



MARBLE DISTILLING CO.
&
THE DISTILLERY INN

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**MARBLE DISTILLING CO. WINS STRING OF MEDALS AT INTERNATIONAL
COMPETITIONS THIS MONTH
DOUBLE GOLD FOR MOONLIGHT EXPRESSO**



Carbondale, CO (March 22, 2016) - **Marble Distilling Co.** is thrilled to announce several recent medals in international spirit competitions for their line of handcrafted spirits. “MDC is thrilled to be honored by the esteemed group of judges, who are tasting our spirits for the first time. In our inaugural season, opening just under a year ago, MDC is proud of the reception we’ve received to date” said Connie Baker Founder/Head Distiller. Marble Distilling Co.’s family-recipe coffee liqueur, **Moonlight EXpresso** was awarded Gold Medal’s at the **San Francisco World Spirits Competition** and the **Denver International Spirits Competition** - this comes on the heels of being a 2016 **Good Food Awards** winner and a Bronze Medal at the **New York International Spirits Competition** in late 2015. MDC was also awarded a Gold Medal for their Bourbon Barrel-Aged Gingercello Reserve and a Bronze Medal for Gingercello at the Denver competition. Marble Vodka was awarded a Bronze Medal at the **American Craft Spirits Association** competition earlier this month.

About the spirits

Moonlight EXpresso is a modern take on an Old World and family recipe from Baker. Inspired by the coffee brewed by the Italian craftsmen who worked long hours in the Marble quarry, Moonlight EXpresso is a complex dark roasted coffee liqueur that blends the sweetness of vanilla bean and natural cane sugar. MDC is collaborating with local Carbondale roasters, **Bonfire Coffee** for a true local spirit.

Bourbon Barrel Aged Gingercello Reserve: Thank you to our friends at **Peach Street Distillers** for the opportunity to age our Gingercello in their award winning Bourbon barrels - creating a complex barrel aged version of the classic Gingercello. Warm and spicy vs. the light and fruity original, Gingercello Reserve offers the sophisticated palate a thoughtful repose.

Gingercello: This tribute to springtime is a modern adaptation of the Italian classic. Fresh cut ginger and the sweetest part of the lemon - hand zested and left to rest - create a refreshing taste.

Marble Vodka: Made with an original blend of all-natural, non-GMO, Colorado grains. Soft white wheat and malted barley is distilled five times in an old-fashioned copper pot still to ensure purity and clarity. It is the only vodka filtered through crushed Yule marble giving it a soft, creamy nose with a smooth, luxurious finish to create a unique Colorado vodka.

About San Francisco World Spirits Competition Founded in 2000 as a way to determine and award exceptional products in the spirits industry, the 16th Annual San Francisco World Spirits featured more than 1,850 entries. Considered to be the most influential spirits competition in the world, medal

winners represent some of the finest products from around the world. The 39 judges of the 2016 Competition are established spirits-industry experts, including: **Anthony Dias Blue**, Lifestyle Writer, Editor, and Publisher; **Tony Abou-Ganim**, Master Mixologist; **Charles Joly**, named Diageo's "Best Bartender in the World"; **David Wondrich**, Spirits Writer; **Charlotte Voisey**, Director of Brand Advocacy for Wm. Grant and Sons; **Dale DeGroff**, Master Mixologist

About Denver International Spirits Competition The 5th Annual Denver International Spirits was held March 11 - 15, 2016 and is presented by Wine Country Network, producers of the highly respected Denver International Wine Competition and The Denver International Beer Competition. In its 6th year - the 2016 competition boasted a 50% increase in entrants. This double blind competition brought together a prestigious panel of 20 of America's most respected spirits authorities to participate in the largest professional spirits competition in the Rocky Mountain Region including **Larry Wilcox**, Certified Spirit Sommelier & Spirits Judge; **Blair Bowman**, **Edinburgh, Scotland**, Whisky Columnist; **Adam Douglas**, Spirits Industry Professional; **Dave Elger**, Host of HotMixology.

About Marble Distilling Co. and The Distillery Inn Located at 150 Main Street in Carbondale's creative district, Marble Distilling Co. & The Distillery Inn is a family & friends owned craft spirits distillery. The only distiller in the world to use the world-famous marble stone as a filtering agent, MDC currently offers four spirits - Marble Vodka, Moonlight EXpresso, Gingercello & Gingercello Reserve (and whiskies for future release). Selling craft spirits by the taste, by the cocktail and by the bottle, MDC's tasting room is currently open five-days per week (open daily throughout the summer). The Distillery Inn is the first and only inn in the world to be housed within an operational distillery - so guests can "Sleep with the Stills". The Distillery Inn offers luxury accommodation in the heart of Carbondale, with five sophisticated, contemporary rooms. Each room offers a view of Carbondale's iconic Mount Sopris, in-room fireplaces, private patios, high-quality Italian linens and concierge services. For more information or to make a reservation call (970) 963-7008 or visit www.marbledistilling.com.

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