Willow Creek DISTILLERY

MUDDY WATERS COFFEE LIQUEUR

A PREMIUM COFFEE LIQUEUR MADE WITH LOCALLY SOURCED INGREDIENTS AND ESTATE GROWN GRAPES

Willow Creek partners with a local coffee micro-roaster to make the delicious liqueur. Using a proprietary blend of medium and dark roast coffee, coarse ground coffee beans are steeped in our neutral brandy base made from estate grapes, resulting in a dark, complex coffee liqueur. Rich aromas of fresh ground coffee, chocolate, and vanilla lead to a delightful caramelized mocha finish.

- Distilled at Willow Creek Distillery in Paso Robles on the CA Central Coast
- Infused with locally sourced coffee beans
- 60 Proof / 30% ABV / 750ml / $34
- Head Distiller: Kevin Coulton

DISTILLER NOTES

"Muddy Waters is not your typical coffee liqueur. It is far from being overly sweet or syrupy, and holds true to a robust flavor coffee enthusiasts love. Our neutral grape brandy base is infused with local ground coffee beans in the same way cold brew coffee is made, creating a one of a kind coffee liqueur boasting beautiful and complex aromas. As coffee lovers ourselves, it was vitally important to create a liqueur that embodied a clean coffee finish, without relying on any artificial flavoring. By infusing coffee beans directly in neutral brandy, the truest form of this liqueur emerges, embodying everything we love about coffee."

ABOUT WILLOW CREEK DISTILLERY

Willow Creek Distillery specializes in a diverse range of small-batch, limited-release spirits that are available online and at the distillery tasting room in westside Paso Robles. Willow Creek was created in 2013 by Opolo, an iconic family-owned Paso Robles winery. Willow Creek's spirits are made using the finest barrels, botanicals and locally sourced ingredients, some of which are grown in the estate vineyard and organic orchard.

COCKTAIL | COFFEE OLD FASHIONED

2oz Muddy Waters Coffee Liqueur
1.5oz Bourbon
2 dashes orange bitters
1 dash aromatic bitters
Pour over a large ice cube and garnish with an orange peel & coffee beans