

## **Meadville Rye Whiskey Wins Gold at International Spirits Competition**

*Original pre-Prohibition recipe maintains legacy of locally-made craft spirit*

**Meadville, April 23, 2022** - Meadville Rye Whiskey won a Gold Award at the 2022 Denver International Spirits Competition, a worldwide beverage competition hosted each April in Denver, Colorado.

Produced locally in Conneaut Lake, Pennsylvania by Conneaut Cellars Winery & Distillery in partnership with Meadville Distilling, Meadville Rye Whiskey competed against hundreds of other entries from across the world and earned the prestigious award through double-blind judging by a panel of renowned sommeliers, journalists, mixologists and beverage directors.

The craft spirit was made using the original, pre-Prohibition recipe which has a legacy dating back to the Meadville Distilling Company's beginning in 1885.

"Winning a gold medal at the Denver International Spirits Competition for our Meadville Rye Whiskey validates why this whiskey was one of the best in the country before Prohibition and now 90 years later," stated Conneaut Cellars owner and Master Distiller, Joal Wolf.

Wolf's remarks refer to Meadville Rye Whiskey's history and prominence in the late 1800s and early 1900s. According to Crawford County Historical Society's Board VP, Ron Mattocks, Meadville Rye was a well-known brand in the days leading up to Prohibition.

"At its peak, Meadville Distilling was producing well over 18,000 barrels of rye a year and it was listed on the menus at some of the best restaurants in New York City and Chicago before the county went dry in 1916," he said.

After Prohibition was passed in 1918, Meadville Distilling, which was located along Race Street in the city's Fifth Ward, attempted to stay in business making ginger ale as French Valley Springs but closed a few years later. The company attempted a comeback once Prohibition was repealed but again shut down for good in 1947.

In 2018, Meadville Distilling reformed after obtaining the original Meadville Rye recipe at auction and then partnered with Wolf to put it back into production at Conneaut Cellars. To make it, Wolf

distilled the rye in the Western Pennsylvanian tradition, with single-use oak barrels that remained in a temperature-controlled facility for four years before being bottled. On July 4, 2021 the first bottles of Meadville Rye were released for sale in limited quantities with additional barrels being opened later that year.

Now in its 11th year, the Denver International Spirits Competition (DISC) is organized by the Wine Country Network, Inc., the publisher of Wine Country International magazine and the competitions and is open to all commercial and craft distillers, importers and distributors worldwide. As one of only five such annual events, the Denver Spirits Competition is also among the most prestigious and competitive in the world.

Founded in 1982, Conneaut Cellars Winery and Distillery produces a variety of award-winning wines and spirits from its 7,200 square-foot facility in Conneaut Lake. To learn more about Conneaut Cellars, visit their website at [conneautcellarswinery.com](http://conneautcellarswinery.com). To find out more about Meadville Distilling, its history and how to purchase Meadville Rye Whiskey, go to their website at [meadvilledistilling.com](http://meadvilledistilling.com).

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