

EST.  2013

HIGH WIRE DISTILLING CO.™

**‘Seven women bringing bourbon into the future.
Raising a glass to a powerhouse group of whiskey tastemakers.’ -Garden & Gun 2024**

‘The 15 Best Bourbons of the Past 20 Years’ -Robb Report

Year Founded: 2013

**Region: Charleston,
South Carolina**

**Owner: Scott Blackwell
and Ann Marshall**

**Fun Fact: Four-time James
Beard nominees, where Ann
and Scott met Steve and Jill
Matthiasson which led to their
upcoming collaborations.**

-Small Batch, Handmade-

Our approach is simple: seek the finest ingredients available and develop recipes using a creative, culinary approach. All of our products are batch distilled in a hand-hammered, German copper still to create the finest Southern spirits available. Founded by husband-and-wife team, Scott Blackwell and Ann Marshall, High Wire was born of a desire to introduce small batch, handmade, craft spirits to South Carolina. A lifelong “serial entrepreneur,” Scott recently sold his former business, a natural and



organic bakery called Immaculate Baking Company, to General Mills. The couple quickly began

developing business plans for the distillery, an endeavor that allowed them to combine their passion for small business with their love of high-quality artisan spirits. High Wire Distilling is producing a distinctive line of small batch spirits using specialized ingredients. Scott, a Culinary Institute of America trained baker, applies his knowledge of artisanal grains and culinary techniques to the spirits he creates. With the focus on local, unique ingredients, the distillery also features an apothecary area where experimental bench formulas can be created and tested in a small-scale format. In addition to their core products, High Wire also produces a series of limited-edition creations only available at certain times of the year. The location for High Wire Distilling is as unique as the spirits—a rustic 6,000 square foot warehouse located on Upper King Street. Spacious with a vintage industrial feel, the production area features a 20ft high, barreled ceiling and a beautiful, hand-hammered, copper still as a focal point. High Wire’s tasting room features warm, rough-hewn cypress walls with large windows through which one can view the distilling equipment and process. Visitors also receive a sensory education about the distilling process, ingredients, and formula creation.

New Southern Revival Straight Jimmy Red Bourbon Whiskey



'The Best Bourbons of 2024 to Drink Neat, as a Highball, or in an Old Fashioned.' – Men's Journal 2024

Top 100 Spirits 2020 - Wine Enthusiast

Our flagship spirit, this bourbon is made from 100% Jimmy Red corn, a magenta-hued landrace grain grown for decades on James Island and nearly lost forever. For 6 years, we've worked with a team of researchers and farmers to rebuild a secure seed supply for the most flavorful whiskey corn we've ever tasted. Aged a minimum of two years in char 3.5 American oak barrels, this bourbon is best enjoyed in a proper whiskey glass neat or with perhaps one cube of ice.

Tasting Notes: Graham, cinnamon, and maple with a creamy mouthfeel.

Cocktails: Old Fashioned, Boulevardier, Mint Julep

93 Points - Wine Enthusiast - "Made from 100% Jimmy Red corn—a previously endangered heirloom variety—and bottled at cask strength. The first sips are beerlike, with a hoppy hint. Adding water smooths it a bit, revealing dried fig, oloroso Sherry, and hints of dark chocolate and spice. The overall effect is dark and intriguing."

Benton's Smoked Jimmy Red Corn Whiskey



A few years back, we were inspired by a trip to Mexico to experiment with making a smoky spirit in the style of the stunning mezcals we had tasted. We took our idea to the quintessential expert in Southern smoke, Allan Benton of Benton's Country Hams in Madisonville, TN. A classic Southern storyteller, Allan has never met a stranger. His wisdom, generosity, and attention to detail helped make this collaboration an incredibly gratifying success even before the spirit hit the bottle. Allan's team hung our Jimmy Red corn in individual ham bags in his smoker alongside his hams and bacon for several weeks. Once distilled, the smoked corn produced an unctuous spirit with a salty, smoky flavor perfect for margaritas and bloody Marys alike. Made in the true spirit of collaboration, this is one limited release you will not want to miss!

Allan Benton's smoked country hams are the stuff of legend and highly sought after by world class chefs to foodies alike. Notable for their intense, distinctive smokiness made in their slow proprietary fashion at the smokehouse in Tennessee, this incredibly special batch of corn whiskey was made by smoking heirloom Low Country Jimmy Red Corn to be distilled into a moonshine style white whiskey. Made for mixing, this will make some of the best Bloody Marys you've ever had, and will work wonders in drinks calling for aquavit, gins, vodkas and even as chasers and pickle-backs.

New Southern Revival Straight Rye Whiskey



Our Rye Whiskey is made with a locally sourced 100% Wrens Abruzzi rye, an heirloom grain grown in the Carolinas for centuries and prized for its hardy backbone and complex nutty flavors. We process the rye in its raw (unmalted) state allowing the rich cereal sweetness of this flavorful grain to shine through.

Tasting Notes: Sweet and floral notes take the lead before expanding into flavors of cinnamon, walnut, and a long, lingering spice

Cocktails: Black Manhattan, Sazerac, Old Fashioned

94 Points - Wine Enthusiast - "Made with heirloom Abruzzi rye, white corn and malted barley, this complex whiskey shows caramel, espresso and cocoa up front, and finishes exceedingly long with leather, cigar wrapper, orange peel, allspice, and even a whiff of campfire smoke. Sip or mix."



Southern Amaro Liqueur

A Southern expression of an Italian classic, our signature amaro is handcrafted from regionally grown and foraged ingredients such as Charleston black tea, yaupon holly, Dancy tangerine, and mint. Sip by itself as a digestif, or use in a riff on a classic cocktail!

Tasting Notes: Fresh citrus, licorice, light mint, medium body, slightly bitter, vanilla on finish.

Cocktails: Black Manhattan, Boulevardier, Paper Plane, Negroni