a long-term investment into a tangible, personalized expression of the barrels they own.



### 2,163 spins on the CaskX Bourbon Wheel

The CaskX Bourbon Wheel became a festival favorite, logging 2,163 spins and thousands of moments of interaction with bourbon fans and investors alike. The activation brought education and excitement together, introducing Bourbon Festival attendees to whiskey cask investing in a fun, approachable way while showcasing the growing interest in alternative assets rooted in Kentucky bourbon.



## 2025 Bourbon Hall Of Fame Induction Ceremony

CaskX attended the 2025 Bourbon Hall of Fame® Induction Ceremony to celebrate the people who have shaped the bourbon industry—and to personally applaud a major moment for one of our closest partners. Seeing Jackson Purchase Master Distiller Craig Beam inducted was a proud milestone, honoring his impact on Kentucky bourbon and the craftsmanship behind the work being done at Jackson Purchase Distillery.

## Launched Exciting New Distillery Partnerships & Investment Opportunities

CaskX expanded its portfolio with exciting new distillery partnerships and investment opportunities, strengthening relationships with respected producers across the whiskey industry. New and expanded offerings from Rabbit Hole Distillery, Castle & Key, Jackson Purchase Distillery, Bardstown Bourbon Company, Green River Distilling Co., Sagamore Spirit, Kentucky Artisan Distillery and Bluegrass Distillers provided investors access to a diverse range of mash bills, aging profiles, and production styles from some of the most compelling names in American whiskey.



## Celebrated 6 Years Of Serving Clients Worldwide

Founded on August 8, 2019, CaskX proudly celebrated six years of serving clients worldwide. The milestone reflects steady growth, global reach, and the trust of investors who have joined CaskX in building long-term value through whiskey cask investments since the company's earliest days.

## Launched American Single Malt Whiskey Investments

CaskX expanded into a fast-growing category with the launch of American Single Malt whiskey investments. The new offerings give investors early access to a style gaining global recognition, combining traditional single malt principles with American innovation and long-term aging potential.





### Sara Havens Selected As Judge Of 2025 World Whiskies Awards

Sara’s selection as a judge for the 2025 World Whiskies Awards underscores the depth of expertise behind the CaskX platform. Her appointment reflects industry-wide respect for her palate and judgment, reinforcing CaskX’s commitment to working with leaders who help shape and define the future of fine whiskey.

### Launched New Website

The launch of a new CaskX website marked a significant step forward in how the company tells its story and serves investors. The redesigned platform delivers a more intuitive experience, clearer education around whiskey cask investing, and easier access to investment opportunities, resources, and insights across the CaskX ecosystem.



### Second Release Of CaskX Edition Bottles

The second release of CaskX Edition bottles built on the success of the inaugural launch, offering investors another opportunity to experience their ownership beyond the barrel. The release showcased carefully selected whiskey and thoughtful presentation, turning cask investments into limited, tangible expressions that celebrate craftsmanship, patience, and long-term value.

### Appeared At 151st Kentucky Derby

CaskX made an appearance at the historic 151st Kentucky Derby, taking part in one of Kentucky’s most iconic cultural events. The weekend underscored the close connection between bourbon, tradition, and celebration, and reinforced CaskX’s presence at the intersection of heritage, hospitality, and modern whiskey investment.





### **Participated in National Bourbon Week Festivities**

CaskX took part in National Bourbon Week festivities in Bardstown, celebrating the people and moments that define the bourbon industry. Director of Whiskey Sara Havens joined industry leaders at events including the Beam Backyard Luau and the Bourbon Capital Mash-Up, connecting with master distillers, sampling rare expressions, and engaging with the community that continues to shape bourbon's future.

### **Expanded Retirement Investing: CaskX Partners With Directed IRA**

CaskX partnered with Directed IRA to open a new frontier for retirement portfolios, giving eligible investors the ability to invest in bourbon barrels using a self-directed IRA or 401(k). The partnership allows investors to diversify beyond traditional stocks and bonds by allocating retirement funds to tangible whiskey assets that mature over time.



