



MANIFEST

WHO WE ARE

Manifest Distilling began with three Jacksonville founders—David Cohen, Scott Kennelly and Trey Mills—along with head of sales, Tom Johnson, looking to redefine craft spirits in Jacksonville. Inspired by American craftsmanship, Manifest produces small-batch spirits and is available as a rental venue for tailgates, corporate events and parties. After two-and-half years of research, internships, distillation courses, product development and construction, Manifest officially opens to the public on Sept. 25, 2016.

SPIRIT RELEASES

Manifest began production at its 9,000-square-foot Downtown facility in August 2016. Its vodka is currently available, and Manifest anticipates that by early fall, it will sell its gin and release a 10-year-old bourbon it sourced from another distillery. Manifest has also been producing and barreling rye whiskey. “We distilled some barrels of our rye at a distillery in Chicago last year,” Cohen said. “Now we have those barrels in Jacksonville and are adding to our stock with whiskey produced here. We hope our first batch of rye whiskey will be available to the public in late 2017.” To make its spirits, Manifest uses a 500-gallon, copper pot/column hybrid still from Vendome Copper & Brass Works, an American distilling equipment manufacturer with more than 100 years of experience.

LOCATION / VENUE

Manifest is located in the heart of Downtown Jacksonville’s Sports District, just one block from the Baseball Grounds and two blocks from EverBank Field and Metropolitan Park. Manifest’s space includes a retail area, tasting room and distillery. It shares a building with Intuition Ale Works. “We are thrilled to be next door to Intuition both for synergy and the possibility of a collaboration in the future,” said Cohen.

GRAND OPENING / TAILGATE PACKS

Manifest’s grand opening to the public will be from 10 a.m. to 6 p.m. on Sunday, Sept. 25, 2016, the same day as the Jaguars vs. Ravens game. During Manifest’s grand opening, there will be:

- Free tastings of vodka cocktails.
- Bottles of Manifest’s potato vodka and mixers available for purchase, as well as various Manifest-branded merchandise such as t-shirts, hats, coasters and koozies.
- Tailgate Cocktail Kits available for purchase, which include everything that tailgaters and event-goers need to mix the perfect cocktail (vodka, mixers, cups and ice).
- Manifest’s initial cocktail kit offerings include vodka tonic, vodka ginger, vodka Collins, vodka with imported orange or lemon Italian soda, Bloody Mary, or a cocktail using Congaree & Penn’s shrub.
- Bold Bean Coffee Roasters pouring cold brew, The Hyppo Gourmet Ice Pops slinging popsicles, and Funkadelic Food Truck serving food.

ONLINE / TOURS / EVENTS

Manifest is active on Facebook (@ManifestDistilling), Instagram (@ManifestDistilling) and Twitter (@ManifestSpirits). To receive distilling updates, event details, industry insights and cocktail recipes, sign up for the newsletter on www.manifestdistilling.com. Manifest offers regular weekly tours, Wednesday through Sunday, and is also available for private tastings, corporate events and parties. For more information, visit our website or contact events@manifestdistilling.com.

LEGAL

While Manifest can pour samples of our spirits, Florida law does not allow distilleries to sell cocktails to its customers like a bar. It also limits the number of bottles each customer may purchase directly from a tasting room to two bottles per label per year. We are working with the Florida Craft Distiller’s Guild to encourage Florida legislation that would give our industry the same flexibility it has in other states.

CONTACT: DAVID COHEN, MARKETING@MANIFESTDISTILLING.COM, (904) 619-1479



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MANIFEST VODKA

Manifest's vodka is currently in production and will be available to the public on Sept. 25, 2016. We chose the potato as the backbone for our vodka because we think it produces a tastier spirit. Manifest works with a craft distillery in Idaho to bring in high-proof potato neutral spirit, which then gets batch-distilled in our production facility. Manifest Vodka is carefully crafted utilizing 100% non-GMO Idaho potatoes. The vodka is gluten free.

MANIFEST GIN

Manifest will begin producing its gin in Fall 2016, and it will be available to the public shortly thereafter. Manifest Gin will be made in small batches in the New World style, and it will be distilled with juniper berries, orange, lemon and lavender, among other botanicals. In the near future, Manifest intends to release a barrel-aged version of its gin.

MANIFEST RYE WHISKEY

Calling on 60% organic rye berries and 40% organic soft red winter wheat, Manifest Rye will be just spicy enough with a smooth finish that can only be provided by that wheat. In September 2015, our team traveled to Chicago to use Koval Distillery's equipment to distill our first batch of rye whiskey, which has been aging ever since. That batch should be available to the public in late 2017. Last month, we began distilling Manifest Rye at our Jacksonville facility and placing it in barrels to age.

MANIFEST WHISKEY PROJECT (BOURBON)

Using our contacts within the industry, and in collaboration with popular bourbon blogger Bourbonr.com, Manifest sourced a high-rye bourbon that was aged for 10 years in new American white oak casks. This offering will be part of our "Manifest Whiskey Project" series, which aims to bring limited, aged whiskies to Jacksonville. Manifest expects to release this bourbon in late 2016.

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