



★ DRINK ★



## Wasmund's Single Malt Whisky

SPERRYVILLE

By Don Harrison

★ "OUR PRODUCT IS ALL VIRGINIA-MADE," RICK WASMUND SAYS OF THE UNIQUE WHISKIES that he and his six employees brew at the Copper Fox Distillery, situated two miles from Shenandoah National Park in Sperryville.

Wasmund, 53, explains that the strain of barley he uses was developed at Virginia Tech's seed development farm and is grown by a Northern Neck farmer. "We harvest the local apple and cherry trees. And the barrels we use are old Virginia Gentleman barrels. So it's that much of a spirit of Virginia."

More than a decade ago, the former insurance agent had the bright idea of using smoked fruit trees to flavor whisky. "Most malt in the U.S. is not smoked," he says. "I went over to Scotland and did an internship and learned how to make whisky there." Armed with the basics, he began experimenting—not only using smoked applewood on the front end of the process but aging the whisky with it when it's barreled.

The result is Wasmund's Single Malt, which is now available in 20 states, including all ABC stores in Virginia; 15% of their output goes to discerning sippers overseas. "The fact that we malt our own barley is unique in North America," he points out. "It's very labor intensive; Jim Beam, Wild Turkey and others buy their malt from big commercial maltsters."

Visitors who take tours of the distillery—an 8,000-square-foot barn that used to be an apple juice plant—are treated to a pleasant aroma and much activity. One side of the building makes up the malting area where a large section of the floor is reserved for spreading out watered-down barley, which is regularly raked to allow the starch to turn into sugar. "The production area where we cook, with the stills and the fermentation, is on the other side, and that carries into our bottling and barreling room ... so it's all one big line."

Wasmund recently bought the building next door to expand production. A few years ago, Copper Fox also began making a special blend of rye that has since earned a first place prize from the Beverage Tasting Institute. "It's the only rye that has that smoked component," he says with pride. Wasmund's whiskies retail for around \$36 a bottle. [CopperFox.biz](http://CopperFox.biz)



## Legend Brewery Brown Ale

RICHMOND

By Christine Stoddard

★ VIRGINIA IS NOT JUST FOR OENOPHILES. INCREASINGLY, IT'S FOR beer connoisseurs, too. Get your microbrew fix at Legend Brewing Co., where all beers are unpasteurized and crafted exclusively from two-row and specialty barley, malt, hops, water and yeast. Owner Tom Martin founded the brewery in 1993 because he wanted to make craft brew beers in the traditional European style. Now Legend houses 30 barrels and 47 active tanks. Meanwhile, the pub in Richmond's Manchester district can seat nearly 400. It also provides premium beers to restaurants all over the state, including Capital Ale House and Tobacco Company, both in Richmond, Virtue Feed & Grain in Alexandria and Byers Street Bistro in Staunton.

Legend offers the same six beers year-round, along with seasonal specialties. Their standout beer, however, is Brown Ale—a full-bodied, mahogany, British-style brew that is also their most popular, comprising half of all of Legend's sales. Brown Ale balances the flavors of sweet caramel, coffee, molasses and toasted nuts over fruity undertones.

"I'd always been a Newcastle man," says Dave Gott, Legend's vice president of operations, "but when I first tried Brown Ale in 1994, I was excited about getting something of that same quality right here in Virginia." Brown Ale is available in 22-ounce bottles for \$4.50, six-packs for \$8.99 and 12-packs for \$12.99. [LegendBrewing.com](http://LegendBrewing.com)



## Foggy Ridge Cider

DUGSPUR

By Daryl Grove

★ IN 1997, DIANE FLYNT LEFT HER CAREER

as a banking executive and moved some 3,000 feet up the Blue Ridge Mountains to the town of Dugspur. Her plan? To grow apples. Today, her company, Foggy Ridge Cider, is selling to hundreds of restaurants, wine stores, gourmet shops and high-end grocery stores around the state.

The secret is that Flynt selects her Foggy Ridge fruit with the same care a vintner gives to her grapes. "About a third of the apples we grow here aren't even edible," says Flynt, 59. "There's too much tannin or acidity." But those apples are perfect for blending into full-flavored, fresh, crisp, hard ciders of which Foggy Ridge currently produces four varieties—including First Fruit, made with Thomas Jefferson's favorite Virginia heirloom apple, the Hewe's Crab—as well as two types of apple port.

Weekend visitors to Dugspur can sample the fruit of Flynt's work in the Foggy Ridge tasting room from March through December.

Plenty of Blue Ridge tourists do, and Flynt happily converts them into cider aficionados. "People might buy my cider once because they know Thomas Jefferson drank it," she says. "But they buy it a second time because it's delicious." \$16 a bottle. [FoggyRidgeCider.com](http://FoggyRidgeCider.com)