## Year In Review: Jeremy Kasler

As I reflect on 2025, I am incredibly proud of what this year represents for CaskX, our investors, and our distillery partners. This has been a year defined not by a single moment, but by steady momentum. It is proof that the vision we set years ago continues to take shape in meaningful ways. From being recognized on the Inc. 5000 for the second consecutive year to celebrating the sale of our 40,000th cask investment, each milestone reinforces the growing role whiskey casks play as a serious, long-term alternative asset.

What has mattered most to me this year is how closely connected our investors have become to the barrels they own. Hosting client showcases, welcoming investors into rickhouses, and standing alongside our partners at iconic events like the Kentucky Bourbon Festival and the Kentucky Derby have turned ownership into something tangible. These experiences bring transparency, trust, and understanding to an asset class that has historically been difficult to access. Launching tools like our mobile app and expanding programs such as client bottling further strengthened that connection, allowing investors to follow their casks from maturation to bottle with clarity and confidence.

Equally important has been the continued strengthening of our distillery relationships. Expanding our portfolio with partners like Rabbit Hole, Castle & Key, Jackson Purchase, Bardstown Bourbon Company, Green River, Sagamore Spirit, Kentucky Artisan Distillery, Bluegrass Distillers, Wilderness Trail, and Wild Turkey ensures our investors have access to some of the most compelling barrels being filled today. Entering new categories such as American Single Malt also reflects our commitment to staying ahead of where the whiskey market is headed, not just where it has been.

As we look ahead to 2026, I remain focused on the same principles that brought us here: disciplined growth, transparency, and alignment with the people who make great whiskey possible. To our investors, distillery partners, and team, thank you for trusting CaskX and for playing a role in shaping the future of whiskey cask investment. The barrels we filled this year are just beginning their journey, and the best chapters are still to come.

### Jeremy Kasler

Founder & CEO, CaskX



## Year In Review: Sara Havens

When I sat down to add up how many clients I've had the pleasure of hosting this year during our CaskX VIP Tours, I was shocked when the number grew to over 140. And that doesn't even count the many folks I sipped with in our speakeasy at the Kentucky Bourbon Festival or the Investor Showcase at Jackson Purchase! It's been such a fun year meeting all of you and having the privilege to take you out on the Kentucky Bourbon Trail – sometimes for the first time – or showing you around Nashville or Baltimore.

I love getting the chance to introduce you to the distilleries you've invested in: seeing, touching, and tasting barrels, meeting the folks behind the scenes, and forging relationships and memories that will last a lifetime. My job is easy, because Bourbon Country speaks for itself and offers exciting experiences to newbies and experts alike. I'm just your friendly tour guide and bourbon nerd who whisks you to distillery after distillery – and sometimes we even get lucky scoring a unicorn bottle or two.

We're almost doubling the number of tours next year and adding some new experiences, so I'm looking forward to hosting and meeting even more of you in 2026. People ask me what I love most about bourbon, and I never hesitate to answer: fellowship. Bourbon brings people together like nothing else, and I've witnessed that firsthand in the CaskX Bourbon Mobile. Shared pours turn into stories, then laughter, then that feeling that you've known these people longer than you have. It doesn't take long for strangers to become lifelong friends during my tours, and that's what I love the most.

Here's to reflecting on our adventures in 2025 and looking ahead to new ones in 2026. Cheers!

### Sara Havens

Director of Whiskey



## Rabbit Hole Distillery

2025 has been another landmark year for Rabbit Hole Distillery, defined by continued innovation, thoughtful craftsmanship, and an unwavering commitment to pushing bourbon forward. This year saw the release of Adourra and Regalier, two expressions that reflect Rabbit Hole's dedication to exploring new dimensions of flavor while remaining grounded in precision and intent. Each release underscores the distillery's belief that bourbon is not bound by tradition alone, but elevated through curiosity, creativity, and an exacting approach to every detail.

