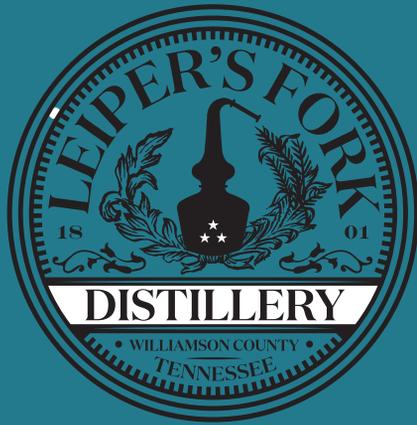


Leiper's Fork Distillery

f /leipersforkdistillery

🐦 @LFDistillery

📷 @lfdistillery



Leiper's Fork Distillery is the Nashville-area's newest craft distillery. Named a "Don't miss" visit by *Southern Living* Magazine, Leiper's Fork Distillery has partnered with its small Middle Tennessee community namesake to bring back art of small-batch whiskey production to Williamson County. An artisan distillery committed to quality and taste, Leiper's Fork Distillery uses local ingredients and limestone-filtered water to create a superior product with a signature taste. Nestled in the rolling hills of Leiper's Fork and operated by the Kennedy/Locke family, the distillery is retelling the lost history of Tennessee's rich distilling heritage through authentic, handcrafted spaces and premium spirits. For more information, please visit LeipersForkDistillery.com.

From classic literature and country music, to historical events and family gatherings, a love of whiskey permeates our history and our culture. Although whiskey, in some form, can be traced back to the medieval times, a modern day American whiskey has its roots in the founding of our country and in the deep South. Now in the heartland of America, in historic Leiper's Fork, the Kennedy/Locke family are working to keep alive the Southern tradition of small batch whiskey production. Using local ingredients and the patience and passion it takes to create smooth, flavorful whiskey, Leiper's Fork Distillery aims to join a prestigious group of craft distillers, who reverently continue this time-honored convention.

Why Leiper's Fork Distillery?



- Leiper's Fork Distillery is preserving the lost art of distilling. Part of their mission is to share the forgotten history of Tennessee distilling – and not just whiskey. They've returned to the batch distillation reminiscent of Tennessee distilleries of the 1800 and 1900s. In addition they've decided to barrel at 110 proof (instead of today's norm of 125 proof) in order to extract more vanilla and sugars from the charred barrel. Finally they're utilizing open-top cypress fermentation tanks (instead of today's stainless steel approach) with old-world technology because it creates a signature flavor for LFD.
- Leiper's Fork is an ideal location for a distillery. They sit in rural Leiper's Fork on 27 rolling acres where they have access to limestone-filtered Tennessee water out of a well 1,200 feet underground. In addition all their grains are grown along the Harpeth River Valley (with the exception of malted barley, which is a specialty product from North Carolina). The facility and surroundings carry the traditional whiskey industry's torch.
- Visiting the property is like stepping back in time including an original log cabin built in 1825 which houses the retail store and tasting room. Everything in the cabin is custom, old-world construction. James Daniel, the original builder actually carved his name in the back wall of the cabin, which is still visible today.
- They are crafting local, superior whiskey. Obsessed with attention to detail, from the local limestone-filtered water and local grains, to the sugar maple for the charcoal filtering process, the entire business is a love letter to Tennessee whiskey and the Leiper's Fork community. When you taste one of their products, you're getting a taste of the environment of Middle Tennessee.

“ At the end of the day, I want somebody to be able to enjoy a Leiper's Fork Distillery spirit and get as much out of it as we put into it.” – Lee Kennedy, proprietor and distiller, Leiper's Fork Distillery

Leiper's Fork Distillery

At the heart of Leiper's Fork Distillery is the Kennedy/Locke family. Lee Kennedy, proprietor and distiller of Leiper's Fork Distillery, has had a passion for the art of whiskey making from the age of 16, a passion he inherited from his uncle who drew a picture of a still on a cocktail napkin and then built Lee a little one, which ignited a fire in Lee. To learn how to distill whiskey, Kennedy couldn't just Google the process. Instead, he read anything he could get his hands on about the ancient process, and began experimenting. "I had to read some old literature. I had the Foxfire books, which were written back in the 1920s by a man who went to Appalachia and wrote down all of the how-to knowledge of those mountain people. I gained enough information from that to be dangerous." What began as a hobby quickly grew into an obsession. And now, it's their family's life work. Kennedy's brother, Wes, is an owner and the general contractor, wife Lynlee is handling the retail aspect of the business, as well as some brand ambassadorship, his mother, Gayle Kennedy, is a part owner as well and fondly referred to as "Quality Control" and his uncle, Nick Locke, serves as a part-owner and CFO. The whole Kennedy/Locke family is working to build Leiper's Fork Distillery and share their passion and love for the timeless art of whiskey distillation.



Leiper's Fork Brand of Spirits



- **Old Natchez Trace**, a white Tennessee whiskey and a white rye whiskey. Named for Southall Road – where the distillery sits – the original south fork of the Old Natchez Trace. In the late 1700s and early 1800s, settlers were moving out of Nashville along that path. Some of them were early farm distillers and used corn whiskey as a beverage, a solvent, a medicine and a currency. Old Natchez Trace is a recreation of what frontier distilling was in Tennessee in the early 1800s.
- **Hunter's Select Barrel**. In 1850, there were seven legal distilleries in Williamson County. Colonel Henry Hunter, an operator of one of the distilleries, owned the land on which Leiper's Fork Distillery now sits. The Hunter's Select Barrel evokes the pre-prohibition whiskey originally distilled in Middle Tennessee, in commemoration of Colonel Hunter.
- **Leiper's Fork Distillery's flagship brand** is currently in the process of aging in barrels and will be available in five to seven years. It will include and three whiskeys: a Tennessee rye, Tennessee whiskey and a bourbon.

