

F. PAUL PACULT'S

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HALL OF FAME

F. PAUL PACULT'S HALL OF FAME PREVIOUS INDUCTEES:

They include, in order of induction:

1) Highland Park 18 Orkney Islands Single Malt Scotch (Scotland)

2) Cointreau Liqueur (France)

3) Midleton Very Rare Blended Irish Whiskey (Ireland)

4) Nonino Cru Grappa di Monovitigno Picolit (Italy)

5) Cognac Frapin Extra Grande Champagne Cognac (France)

6) Tanqueray London Dry Gin (England)

7) Delamain Reserve de la

Famille Grande Champagne Cognac (France)

8) Evan Williams Vintage Single Barrel Kentucky Straight Bourbon Whiskey/The annual series (USA)

9) Chivas Regal Gold Signature 18 Year Old Blended Scotch Whisky (Scotland)

10) Buffalo Trace Distillery Antique Collection/The annual series (USA):
George T. Stag
Kentucky Straight Bourbon,
William Larue Weller
Kentucky Straight Bourbon,
Sazerac 18 Year Old Straight Rye,
Thomas H. Handy Straight Rye
and

Eagle Rare 17 Year Old Kentucky Straight Bourbon

11) Appleton Estate Reserve Jamaican Rum (Jamaica)

12) Tequila Don Julio Blanco 100% de Agave (Mexico)

13) Ansley Coale, Jr. & Hubert Germain-Robin of Germain-Robin and Craft Distillers (USA)

14) Jorg Rupf & Lance Winters of St. George Spirits (USA)

15) Steve McCarthy of Clear Creek Distillery (USA)

16) Miles and Marko Karakasevic of Charbay Distillery & Winery (USA)

A CHAT WITH MAGGIE CAMPBELL MASTER DISTILLER, PRIVATEER RUM (IPSWICH, MA)

SPIRIT JOURNAL: What led you to distilling as a career?

Maggie Campbell: When I was 20 years old I found myself waiting in the town of Oban, Scotland for a ferry and I asked a woman on the street what I should do with my time. She told me to go to the distillery. It was the first time I had seen that distilling was a job that people actually do. I returned to the US, finished my degree in Philosophy and began studying wine. This was 11 years ago and there were very few resources available to learn about spirits in the US (and very few distilleries) so I thought wine was a great avenue to learn tasting, fermentation, marketing, distribution, and the concepts of barrel aging and selection.

Then, working in a small boutique wine and spirits shop in Denver, I was lucky enough to meet Todd Leopold (Leopold Bros.) and Jake Norris (Stranahan's, Law's Whiskey) in their



early Colorado days. They took me seriously (as a wide eyed 22 year old) from the moment I met them. They gave me the confidence to see that this career was something I could pursue as a reality. There was even a spot in my career where I considered returning to wine exclusively, but it was

Hubert Germain-Robin that would not let me quit. These beyond generous distillers are a big part of what led me to my career. This is why our distillery offers 'shadow days' to aspiring and current distillers. The support and the exchange of passion and information keep our energy, and theirs, fresh.

SJ: As a master distiller in a craft setting, what are the biggest obstacles/challenges you face? Conversely, what constitute the greatest reward?

MC: The spirits marketing and distribution system is set up for large volume success. It is definitely our biggest obstacle. I worked in distribution and sales for a boutique wine and spirits portfolio for two years and it was one of the most important parts of my craft distilling education, too often overlooked by start-ups. If a sales rep makes a small commission off of every bottle they sell to a liquor store they