Beyond the bottle, Rabbit Hole continued to set the benchmark for hospitality and guest experience. For the fourth consecutive year, the distillery was honored as Best Bourbon Tour in the Country by World Travel News—an achievement that speaks to the immersive, thoughtful, and welcoming experience offered to visitors from around the world. As Rabbit Hole looks ahead, 2025 stands as a year that reinforced its reputation not only as a producer of distinctive whiskey, but as a destination where innovation, education, and hospitality come together seamlessly.

### Matt Gandolfo

Master Whiskey Taster



### Recommended Bottle

#### Rabbit Hole Starlino Distillery Series

If you can get your hands on a bottle, my favorite holiday pour is Starlino. Nothing like rye whiskey finished in a sweet vermouth cask to get you in the holiday spirit. I never go to a Christmas party without it.

## Holiday Cocktail: Merry Madness

### Ingredients

- 1½ oz Rabbit Hole Cavehill Four Grain Bourbon
- 4 oz freshly brewed hot coffee
- ¾ oz Irish cream liqueur
- ¼ oz peppermint syrup (or a few drops peppermint extract, to taste)
- Freshly whipped cream (lightly sweetened)
- Garnish: candy cane or crushed peppermint



### Ingredients

#### 1. Warm the glass

Fill an Irish coffee glass or heat-safe mug with hot water. Let sit for 30 seconds, then discard.

#### 2. Build the cocktail

Add the Rabbit Hole Cavehill bourbon, Irish cream, and peppermint syrup to the warmed glass.

#### 3. Add coffee

Pour in hot, freshly brewed coffee and gently stir to combine.

#### 4. Top with cream

Carefully float lightly whipped cream on top by pouring it over the back of a spoon.

#### 5. Garnish & serve

Garnish with a candy cane or a light dusting of crushed peppermint. Serve hot.

## Jackson Purchase Distillery

2025 was an incredibly exciting year for all of us at Jackson Purchase Distillery, as we continued to elevate whiskey production and officially made our debut on the consumer market with our first bottled release, Jackson Purchase Kentucky Straight Bourbon Whiskey. Watching the distillery grow from an idea into what it has become today has been deeply rewarding, and this year marked several milestones that truly stand out.

After a little over four years in business, we filled our 100,000th barrel in 2025. Celebrating that moment alongside our CEO, Lloyd Jones, and Governor Andy Beshear during his Team Kentucky Update was something I will never forget. The Governor's recognition of the work our team has done and the investment made in Hickman meant a great deal to everyone involved.

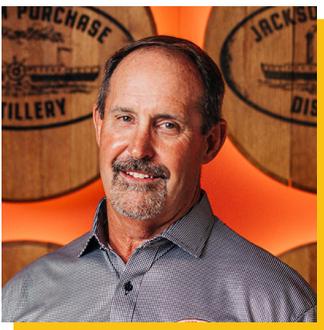
We also completed construction on our second rickhouse, a state-of-the-art steel rack-supported design that increases both safety and capacity while still honoring traditional aging methods. In response to growing interest and demand, we began distilling our first American Single Malt this year as well, expanding what we're able to create while staying rooted in quality and craftsmanship.

After spending four years focused on contract distilling, we felt confident that we finally had a bourbon that deserved our name on the label. Releasing Jackson Purchase Kentucky Straight Bourbon Whiskey - Batch 1 at the Kentucky Bourbon Festival and seeing long lines of people eager to try it was incredibly humbling. The response from industry voices like Fred Minnick and The Lexington Herald Leader exceeded our expectations, and reaching near sellout in just three months—something we originally thought would take a year—was a powerful validation of the work our team has put in.

On a deeply personal note, one of the most meaningful moments of the year was my induction into the Kentucky Bourbon Hall of Fame. Being recognized alongside my father and grandfather and others who are among the "the great" industry leaders is an honor I hold close, and it was a moment that reminded me just how fortunate I am to carry forward my family's legacy of making authentic Kentucky Bourbon."

