



PARTNER PROFILE

BUSINESS NAME

Mason Dixon Distillery

ADDRESS

331 East Water Street
Gettysburg, PA 17325

WEBSITE

www.masondixondistillery.com

BEVERAGES OFFERED

Vodka, Corn Whiskey, White Rum, Aged Rum, Spiced Rum (seasonal), Fruit Brandy (seasonal), Bourbon, Rye Whiskey

BEVERAGE MAKER

Yianni Barakos - Distiller
Jen Francella - Assistant Distiller

BEVERAGE STYLE

Distilled and hand bottled within a century-old furniture factory, Mason Dixon Distillery's spirits and distilling process embrace the ethics of earnest work, as they believe this is the foundation for genuine quality. Their small batch spirits are the product of a grain to glass process. The liquor is all made on site from scratch using local ingredients. They lease and farm 47 acres from Gettysburg National Military Park and use these battlefield grains in their bold products. Mason Dixon produces vodka, whiskey, rum and brandy, and is looking forward to an aged bourbon hitting their shelves soon.

Mason Dixon Distillery has received several awards for their spirits. At the 2018 San Francisco World Spirits Competition their white rum, spice rum and corn whiskey earned silver medals and their aged rum received a bronze. Their white rum was a gold medalist at the 2018 American Craft Spirits Association competition. At the 2018 New York International Spirits Competition they won Pennsylvania Vodka Distillery of the Year, a gold medal for their vodka, and silver medals for their spiced rum, white rum and corn whiskey.

LOCATION EXPERIENCE

Mason Dixon Distillery's original factory building exterior blends with those around them. Hidden inside you will find beautifully restored brick walls and original wood beams. Modeled after a German beer hall, Mason Dixon has chosen to forgo TVs in their dining room and instead replace them with good conversation. Sample a flight of spirits, order a tasty cocktail and have a bite to eat from their popular menu. Mason Dixon puts a twist on classic comfort food and offers seasonal dishes year-round. Running a minimum of six specials a week, each visit will come with a new savory sampling! Herbs and ingredients from their on-site garden are used in their food offerings as well as their cocktails. During the warmer months, you'll find many guests relaxing on their outdoor patio with cocktail in hand. And don't forget to take a tour of the distillery to see how the spirits are made and to catch a whiff right out of a maturing barrel.

FLAVORFUL FACT

Yianni's interest in distilling began at a very young age. He built his first still at age 11 from a sketch on a cocktail napkin given to him by his grandpa.

