

IT'S NOT PERFECT UNTIL IT'S FINISHED



Angel's Envy® Bourbon Finished in Port Barrels is the culmination of the late Master Distiller Lincoln Henderson's storied career. One of the original pioneers of the premium bourbon and whiskey categories in the U.S., Lincoln came out of retirement and joined his son Wes to create one of the world's finest bourbons on his own terms – with a simple desire to enjoy the art of making whiskey.

In addition to the flagship bourbon port cask finish, the Company offers **Angel's Envy** Bourbon Finished in Port Barrels Cask Strength and **Angel's Envy** Rye Finished in Rum Barrels. Each expression exhibits a passion for experimenting beyond conventional wisdom, producing unique whiskeys steeped in tradition, but finished to perfection.

REVIVING MAIN STREET LOUISVILLE'S TRADITION of INDUSTRY



Built in 1902, the building was first occupied by The American Elevator & Machine Co. Eventually, Vermont American (then the American Saw & Tool Co.) repurposed the space in 1947. Vermont American expanded their business quickly, and by 1986 had outgrown their Louisville manufacturing center. It sat untouched until **Angel's Envy** broke ground on the site on July 9th, 2013.

Whenever possible, we've worked to source materials locally. All of our tanks came from Service Tank, located just two blocks away. Our stills and spirit safe were custom built by Vendome Copper & Brass Work, created four blocks away. At all times, we've worked to source our materials locally.

While it may seem that little is left of the initial structure where the distillery stands today, our architects took great care to save all of the exterior walls and were able to preserve the original look of the building.

DISTILLERY and BRAND HOME OVERVIEW



- open for tours by reservation only
- tours every Monday and every Wednesday through Saturday from 10am - 5pm
- tours every Sunday from 1pm 5pm
- tours are not available on Tuesdays

DISTILLERY FACTS

- production started on September 3, 2016
- public tours began on November 19, 2016
- the building is over 90,000 square feet

ANGEL'S ENVY DISTILLERY CAN...

- mash 970 bushels of grain per day
- produce 72 barrels per day
- run 25 gallons of fermented mash per minute in a 35-ft tall Vendome Column Still
- $\bullet \ \ hold \ 13{,}565 \ gallons \ in \ 4 \ fermenters$

IT'S MORE THAN AN EVENT IT'S A DESTINATION

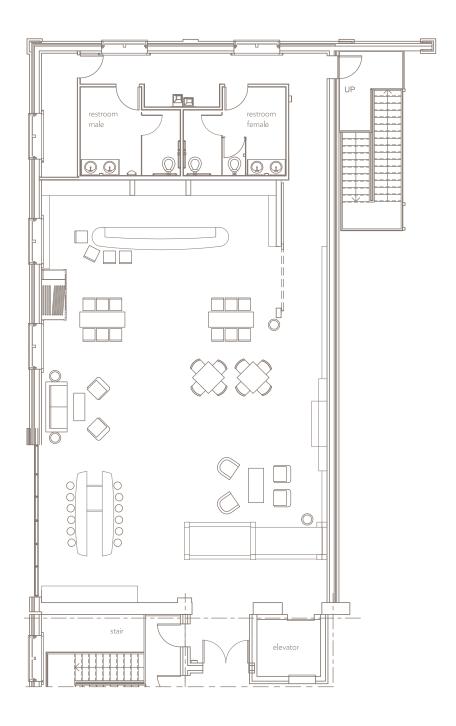


There's something to be said for being the first fully operating distillery on Main Street in Louisville since Prohibition.

We're incredibly proud to open our new distillery up to the world, and we want you to share it for all of your special events and occasions. The Finishing Room offers beautiful Louisville views and a unique atmosphere for gatherings and cocktail receptions of up to 75 guests.