### Craig Beam

Master Distiller



### Recommended Bottle

#### Jackson Purchase Kentucky Straight Bourbon Whiskey - Batch 1

You are surely to be the hit of the gift giving season. It's a great choice for the bourbon lovers in your life because it's only available in Kentucky (for now), under \$100.00, and has tasting notes of cherry, caramel and cinnamon which is perfect for the holiday season. Let the "proof" speak for itself while you gather and enjoy a sip. In addition, It's proven to go well in your holiday bourbon ball recipe.

## Holiday Cocktail: Jackson Purchase Manhattan

### Ingredients

- 2 oz Jackson Purchase bourbon
- 1 oz Sweet Vermouth (to add spice)
- A splash of brandy (to highlight orchard-fresh apple notes)
- A dash of ginger bitters (to lift the finish)
- Ice
- Garnish: Maraschino or brandied cherry

### Instructions

#### 1. Chill your glass

Place a coupe or martini glass in the freezer or fill it with ice water while you prepare the drink.

#### 2. Combine ingredients

In a mixing glass, add the Jackson Purchase bourbon, sweet vermouth, brandy, and ginger bitters.

#### 3. Add ice and stir

Fill the mixing glass with ice cubes and stir gently for about 30 seconds to properly chill and dilute the cocktail. Stirring, not shaking, is preferred for spirit-forward cocktails like the Manhattan to achieve a silky consistency.

#### 4. Strain and serve

Dump out the chilling ice water from your cocktail glass. Strain the mixture into the chilled glass using a cocktail strainer.

#### 5. Garnish

Garnish with a maraschino or brandied cherry and enjoy.



## Castle & Key Distillery

2025 was a transformative year for Castle & Key Distillery, marked by meaningful expansion across production, hospitality, and sustainability. The distillery completed two new 15,000-barrel rickhouses during the year, with two additional rickhouses already scheduled for completion, strengthening long-term aging capacity to support future growth.

Hospitality continued to be a defining strength for Castle & Key, with an estimated 180,000 visitors welcomed to the property in 2025, reinforcing its position as one of Kentucky's most visited bourbon destinations. The year also marked a major milestone in sustainability with the completion of Phase One of Castle & Key's solar energy project, a \$2 million investment that significantly reduces the distillery's environmental footprint while building toward full system completion.

Castle & Key's commitment to responsible production continued through water-saving sour mashing practices, locally sourced grains, and partnerships with sustainability-minded suppliers. Rounding out the year was the successful launch of the distillery's flagship 6-Year Small Batch Bourbon, produced entirely from scratch and already earning Gold medals and 95-point scores from both the New York International Spirits Competition and the International Wine & Spirits Competition—an affirmation of Castle & Key's growing stature in the premium bourbon category.

### Jonathan Newton

Director of Business Development



### Recommended Bottle

#### Castle & Key Small Batch Bourbon

For the holiday season, we recommend the Castle & Key Small Batch Bourbon for all of your holiday entertaining. If you want to leave out a special pour for Santa, the Castle & Key Cask Strength Wheated Bourbon is the way to go!

## Holiday Cocktail: Castle & Key Winter Old Fashioned

### Ingredients

- 2 oz Castle & Key Small Batch Bourbon
- ¼ oz spiced simple syrup (cinnamon, clove, allspice)
- 2 dashes aromatic bitters
- Orange peel
- Optional garnish: fresh or dried cranberry

### Instructions

#### 1. Build the cocktail

Add the bourbon, spiced simple syrup, and aromatic bitters to a mixing glass filled with ice.

#### 2. Stir

Stir gently until well chilled and properly diluted.

#### 3. Strain

Strain into a rocks glass over a large clear ice cube.

#### 4. Finish & garnish

Express the orange peel over the glass to release its oils, then garnish with the peel. Add a cranberry for a festive seasonal touch, if desired.



