

SKD Local Distillery Cooking, Running and Racking



By Greg Wells
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“Our long term goal is to be a craft distillery on the Bourbon Trail,” said Junior Cecil as he stood behind the bar in the tasting room of the Southern Kentucky Distillery. He said he hopes that other businesses in the county will benefit from the tourist traffic generated by the new business.

Cecil said he and his partners in

the operation, Dr Michael Wilson and Kevin Dailey are intending to provide not only a destination for tourists, and a distillery that ships Bourbon nationally, but also an event and meeting venue in the county.

He said the distillery is located on a 60 acre lot, and in addition to the required building for housing the aging whiskey they plan on a large meeting room for reunions, meetings and other events.

“This is a real family business,” he added, stressing that “We aren’t trying to open a bar or anything rowdy. We’re a family business.”

Cecil did grant that getting into the distilling business has been something of an eye opening experience for him and his partners.

“There are nine chapters in the laws just on labeling,” he explained.

They have started fermenting and then distilling Bourbon, next come the Vodka and Moonshine.

The dream, which started in 2018, has really been in the plans for longer than that but money went down on the property in 2018 and

See DISTILLERY, PG 60



Junior Cecil, left, and Judge John Phelps show off the new sign hanging in the tasting room of the Southern Kentucky Distillery on Ky 90 East of town towards ‘Albany.



Barrel number 1, was filled Nov. 26 last year. Being their very first it was signed by everyone there and will be held in the bonded rickhouse for the next 25 years.