

RHINE HALL

Year Founded: 2013

Region: Chicago

Founder/Owner: Charlie Solberg and Jenny Solberg Katzman

Known for: 100% fruit-based distillery

Following tradition and working with modern innovation, at Rhine Hall we hope to bridge the gap between old traditions and new favorites. Our family owned and operated distillery works to turn the traditional distillation process into one that is modern and unique to the midwest. We have worked hard to cultivate like-minded international partners to help produce our Exotic line closer to the source, and we're excited to share our special fruit-based spirits with all. An Austrian experience in



the 70's was the seed that grew into a family and friends' dream to produce local spirits. The distillery is owned and operated by Charlie and Jenny, a father-daughter team. Our special recipe and process was developed by Charlie and Stan the Man with help from experts on both sides of the Atlantic. Rheinhalle was the name of the ice rink in Austria where co-founder Charlie played professional hockey, and inspired the name for Rhine Hall Distillery. It was during this time in Austria that Charlie first learned to distill. His good friend, Stan the Man, visited him and equally fell in love with the tradition and culture of producing fruit distillates in this abundant fruit-growing region of Austria. Years later, Charlie moved his family to Germany, where they worked with the locals to learn how to make their traditional spirit, eau de vie. After returning home to Chicago, the family continued making eau de vie in their backyard. Using Charlie's ingenuity, they built a bike-powered apple chopper to crush fruit from a nearby neighbor, which is why you see the bike wheel on our bottles to this day. In 2012, Charlie and Jenny decided to transition the family's passion project into a business. Rhine Hall opened its doors on November 1, 2013 with a production facility and tasting room on 2010 W. Fulton St.



Guava Eau de Vie

We use the whole guava fruit for our guava eau de vie, skins and seeds included. We wait until the guava is at peak ripeness with a tint of yellow to maximize aroma and flavor. The guava is chopped finely into a puree before we ferment and then distill in their stainless steel alembic still used for Mezcal production. This highly refined process results in an incredible liquid, and we invite you to meet our Guava Eau de Vie.



Mango Eau de Vie

Our Mango is truly Exotic, as it is not a traditional Eau de Vie fruit. Made from mangoes grown in Central Mexico, and distilled nearby, we are able to capture the full essence of the fruit itself. The nose is intoxicating and strong with ripe mango flesh, and the spirit leaves a long lasting mango skin flavor on the palate. It is dry, bright, clean, and works well with a wide range of flavor profiles.



Pineapple Eau de Vie

The crowns of the pineapple are chopped off, before shaving off the fibrous and thick pineapple husk to get to the juicy dense core. The pineapple is chopped finely into a puree before we ferment and then distill in their stainless steel alembic still used for Mezcal production. This highly refined process results in an incredible liquid, and we invite you to meet our Pineapple Eau de Vie.