## Bardstown Bourbon Company

As we raise a glass to the close of another year, we're excited to spotlight the incredible journey of Bardstown Bourbon Company. This year has been a testament to our commitment to pushing the boundaries of innovation while honoring the timeless craft of whiskey making. At Bardstown Bourbon, there's nowhere we won't go to push the boundaries of bourbon—whether through groundbreaking blends, unique barrel finishes, or immersive guest experiences that bring our story to life.

2025 marked the debut of The Reserve, Bardstown Bourbon Company's exclusive whiskey club designed for our most passionate enthusiasts. Membership in The Reserve unlocks unprecedented access to our most coveted releases, offering first rights to limited expressions and rare selections crafted by our expert team. The Reserve is more than a club—it's a community built around exceptional whiskey and unforgettable moments.

In 2025, Bardstown Bourbon Company Operations brought a new AP Building (Alternating Proprietorship) online, an important milestone that provides a major advantage. By producing under their own DSP through BBC, customers can fully leverage FET reductions. The operation demonstrated expanded capabilities beyond traditional bourbon and whiskey by producing additional spirits such as Light Rum Distillate. This diversification supports the evolving needs of our partners, with light rum distillate becoming a key ingredient for customers innovating in the rapidly growing RTD (ready-to-drink) category. This expansion underscores our ongoing commitment to innovation, flexibility, and supporting our partners as they bring new and exciting spirits to life.

### Nick Smith

Head Distiller



### Recommended Bottle

#### Normandie Calvados Brandy Barrel Finish

Normandie is a limited-edition, cross-continental conversation in a glass: five seasoned Calvados casks from the storied Christian Drouin house made the journey from Normandy to Bardstown to embrace a curated bourbon blend. After a 28-month slumber, the whiskey settled into medium-toast American oak, coaxing out layers of caramel, spice and roasted almond. The result is an elegant confluence of crisp orchard fruit and velvety bourbon sweetness accented by gentle wood smoke and a whisper of vanilla. Normandie is less a finish and more a transformation—an elevated marriage of French tradition and American craft.

## Holiday Cocktail: Golden Frost

### Ingredients

- 1 oz BBC Origin Series Kentucky Straight Bourbon Whiskey
- ¾ oz white wine simple syrup 2 dashes aromatic bitters
- ¼ oz Italicus Rosolio di Bergamotto
- ½ oz fresh lemon juice
- Sparkling wine, to top

### Instructions

#### 1. Build the base

Add the bourbon, white wine simple syrup, Italicus, and fresh lemon juice to a shaker filled with ice.

#### 2. Shake

Shake briefly until well chilled.

#### 3. Strain

Strain into a chilled coupe or flute.

#### 4. Finish

Top gently with sparkling wine.

#### 5. Serve

Serve immediately while bright and effervescent.



## Green River Distillery

2025 was a true milestone year for Green River Distilling Co., defined by both national recognition and meaningful expansion of the brand’s consumer experience. The defining moment of the year came when Green River’s Wheated Bourbon was named Best Overall Bourbon at the New York World Spirits Competition. That level of recognition on a global stage is rare, and it served as a powerful validation of the craftsmanship, patience, and attention to detail that goes into every barrel produced by the Green River team.

Equally exciting was the opening of the new Green River Tasting Room on Louisville’s iconic Whiskey Row. Designed as an immersive introduction to the Green River story, the space brings the brand to life from the moment guests walk through the door. A standout feature has been the highly popular “Fill Your Own Decanter” experience, which allows visitors to draw bourbon directly from the barrel into a replica ceramic decanter—a hands-on moment that connects fans directly to the whiskey-making process. Together, these achievements made 2025 a year that not only elevated Green River’s reputation but also deepened its connection with bourbon enthusiasts from around the world.

