

Community Toast, Donation Pairs Single Batch Whiskey with Philanthropy

(Chaffee County, CO. Oct. 5) — Join [Chaffee County Community Foundation \(CCCF\)](#) and [Wood's High Mountain Distillery](#) for a community toast and check presentation to celebrate summer sales of the one-of-a-kind *Colorado Distillers Collaboration Straight Wheat Whiskey*. Details below:

WHEN: Friday, Oct. 6, 2023

TIME: 4:00pm to 5:00 p.m.

WHERE: Wood's High Mountain Distillery -- 144 W 1st St in Salida

The whiskey, five years in the making, was a coordinated distillation between 291 Colorado Whiskey, Bear Creek Distillery, Laws Whiskey House, Old Elk Distilleries, State 38 Distilling, Wood's High Mountain Distillery and Woody Creek Distillers. Each distillery had just 110 bottles available to sell and **100 percent of proceeds from sales at Wood's High Mountain Distillery, totalling \$6,000, benefit the CCCF.**

"We are always impressed when the community comes together to solve problems, big and small, whether it's in the boardroom or around the bar," states Betsy Dittenber, Executive Director, CCCF. "Big thanks to Woods for inspiring collaboration, investing in our community and crafting a damn good whiskey."

The funds will be reinvested in the community funding nonprofit capacity work including workshops, leadership development and consultations for local nonprofit organizations.

The collaboration began five years ago with three conditions agreed upon by all seven partners: first, only distillate made by the participating distilleries could be added to the collaboration; second, each distillery would use the same Centennial Wheat grown and supplied by Colorado Malting Company; and third, 100 percent of the proceeds from the sale of the collaboration whiskey would be contributed to Colorado nonprofits.

"We all know that collaboration yields the best results, whether it's in government, business or philanthropy," states P.T. Woods, owner, Wood's High Mountain Distillery. "We are grateful for our distilling partners throughout the state and our local partners here at home. Together, we make good happen."

During the spring of 2018, each distillery individually distilled a 100 percent Centennial Wheat whiskey, an heirloom soft white spring wheat grown by the Cody family in Colorado's San Luis Valley. The whiskeys were then transferred, married, and barreled together by Laws Whiskey House in Denver.

After more than four years of aging, the collaboration whiskey was finally ready for release. All materials were donated, including the wheat grain from Colorado Malting Company and the barrels from Independent Stave Company, Canton, and Atlas Barrel Company. The bottles were donated from O-I Glass, corks from Tapi Group, and the labels from Columbine Label Company. These contributions allow for 100 percent of the whiskey's sales to go toward charitable causes.

