



a distillery and arthouse.

Opened in 2014 on an unassuming corner in an industrial district of Longmont, Still Cellars is a true micro-distillery, conceived and constructed over several years by its two owner-operators, Jason R. Houston and Sadye Rose W. Still Cellars is certified organic, conducts business responsibly and kindly, and is working to create a space that fosters and supports local art and community. The arthouse and spirits reflect the owners' passion for creativity and quality. The duo lovingly hand-craft each spirit from scratch using traditional methods and uncompromising standards. Each product artfully celebrates the complexities of its original ingredients, and offers a truly unique sipping experience. The arthouse acts as the distillery's tasting room as well as a venue for local artists to exhibit and perform for the community. Still Cellars is open to the public Wednesday and Friday evenings for tastings and cocktails, and is otherwise available to book private and/or special events, gatherings and tours.

Currently available from Still Cellars:

All Still Cellars products are certified organic and made by hand from scratch at Still Cellars in Longmont, CO. To retain the greatest amount of ingredient character possible Still Cellars uses only fresh, whole food ingredients, does not chill-filter, and only gently filters its final products. Some amount of sediment and/or cloudiness will be present and is normal, especially in the apple spirits.

Whiskey Barley: Colorado's first certified organic whiskey. Crafted in the tradition of an old-style scotch, this is not only a single malt but also a single-grain whiskey. Each barrel of this all-barley spirit is its own unblended batch, and offers a bold caramel nose, earthy body, and rich finish with playful citrus overtones. Designed to satiate a discerning palate, our whiskey barley also brings new life to many classic whiskey cocktails.

Vodka: Made from apples and barley, this vodka is distilled until clean, gently filtered, and cut with pure Rocky Mountain water. A surprisingly silky smooth sipping vodka with a subtle and alluring signature character from the original ingredients.

Apple Straightup: An apple eau de vie (un-oaked brandy) in a category all its own. Still Cellars ferments and distills apples from Colorado's Western Slope, then adeptly infuses the spirit with fresh apples giving it a delicate sweetness and greater complexity. With the full character of around twenty pounds of apples per bottle, this truly original sipping spirit offers sophisticated elegance, mild fruit-sweetness, hints of apple peel bitterness, notes of honeysuckle, and a satisfying strength. Exquisite in a snifter on its own, apple straightup also swaps well for brandy, whiskey, tequila, and sometimes vodka in many classic recipes.

Apple Ginger: Still Cellars takes the apple straightup spirit, then skillfully infuses it further with real dried ginger root, capturing the delightful spice and warming powers of ginger, and balancing the root's bitterness with the floral sweetness of apple. This is a spirit for ginger lovers, and maintains all the medicinal properties of the potent herb. A wonder to behold on its own, apple ginger also pairs well with citrus, fruits, floral and savory herbs, and peppery spices.

Apple Cinnamon: Following the same principles as our apple ginger spirit, Still Cellars takes the apple straightup spirit and carefully infuses it further with real cinnamon. This is a wonderfully smooth and deeply warming sipping spirit that achieves a fine balance of subtle sweetness and bold character. Standing proudly on its own, apple cinnamon also mixes well with cacao, orange, creams, berries, and nuts.