## Caryn Wells

National Brand Ambassador



## Recommended Bottle

### Green River Wheated Bourbon

We have to go with the World’s Best Bourbon—Green River Wheated! It’s one of those bourbons that just fits the season. It’s warm, soft, and welcoming. You get this gentle sweetness right up front of honeyed grains, oats, and creamy butterscotch, leading to a smooth, long finish where grain fades into soft honey, gentle spice. It’s easy to sip, easy to share, and honestly just a great all-around bottle for gatherings or gifting at \$35.

## Holiday Cocktail: Green River Gold Rush

### Ingredients

- 2 oz Green River Bourbon
- $\frac{3}{4}$  oz fresh lemon juice
- $\frac{3}{4}$  oz honey syrup (1:1 honey and warm water)

### Instructions

#### 1. Build the cocktail

Add the bourbon, fresh lemon juice, and honey syrup to a shaker filled with ice.

#### 2. Shake

Shake well until fully chilled and nicely integrated.

#### 3. Strain

Strain into a rocks glass over a large ice cube.

#### 4. Serve

Serve immediately.



## Bluegrass Distillers

2025 was a landmark year for Bluegrass Distillers, culminating 13 years in the business with the opening of our new production facility in Midway, KY.

The new facility features an expanded tourism experience, a bar area, and a gift shop. It increases our new fill production capacity to over 50,000 barrels and includes a full bottling line. We will have filled approximately 3,000 bourbon barrels in 2025 (including 1,000 for CaskX) and bottled over 65,000 bottles for both our own products and other customers. We currently employ 20 full-time employees, including a marketing director, events manager, distillery manager, bottling manager, tour guides, and production staff. We had approximately 20,000 tourists in the first year at the new facility.

Our Elkwood premium series had a successful year, with limited single-barrel releases of 15 and 18-year products. Notably, one of the 18-year barrels was a charity release that raised funds for the Texas flood relief effort with a total donation of over \$21,000. The Elkwood series also offers 9-12 year bourbon finished in Spanish, French, and Toasted oak barrels, priced competitively between \$99 and \$129 per bottle.

Bluegrass continues to grow its position as the leader in blue corn bourbon, being Kentucky's first. In December 2025, we will release a new blue corn bourbon mash bill available at the distillery and in distribution. A major public relations milestone for Bluegrass in 2025 was being named the official bourbon of the Rose Bowl Tournament of Roses in Pasadena, CA.

## Sam Rock

Founder



## Recommended Bottle

### Bluegrass Distillers Toasted Oak Single Barrel

This bourbon reminds me of a slightly toasted marshmallow. It has been a leading seller for almost four years and is versatile enough to be enjoyed neat, on the rocks, or as the base of a cocktail.

## Holiday Cocktail: Bourbon Maple Cloud

### Ingredients

- 1½ oz Bluegrass Distillers Toasted Oak Bourbon
- 2 oz cold brew coffee
- ¾ oz Meletti Amaro
- ½ oz Dern syrup
- Maple cold foam, to top

### Instructions

#### 1. Build the cocktail

Add the bourbon, cold brew, Meletti, and Dern syrup to a shaker filled with ice.

#### 2. Shake

Shake vigorously until well chilled and lightly frothy.

#### 3. Strain

Double strain into a chilled coupe glass.

#### 4. Finish

Gently top with maple cold foam.

#### 5. Serve

Serve immediately.



## Kentucky Artisan Distillery

2025 was an exciting and momentum-building year for Kentucky Artisan Distillery, marked by new product launches, enhanced visitor experiences, and continued growth across its portfolio of brands. A major highlight of the year was the official launch of the Artisan Series Collection, featuring six SKUs across five distinct mash bills, available exclusively at the distillery. The collection showcases the depth of KAD's distilling capabilities and its commitment to offering unique, small-batch expressions for visitors.

