



*Distilling the Spirit
of the Pacific Northwest*

"Hearts are the center cut – the very finest spirits produced during distillation. Hearts also symbolize the very best of the human spirit. For us, Fremont Mischief is both." - Mike Sherlock, owner



JOHN JACOB RYE WHISKEY

GRAIN BILL: 85% Rye and 15% malted 6-row barley. We mash-in finely ground grain to release the full flavor of the small crop rye grown for us in Washington and in Oregon's Willamette Valley – the "Rye Capital of the World".

BARRELING: John Jacob Rye Whiskey begins the aging process in a 25 gallon, new American White Oak barrel, #3 char. The barrel is about 1/2 the size of a standard whiskey barrel. This increased surface area accelerates development of John Jacobs characteristic flavor layers and color. After a year, we transfer the young whiskey to a used bourbon oak barrel to decrease tannins while building nuanced flavors and smoothness.



"Genius in a Bottle"
- Sunset Magazine



WORKERS NO. 9 VODKA

Presented by KISW/Entercom Radio's "Men's Room" and distilled by Fremont Mischief. We donate 10% of sales from every bottle to Washington's brave firefighters.

Worker No. 9 starts with wheat grown flavorful in the refreshing marine air of Whidbey Island. Planted and nurtured by a 6th generation farm family, their hard work and stewardship is in the taste of every bottle.

DISTILLATION NOTES: We distill the mash – grain and all- in small batches then take a conservative "hearts cut" for a smooth, flavorful spirit. Worker's No. 9 retains just a hint of sweet grain flavor. Next, we relax "Worker" for 10-12 weeks to smooth the Vodka even more before proofing with pure artesian water from Mt Rainier.

Lastly, we carefully filter for crisp clarity, but not over charcoal, which strips too much flavor.

*Worker's No. 9 Vodka... perfect for martini's.
Made for the Working Man. Enjoyed by all.*



FREMONT MISCHIEF WHISKEY

GRAIN BILL: Rye grain, malted barley and our proprietary whiskey yeast go into the mash to produce the rich round flavors - the heart of Mischief Whiskey. Fermented 72 hours, the mash is distilled in small batches to 145 proof.

BARRELING: Aged more traditionally than its younger brother John Jacob, we bring it to cask strength and age in medium char bourbon barrels. The "white dog" lazes in its temperate heaven 'til just right; then emerges a rich amber with hints of burnt sugar, caramel, and slight smoke from the char. Bottled at 90 proof, Mischief Whiskey, like bourbon, has a complex flavor and a long finish that reveals it. Perfect for sipping or a classic Manhattan.

WHISKEY ADVOCATE: 88

Very Good, Plenty of Character, Worth Seeking Out "Congratulations are due... rye spice vanilla aromas, not a fiery rye... all the spice is there and floral/grassy complexity but more rich oak notes and a high arching finish that sustains the whiskey on a palate.

-LB, Whiskey Advocate



FREMONT MISCHIEF GIN

DISTILLING AND TASTING NOTES: Think "refreshing on a hot summer day". We did when we created Fremont Mischief Gin. We feel a good gin should exhilarate the imbibor with its botanical essence.

"...A LITTLE HELP FROM OUR FRIENDS" More than 600 people – Mischief's neighbors at Google, Getty Images, and Adobe helped us create Fremont Mischief Gin's unique flavor. We set up a blind taste-test...with a Mischief Gin formula, Bombay Sapphire, Tanageray Rangpur and Hendricks and asked tasters to line-up their favorites, 1 to 4, and write notes telling us what they liked. We read their notes and used them to perfect our Gin. Two months and 21 formula variations later, tasters voted for Mischief Gin by a landslide.

Built on a base of our handcrafted Mischief Vodka, Mischief Gin botanicals lead off with local juniper berries, Indian coriander, some playful aphrodisiacs (the Mischief!) and finishes with sweet lemon peel, sweet spices and rare peppers. Its effervescent character lingers lightly on your palette with spritz notes of spice and sweet citrus. A true dry gin-- Mischief Gin is perfect for sipping, cocktails and perhaps romance!



FREMONT MISCHIEF VODKA

Just 3 local ingredients: freshly ground soft winter wheat - western Washington grown - yeast and pure Rainier mountain water.

VODKA DISTILLATION NOTES:

When we distill the mash, we put it -grain and all-into the still and take a conservative "hearts cut" of the distillation for the best flavor with just a hint of the sweet grain character. Then, we let the vodka relax for 10-12 weeks...to let the chemistry complete itself and develop a characteristic smoothness and rich mouth feel.

We carefully filter the Vodka for crisp clarity, but not through charcoal as it strips too much character from the spirit. This extra time and care yields Mischief Vodka that is smooth, with mouth-feel and body, slight citrus notes and natural grain sweetness.



FREEDOM COMMEMORATIVE MISCHIEF WHISKEY

Help 'Carry the Lantern' for the men and women who serve in the U.S. Armed Services. For those veterans who have served and for the soldiers still on active duty, we present Mischief Distillery's Freedom Commemorative Whiskey. On every bottle of Mischief Whiskey with a dog tag, you'll find the name of a wounded or fallen soldier, the war they fought in, and our heartfelt thanks.

"We keep it local. Keep it green, build community and take care of each other. That's what it's all about."

- Mike Sherlock, owner

GIVING BACK

We like to say, "...with great Mischief comes great responsibility". To us it means helping our neighbors and community, because when our community is strong, we're all strong. With each Mischief spirit, we donate a portion of sales to a worthy organization. For example, every time you enjoy Worker's No 9 Vodka, you help our brave firefighters. 10% of the proceeds are donated to the WA State Council of Firefighters Benevolent Fund to help fire fighters, their families and community.

With Mischief Gin and Mischief Vodka, a portion is donated to the Domestic Violence Hotline who help keep families safe.

We want to express our appreciation and to honor veterans and soldiers still active. This is very close to our hearts. We donate 25% of the profits from every bottle to Freedom Is Not Free, a group of Purple Heart Awardees who help other wounded servicemen and their families. To make the gift even more personal, Mischief will make custom tags upon request. Ask at our tasting room or send a request to info@fremontmischief.com



Fremont Mischief Distillery & Tasting Room
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MISCHIEF SPIRITS

	Brand Code (750ml)	UPC (750 ml)	Sizes available
F. Mischief Whiskey, 90 proof	906950	853993005022	750, 375, 50 ml
F. Mischief's John Jacob Rye, 80 proof	906949	853993005008	750, 375, 50 ml
F. Mischief's Worker's No 9 Vodka, 80 proof	906948	853993005039	750ml
F. Mischief Gin, 80 proof	906960	853993005046	750, 375, 50 ml
F. Mischief Vodka, 80 proof	906959	853993005084	750ml
F. Mischief Freedom Commemorative Whiskey	908952	793573038708	750 ml