



For immediate release

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Tualatin Valley Distilling releases historic revival spirit, Morewood's Usquebaugh

HILLSBORO, OR – (Jun. 8th, 2015) – Tualatin Valley Distilling, a leader in promoting the distinctness of the Pacific Northwest's regional flavor profile, today announced the release of its brand new historic revival spirit, Morewood's Usquebaugh. Retailing at \$59.95, the recipe is a recreation of a pre-Victorian era usquebaugh, loaded with savory spices and botanicals, effectively a farmhouse spirit as it would have been presented in the early 1600's. Other ingredients and spices come together to build a complex flavor profile, leveraging an equal balance between licorice-infused sweetness and warm but crisp, savory spice notes on the finish.

The original recipe is taken directly from Samuel Morewood's own documentation published in 1838, but the process of distilling usquebaugh dates back to long before the common production in the late 16th and early 17th centuries.

"We've been researching recipes to highlight the heritage of whiskies' forefather, usquebaugh, for some time, so we were delighted to discover and incorporate the vision of Morewood into our latest product," Jason O'Donnell, co-founder and chief distiller at TVD says. "We're extremely encouraged by the positive response we've been getting, and we're even more excited to share a spirit with a powerful history and heritage."

Proofed at 92.75 (46.375% alcohol by volume), TVD's Morewood's Usquebaugh presents a visible saffron color and predominant flavor on the front of the palate, then transforms into a complex balance of saffron, anise, citrus, and other savory Fall spice notes.

Although O'Donnell says Morewood's Usquebaugh is easily consumed as-is, he recommends abiding by Morewood's advice of serving with the "finest lump sugar" available for a slightly sweeter approach to the drink. Additionally, O'Donnell recommends the spirit be consumed around 60-64 degrees Fahrenheit to maintain an authentic approach; though a few ice cubes can also help adjust the flavor for your own palate.

About Tualatin Valley Distilling:

Tualatin Valley Distilling, LLC. was founded in 2012, by Jason O'Donnell and Corey Bowers. The company is devoted to building uniquely Pacific Northwest regional flavor profile via their unique brand of whiskies and other spirits following historic traditions and methods, and is committed to a hands-on approach of distilling with ingredients sourced in the Pacific Northwest. Currently sold exclusively in Oregon, their bottles retail between \$19.5 and \$59.95

The TVD tasting room is located off NW Cornelius Pass Road on NW Nicholas Court and it is open Saturdays from noon to 4 p.m., or by appointment. For more information, please visit

<http://tvdistilling.com/> or call (949) 212-6900. You can follow the company on Facebook at:

<https://www.facebook.com/TVDistilling> and on Twitter [@tvdistilling](https://twitter.com/tvdistilling) # # # #

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