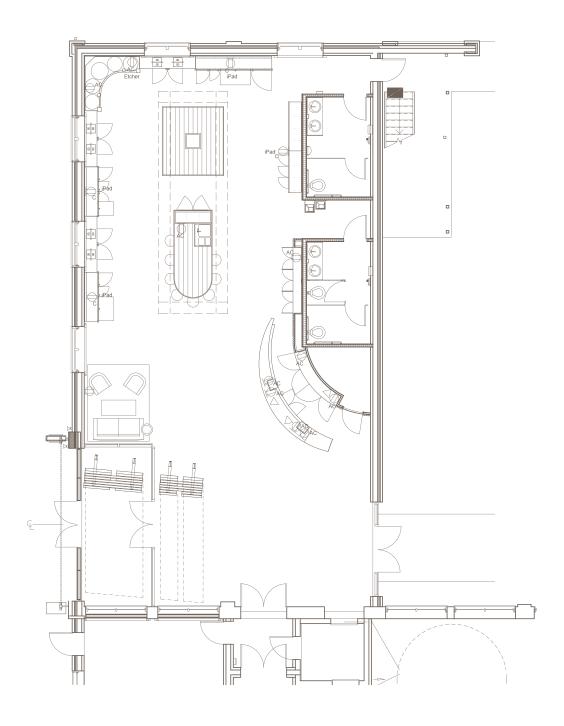
Our bar was designed by our Whiskey Guardians (an expert group of bartenders and mixologists), and our one-of-a-kind tasting log is the perfect spot for sipping an impeccable cocktail. And it doesn't hurt that our whiskeys are exceptional as well. All of these elements work together to create a distinct and memorable space for your next special event.



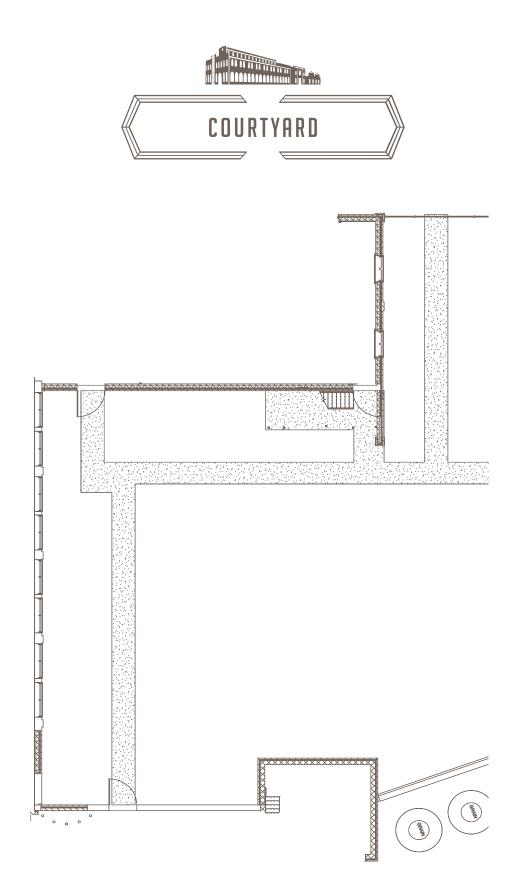


The Finishing Room on the second floor (with access to the Gift Shop on the first floor) is available to rent from 5:30pm-10pm. At 1,100 square feet it holds up to 75 people for a cocktail reception.



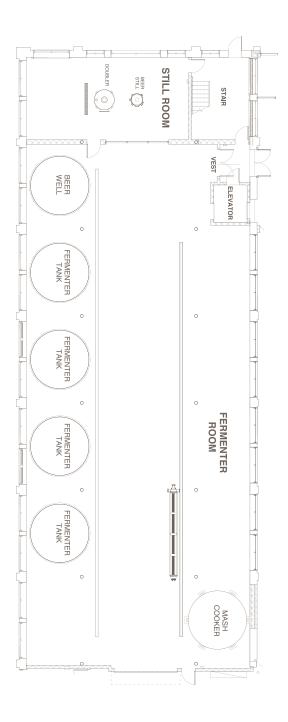


The Brand Home Lobby and Gift Shop on the first floor is available to rent from 5:30pm-10pm. At 1,500 square feet it holds up to 100 people for a cocktail reception.



The Courtyard (with access to the Gift Shop) is available to rent from 5:30pm-10pm. At 2,400 square feet it holds up to 160 people for a cocktail reception.





The Distillery Main Floor has limited rental availability from 5:30pm-10pm. At 2,000 square feet it holds up to 130 people for a theatre style meeting. No food or drink allowed.

CULINARY PARTNERS



We have always believed that Louisville is home to a deep pool of talented and skilled artisans. And this couldn't be any truer of our city's incredible restaurant scene. We're proud to work with these local partners to provide our guests with an exceptional variety of food to fit all occasions.

610 Magnolia

Chef Edward Lee & Lindsey Ofcacek 610@610Magnolia.com (502) 636-0783

Harvest

Tim Quinlan tim@harvestlouisville.com (502) 384-9090

The Mayan Café

Claire & Ann catering@themayancafe.com (502) 276-5813

Wiltshire Pantry

Susan Hershberg wiltshirepantry@gmail.com (502) 581-8560

La Chasse

Isaac Fox isaac@lachasselouisville.com (502) 822-3963













