

•DISTILLERY |

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Slate Fork, which feeds into Bear Creek near the distillery will be the name of the Moonshine product.

Ancient Sun Vodka will be the name of the other premium product they will begin running this year.

The bourbon is put in the barrels at 111 proof, in honor of the road the men would drive as youths to leave the Kentucky's dry counties to get to the liquor store just over the line in Tennessee.

After four years aging the whiskey they are making now will be bottled at the plant with a proof of 90, in honor of the road the distillery sits on, Ky-90.

Presently the rickhouse is still being completed. The massive foundation is long since in and the building is closed in, but work is just beginning on assembling the intricate multi-story racks that will hold the barrels.

For the interim they have two bonded warehoused to hold what they are making, until that latest project is completed.

The bottling equipment is in, the bottles are in and neither was a simple process, again due to the shutdowns and shortages caused by the pandemic.

"I've been telling you we'd be open in four months for a couple of years now," Cecil said. "But everything should be finished in April or May this year."

Running the distilling tower, or still, is Dan Graham, who recently

moved to Cumberland County from Colorado after retiring from 42 years as a contractor troubleshooting and repairing the steam systems and distillery columns for Colorado breweries and distilleries.

"The Lord sent him to us," Cecil said of Graham.

Graham, who said he is having a lot of fun working with the team to make Broadhead Bourbon.

"This is three miles from my house," Graham said. "This is a really pleasant place to work. Everybody is so personable."

Cecil said, "Dan has made our lives so much better."

After they get more barrels put up, and they are going to have customers taking tours the team will switch over to their Slate Fork Moon Shine runs.

One of the flavors, will be a blend of strawberry and raspberry, based on Cecil's favorite flavor of shaved ice, with its own special name, Dingleberry.

The others flavors will be strawberry lemonade, peach, green apple, blackberry, and watermelon.

For right now the company is running with 4 contract workers, while they are trying to put a package of benefits together so they can bring them and 11 other people on the job full time.

This month, Cecil said, they were expecting to have well over 500 barrels filled, and their front office



is set up for tastings as soon as tourism season starts for them.

It will be the moonshine though that is up for tastings, as bourbon and rye must age before being bottled.

Kevin Dailey said, "We bought this property in 2018 the next year wasn't so bad, but the year when COVID hit that killed us. We're still having trouble getting parts."

Dailey, along with Junior Cecil and Michael Wilson, high school buddies, are the founding fathers of Southern Kentucky Distillery, the long-awaited new business in Cumberland County.

Dailey is a scientist with a bio-technical engineering company. Cecil until recently was the University of Kentucky Extension Agent for Clinton County, where they all went to high school. Dr. Wilson is a medical doctor practicing in Albany.

Cecil said in an interview in 2020

that people started coming in to see about getting a job when the building went up.

A Story was on the front page of the Cumberland County News in 2020 saying they would be opening in four months.

He shook his head as he added, "People keep asking me about that," Cecil said. "People have asked if we're selling and all kinds of things."

He said that very soon, likely early May, they will be open for



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