

A JOURNEYMAN TAKES THE ROAD LESS TRAVELED

HUMDINGER JALAPEÑO SPIRIT



Organic jalapeños are macerated and soaked overnight in Journeyman W.R. White Whiskey to produce this small batch spirit. Distilled on our smallest still (nickname: Tazzy), you'll taste the subtle pepper notes in every sip.

Straight from the Journeyman Labs to your cocktail—our Humdinger Jalapeño Spirit adds a distinctive Jalapeño kick without the heat. Jalapeños have been used in the Americas for thousands of years and are one of the world's best known chili peppers. Named for Jalapa, the Mexican city where the pepper was traditionally cultivated, Journeyman sources our organic Jalapeños from Granor Farms, right here in Three Oaks, Michigan.

TASTE JALAPENO ESSENCE
WITH VERY LITTLE HEAT.

45% ABV | 90 PROOF
DOUBLE-DISTILLATION

R	C	B	W
60%	0%	0%	40%
RYE	CORN	BARLEY	WHEAT



SMALL BATCH

JOURNEYMAN
Distillery™