The distillery also unveiled the new KAD Clubhouse Experience, significantly elevating on-site hospitality. Guests can now enjoy cask-strength sampling, a hands-on "Fill-Your-Own Bottle" experience, a full-service cocktail bar, and a newly developed outdoor patio complete with a fire pit—creating a welcoming destination for both longtime fans and first-time visitors. Across KAD's represented brands, including Jefferson's, Whiskey Row, Cream of Kentucky, and Trackside, several new releases reached the market in 2025 and were met with strong enthusiasm from both customers and retailers. Together, these milestones positioned Kentucky Artisan Distillery for continued expansion and a strong outlook heading into 2026.

### Jade Peterson Master Distiller



### Recommended Bottle Artisan Series Wheated Bourbon

Our Wheated Bourbon has quickly become a fan favorite – rich, smooth, and perfect for sharing with friends and family during the holidays.

## Holiday Cocktail: Crestwood Winter Old Fashioned

### Ingredients

- 2 oz Kentucky Artisan Series Wheated Bourbon
- ¼ oz spiced brown sugar syrup
- 2-3 dashes aromatic bitters
- Orange peel
- Cherry, for garnish

### Instructions

#### 1. Build the cocktail

Add the bourbon, spiced brown sugar syrup, and aromatic bitters to a mixing glass filled with ice.

#### 2. Stir

Stir gently until well chilled and properly diluted.

#### 3. Strain

Strain into a rocks glass over a large clear ice cube.

#### 4. Finish & garnish

Express the orange peel over the glass to release its oils, then garnish with the peel and a cherry.

#### 5. Serve

Serve immediately.



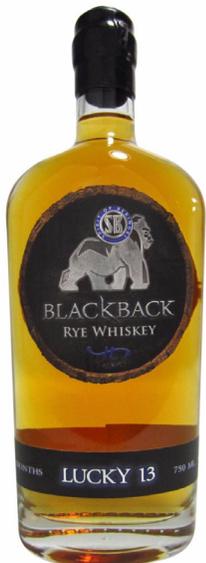
## Silverback Distillery

2025 was a standout year for Silverback Distillery, marked by continued award recognition, landmark aged releases, and the celebration of more than a decade of craftsmanship. The year began on a high note in New Orleans, where Silverback once again earned Gold for Best Single Barrel Bourbon with the Christine Rigglesman Reserve Bourbon—marking the third consecutive year the expression has received this honor. Adding to the accolades, Silverback also captured three Silver awards for its Alpha Honey Rye Whiskey and Alpha Bourbon, reinforcing the distillery’s reputation for quality across its core portfolio.

The year also brought several historic firsts for Silverback. For the first time ever, Silverback released the Christine Rigglesman Reserve 8-Year Rye, showcasing the depth and complexity that comes from extended aging. This milestone was followed by another major achievement: the release of the distillery’s first-ever 10-Year Straight Bourbon, a testament to long-term vision, patience, and confidence in the spirit laid down years ago. In August, Silverback proudly celebrated its 11th year in business, reflecting on more than a decade of growth while looking ahead with excitement toward the future and the next chapter of the distillery’s journey.

## Christine Rigglesman

Founder



### Recommended Bottle

#### Lucky 13 Rye Whiskey

You’ll never go wrong with a bottle of our Lucky 13 Rye whiskey. It’s fantastic by itself or in a cocktail!

## Holiday Cocktail: Partridge in a Pear Tree

### Ingredients

- 2 oz Silverback Distillery Honey Rye Whiskey
- 1 oz pear juice or pear purée
- ½ oz fresh lemon juice
- 2 dashes aromatic bitters
- Soda water, to top

### Instructions

#### 1. Build the base

Add the Honey Rye Whiskey, pear juice, fresh lemon juice, and aromatic bitters to a shaker filled with ice.

#### 2. Shake

Shake briefly until well chilled.

#### 3. Strain

Strain into a tall glass filled with fresh ice.

#### 4. Finish

Top with soda water and give a gentle stir.

#### 5. Serve

Serve immediately.



