

<http://www.newstimes.com/news/article/Brothers-sip-success-of-bourbon-business-6558852.php>

Brothers' bourbon business booms

Photos and text by H. John Voorhees III Updated 9:41 pm, Sunday, October 11, 2015



IMAGE 69 OF 70

Photographs from the Litchfield Distillery, on Bantam Road, in Litchfield, Conn. Started last year by brothers David, Jack and Peter Baker the the distillery has been producing bourbon and gin since last November with head distiller James McCoy. Wednesday, September 30, 2015, in Litchfield, Conn.

[BUY THIS PHOTO](#)

Work begins before sunrise for Jack and David Baker, owners of Litchfield Distillery.

When the day is done, they will have distilled a 53-gallon barrel of bourbon, bottled a barrel of 8-year-old bourbon, and sealed and labeled everything by hand.

The distillery uses a ratio of 70 percent corn, 25 percent rye and 5 percent barley in its bourbon. The mixture is combined with water and heated to nearly 200 degrees. The mixture is cooled, cooking the mash to break down the grain cells and convert the starch to sugar. Yeast is then added and the mixture is moved to a fermentation tank where the yeast turns the sugar into alcohol over the next week.

Head distiller James McCoy then uses a hybrid-still to distill the liquid into a more concentrated alcohol, which is clear. That liquid is poured into a charred white oak 53-gallon barrel to be aged. With the alcohol, each barrel weighs about 500 pounds.

The distillery sells about 10 percent of its bourbon at six to eight months old and the rest is aged for at least two years. After 10 years of aging, a 53-gallon barrel of bourbon could be reduced to 30 gallons due to evaporation.

Litchfield Distillery opened last year and has been distilling bourbon and gin since November. Jack and David, along with their brother, Peter, wanted to start a new business, and according to Jack, decided on distilling because they all have a beverage industry background and were looking for an industry that was growing, exciting and within their skill sets.

The brothers feel their business has already benefited the Litchfield area, from creating the construction jobs for the workers who built the distillery to boosting the agricultural community by purchasing all of their grains locally. They say their distillery has become an instant tourist attraction.

Litchfield Distillery's bourbon and gin are available in local retailers and in the distillery's tasting room at 569 Bantam Road in Litchfield. The tasting room is open Wednesdays from 1 to 5 p.m., Saturdays from 11 a.m. to 6 p.m. and Sundays from 11 a.m. to 5 p.m., with tours of the distillery and samples of the products available.

© 2015 Hearst Communications, Inc.



[return to Top](#)

[About](#) [Careers](#) [Advertising](#) [Choices](#) [Terms & Conditions](#) [Privacy Policy](#) [Our California Privacy Rights](#)

[Contact Us](#) [Today's edition](#)

[Newsletter SignUp](#) [Facebook](#) [Twitter](#) [Google+](#)
