



Minutes: Meeting of the Bourbon Republic, March 10, 2024. Athens Grill.

Before the meeting was called to order, our Social Hour was highlighted by lively conversation and yummy hors d'oeuvres, provided by Bee. Tonight's meeting was called to order at 6pm by Bourbon Republic Club President, Andy Ziegler.

After thanking everyone for coming and reviewing the agenda for the evening, Andy introduced our Board for 2024:

President: Andy Ziegler
Co Vice Presidents: John Zimmerman and Bee Khang
Social Directors: Brandon Trefey and Mike Schumacher
Treasurer: Jonah Newton
Membership: Nick Dilts
Website: Alan Garfield

Andy announced that we still have some bottles from Yellowstone and New Riff barrel bottle picks. So please let him know if you're interested. There will be a single barrel pick with Driftless Glen coming up soon and it will be aged in their barrels. J Henry might be releasing a single barrel pick in the future (but at this time they are non-committal).

Sugar River Bourbon Festival (October 16 - 20) will be a 5-day event: Thursday will be a kick-off dinner, Friday will be a local regional tour to J Henry, Dancing Goat, etc. Saturday will be the main event with 45+ distilleries. Sunday will have a breakfast/brunch. Details to follow.

Membership benefits: by supporting the Bourbon Republic, you get on the mailing list, you get a membership card, a t-shirt, and an opportunity to buy during meetings and at other times at a steep discount.

Mike S. suggested that we should expand outside of our quarterly meetings. Brandon and Mike will communicate via Facebook. Brandon said that he'd like to have a monthly bottle share here at Athens. Also, Andy suggested that maybe a golf outing would be a great idea - anyone interested should contact Andy.

Questions: Are there more social events that we can plan at the Bourbon Republic? If you think of any good opportunities, just contact Andy.

J. Henry Distillery:

Joe talked about the history of J. Henry Seed farm. He explained that at J. Henry, there are 4 core bourbons and 3 special blends. It is only 15 minutes from Athens (in Dane). It all started with red heirloom corn (a hybrid). <https://jhenryandsons.com/> Production started in 2010 and after 5 years of aging, the first bourbon was released in 2015. It was a blend of 20 different barrels that Joe picked. Of the 2000 acres of the farm, about 120 acres of their hybrid red corn will go into bourbon. 80 acres go into the rye bourbon.

Joe received a number of rounds of applause during and then after his presentation. The group thanked Joe for sharing the science and art of making J Henry bourbon. There were rounds of applause.

Tasting: small batch (blend of 20 different barrels); smooth like butter; Patton Road, La Flamme, Anniversary 2021, Anniversary 2022, Anniversary 2023. Joe defined how elevage (the French term) worked in making the Anniversary blends - sophisticated breeding.

Dinner was fabulous. After the appetizers, the entrees included:

Chopped salad : kale, romaine, onion, carrot, tomato, radish, cheese, hard-boiled egg, bacon, pepita blue cheese, ranch, catalina and thousand island dressings;

Hot and Cold Sliders: Braised pork shoulder, roasted chicken, roast beef, cheese, onion;

Dessert: bananas foster bread pudding and ice cream

Everyone was given a raffle ticket before dinner. The meeting ended with our now-famous raffles and everyone went home happy at 8:45pm.

Respectfully submitted,
Alan Garfield