## Giant Texas Distillers

2025 was a milestone year for Giant Texas Distillers, highlighted by major anniversaries, production expansion, and continued commitment to true Texas grain-to-glass spirits. In September, the team proudly celebrated the distillery's 10-year anniversary at Giant Texas / Gulf Coast Distillers with a special event in the tasting room, marking a decade of growth and dedication to crafting authentic Texas spirits.

The year also saw significant progress across operations. Giant Texas surpassed the milestone of filling its 25,000th barrel in 2025, underscoring the scale and consistency of production achieved over the past decade. To support growing demand and expand capabilities, the distillery installed its sixth bottling line, designed primarily for packaging 50ml and 100ml formats. Looking ahead, Giant Texas is closing out the year with the addition of a new column still dedicated primarily to distilling TRUE Texas Vodka, made with 100% non-GMO Texas corn. With very few Texas craft vodkas on the market that can claim a fully Texas grain-to-glass process, this investment positions Giant Texas to further strengthen its leadership in authentic, locally sourced spirits as it enters its next decade.

### Julian Giraldo

Head Distiller



### Recommended Bottle

#### Giant 95 & Giant 100 Bourbon

We can't pick just one, since we are known for both award winning Bourbon AND Rye whiskeys! Great giftable and drinkable bottles are our Giant 95 Bourbon and Giant 100 Rye in our distinctive Potstill shaped bottles.

## Holiday Cocktail: Blackberry Smash

### Ingredients

- 2 oz Giant Texas Bourbon (95 or 100 proof)
- 1 oz blackberry syrup
- ½ oz fresh-squeezed lemon juice
- 6-7 fresh mint leaves

### Instructions

#### 1. Muddle

Gently muddle the mint leaves in a shaker to release their aroma without over-bruising.

#### 2. Build the cocktail

Add the bourbon, blackberry syrup, and fresh lemon juice to the shaker with ice.

#### 3. Shake

Shake well until thoroughly chilled.

#### 4. Serve

Strain into a rocks glass filled with fresh ice.

#### 5. Garnish

Garnish with a fresh mint leaf.



## Sagamore Spirit Distillery

2025 was a year of major growth and evolution for Sagamore Spirit, highlighted by landmark releases and increased national visibility. The distillery unveiled several standout expressions, including its oldest release to date with a 10-Year Rye, a new batch of Cask Strength Rye, and the debut of Sagamore Spirit's first-ever High Rye Straight Bourbon—marking an important expansion beyond rye while staying true to the brand's signature flavor profile.

Beyond the bottle, Sagamore Spirit continued to elevate its presence on a national stage through high-profile partnerships and events, including serving as a sponsor of the 2025 BMW Championship. Closer to home, the distillery celebrated its 8th anniversary with large-scale festivities, bringing the Baltimore community together to mark another chapter in Sagamore Spirit's ongoing growth. Together, these milestones reinforced Sagamore Spirit's position as a leading innovator in American whiskey while setting the stage for continued momentum in the years ahead.

## Ryan Norwood

Master Distiller



## Recommended Bottle

### Small Batch Straight Rye Whiskey

Our Small Batch Straight Rye Whiskey is perfect for the holidays. Balanced and approachable, it's delicious neat, over a large ice cube, or as the backbone of a great cocktail.

## Holiday Cocktail: Sagamore Fizz

### Ingredients

- 1½ oz Sagamore Spirit Rye Whiskey
- ½ oz fresh lime juice
- 1 oz spiced cranberry syrup\*
- Club soda, to top
- Garnish: rosemary sprig and cranberries

### Instructions

#### 1. Build the base

Add the rye whiskey, fresh lime juice, and spiced cranberry syrup to a shaker filled with ice.

#### 2. Shake

Shake vigorously until well chilled.

#### 3. Strain

Strain into a tall glass filled with fresh ice.

#### 4. Finish

Top with club soda and give a gentle stir.

#### 5. Garnish & serve

Garnish with a rosemary sprig and cranberries. Serve immediately.

