HIGH WIRE DISTILLING CO.

'…women bringing bourbon into the future. Raising a glass to a powerhouse group of whiskey tastemakers.' - Garden & Gun 2024 (Ann Marshall)

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

Year Founded: 2013

Region: Charleston, South Carolina

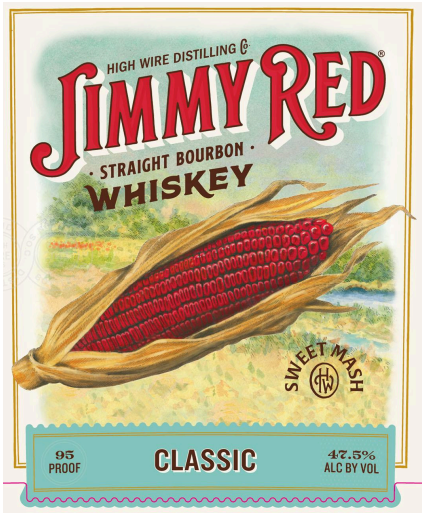
Owner: Scott Blackwell and Ann Marshall

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, Organic Baking-

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. 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. Rescued from extinction by a local seed saver, Jimmy Red corn was already making waves in the culinary world when we opened our doors in 2013. Named for James Island just over the bridge from Charleston, Jimmy Red was a legendary moonshiner's corn that had dwindled down to a mere 2 cobs following the death of the last man known to grow it. In early 2014, Glenn Roberts of Anson Mills entrusted us with enough Jimmy Red seed to grow 2.5 acres in partnership with Clemson University. That year, we harvested enough corn to distill 2 batches of the most unique bourbon we have ever tasted. With each passing year, our planted acreage of Jimmy Red has grown with current annual yields of over 1.3 million pounds.





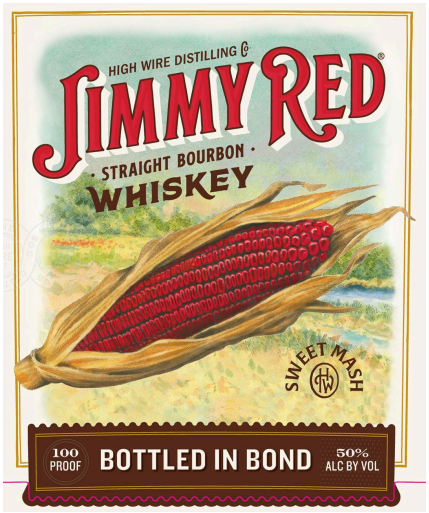
Jimmy Red Straight Bourbon Whiskey

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

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 9 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 four years in char 3.5 American oak barrels.

93 Points - Wine Enthusiast - "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."

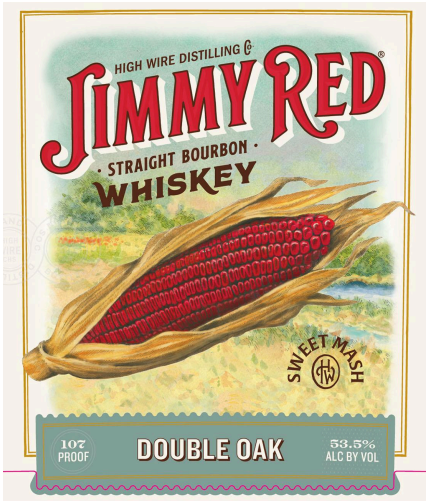
97 Points - Double Gold – San Francisco World Spirits Comp. 2024



Jimmy Red Straight Bourbon Whiskey Bottled in Bond

The Gold Standard of Whiskey. The most prized classification of bourbon whiskey, this Bottled-in-Bond Jimmy Red Bourbon is one of the finest examples of single farm, single grain bourbon produced since Prohibition. Aged a minimum of 4 years. Flavors of tart cherry, dark chocolate, and leather with undercurrents of coffee bean, baking spice, smoky vanilla, and ground cinnamon this bourbon is best enjoyed in a proper whiskey glass neat or with perhaps one cube of ice.

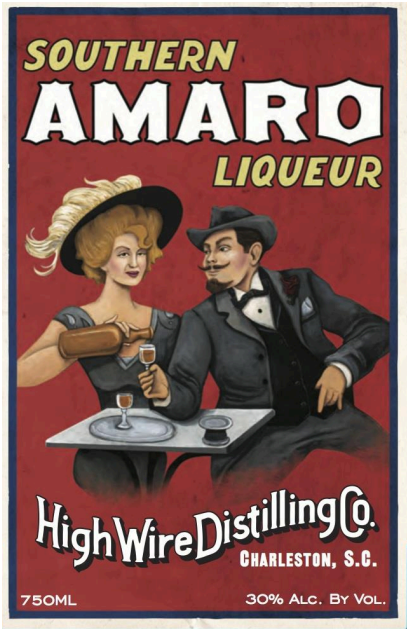
Gold – San Francisco World Spirits Comp. 2024



Jimmy Red Double Oak Straight Bourbon Whiskey

This spirit is created by finishing our classic Jimmy Red Bourbon in new Char 1 barrels for one year adding a pleasing richness to our flagship spirit. Flavors of vanilla cream, brown sugar, and caramel with a spicy finish.

Gold – San Francisco World Spirits Comp. 2025



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. Flavors of fresh citrus, licorice, light mint, medium body, slightly bitter, vanilla on finish. Sip by itself as an after-dinner dram or use in a riff on a classic Black Manhattan or Espresso Martini