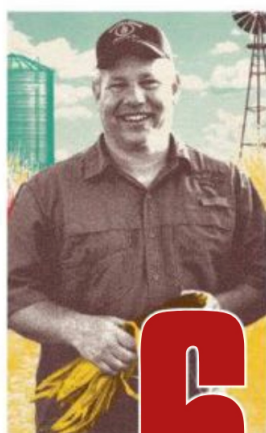
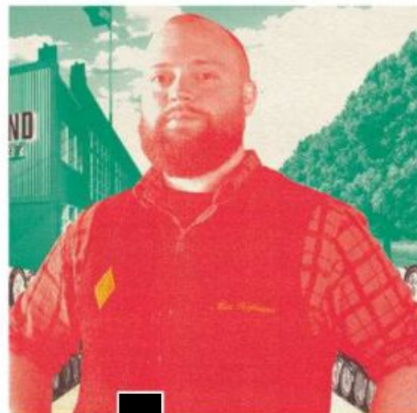


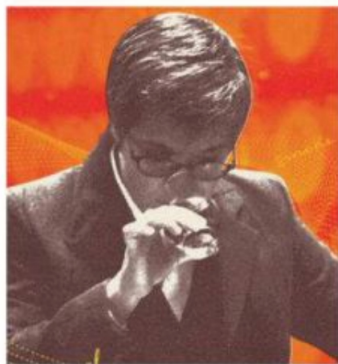
# Craft



# Whiskey Visionaries

# 6

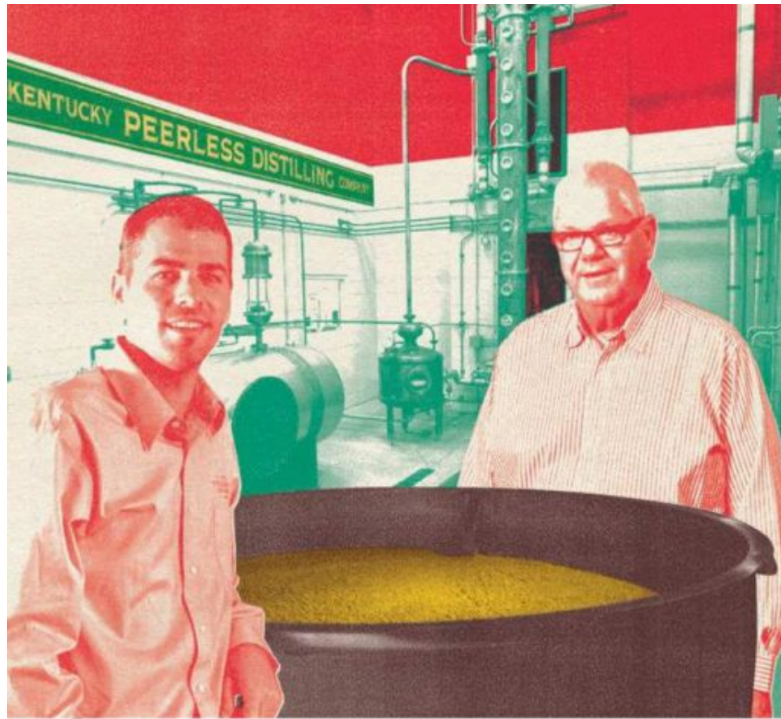
**DARING DEVELOPMENTS SHAPING THE FUTURE**



**A**ll around the country, upstart distillers big and small are finding new ways to create great whiskey, even when time, scale, and tradition are all arrayed against them. Whether working in the forest, the field, or the laboratory, they're breaking old rules, reviving even older traditions, and applying techniques that have never been attempted before. Not

every experiment succeeds, but those that do offer us a glimpse of the future of whiskey. These visionaries may have different ideas about where whiskey is headed, but they share a will to venture wherever their passion leads. Here's a look at a few of the leaders transforming American whiskey.

**BY ADAM POLONSKI • ILLUSTRATIONS BY MILES DONOVAN**



**CORKY AND CARSON TAYLOR**

## Masters of Mash

**W**hen Corky Taylor and his son Carson revived Louisville-based Kentucky Peerless, they didn't want to make whiskey the way their ancestor Henry Kraver did in 1889. They wanted to create the best whiskey they could by embracing modern technology. "If somebody walked through the door at 11:00 and said, 'Corky, you'd have to do this one thing to make your whiskey better,' I guarantee you we'd be doing it by lunch," says Corky.

Instead of using the common sour mash process to maintain consistency and hinder bacterial growth, Peerless uses a sweet mash process: rather than adding material from a previous batch to kickstart fermentation, the distillery starts each batch fresh, allowing for a clean and flavorful distiller's beer. This method only works because Peerless maintains an immaculately clean facility. "My distillery looks old and feels old," Corky says. "But I want it battleship clean." Grain reaches Peerless only just as it's needed, yeast arrives in single-use vacuum-sealed bags, and the distillery's pipes are sterilized between each mash. The pristine environment allows Peerless to ferment at low temperatures, distill to a low proof, and use a low barrel-entry proof, adding up to amplified flavor.

**TASTE THE INNOVATION**



**Kentucky Peerless Straight Rye**  
53.7% • \$125  
A spicy 2 year old rye that landed on *Whisky Advocate's* Top 20 list in 2017.

**OTHER PROCESS INNOVATORS** **Michael Kinstlick and Christopher Williams, Coppersea Distilling** Malts grain by hand and distills with direct-fire stills. • **David Kyrejko, Arcane Distilling** Built a vacuum distillation system to distill cult craft beers.