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Angels & Whiskey: Kimberly Knight’s Journey to Crafting Premium Spirits

When you think of whiskey, images of amber liquid, smoky aromas, and a storied tradition often come to mind. Yet, behind every bottle lies a story—one of passion, perseverance, and sometimes a touch of celestial inspiration. “Angels & Whiskey” is a brand that embodies this narrative, and at the heart of it is Kimberly Knight, a visionary distiller whose name has become synonymous with quality and innovation. This article explores the origins of the brand, the meticulous process behind each bottle, the unique flavor profile of the whiskey, and how Kimberly Knight’s personal philosophy has shaped a product that resonates with connoisseurs worldwide.

Who Is Kimberly Knight?

Kimberly Knight grew up in a family that cherished both music and craftsmanship. Her father was a luthier, shaping guitars with a steady hand, while her mother ran a small bakery that baked bread with love and patience. From an early age, Kimberly learned the importance of attention to detail, whether it was tuning a string or kneading dough. This foundation of precision and care would later manifest in her distilling career.

After earning a degree in chemical engineering, Kimberly took a detour that would change her life forever: she spent three years traveling through the Appalachian Mountains, learning about local distilleries, and tasting regional spirits. The experience exposed her to diverse grains, fermentation techniques, and the deep cultural significance of whiskey in American heritage. It was during a quiet evening in a speakeasy in Asheville that she first heard the phrase “Angels & Whiskey” spoken by a seasoned distiller. The words stuck. They captured a sense of reverence and aspiration that would later become the cornerstone of her brand.

With her background in engineering and a newfound love for whiskey, Kimberly returned home and opened a small distillery in a repurposed barn. The first batch of whiskey she produced was a humble experiment, but it carried the seeds of what would become a celebrated line. Over the years, she refined her craft, collaborated with local farmers, and embraced sustainable practices—all while keeping an open mind to the possibilities that each grain could offer.

The Birth of Angels & Whiskey

In 2015, Kimberly officially launched “Angels & Whiskey.” The name was chosen deliberately. It evokes the idea that each bottle carries a spirit—both literal and figurative—of something higher, something pure. It also nods to the ancient tradition of “angel’s share,” the portion of whiskey that evaporates during aging, often seen as a tribute to the angels who guard the barrels.

From the outset, the brand was built on three pillars: quality, sustainability, and storytelling. Kimberly sourced grains from local farms that practiced regenerative agriculture, ensuring that the whiskey’s foundation was as healthy as the land it came from. She also implemented water recycling systems and used solar panels to power the distillery, reducing the environmental footprint. Finally, every bottle of Angels & Whiskey carries a narrative—whether it’s a story about a particular barrel, a seasonal grain, or a personal anecdote—making each sip an experience rather than a mere drink.

Why “Angels & Whiskey”?

The phrase “Angels & Whiskey” is more than a catchy title. It reflects a philosophy that blends reverence for the craft with an acknowledgment of the unseen forces that shape the final product. In the distilling world, the term “angel’s share” refers to the portion of liquid lost to evaporation during aging. By naming her brand after this concept, Kimberly pays homage to the natural processes that contribute to the whiskey’s character. She also invites consumers to consider the intangible qualities—like patience, hope, and a sense of wonder—that are integral to creating something truly exceptional.

The Distilling Process: From Grain to Glass

Creating a premium whiskey is a journey that begins long before the grains hit the mash tun. It involves meticulous planning, precise execution, and an unwavering commitment to excellence. Below is a step-by-step breakdown of how Kimberly Knight transforms simple ingredients into the celebrated Angels & Whiskey.

Barley is soaked in water and then spread on a malting floor where it germinates. After a period of growth, the barley is dried using low-temperature air, preserving the delicate enzymes that will later convert starches into sugars. This step is crucial for developing the whiskey’s flavor profile.

The malted barley is ground into a coarse flour called grist. It is then mixed with hot water in a mash tun, creating a porridge-like consistency. The heat activates enzymes that break down starches into fermentable sugars. The resulting liquid, known as wort, is carefully monitored for temperature and pH.

Yeast is introduced to the wort in a stainless-steel fermenter. Over the course of 48 to 72 hours, the yeast consumes the sugars, producing alcohol and carbon dioxide. The temperature is controlled to favor a smooth, balanced flavor. After fermentation, the liquid—now called “wash”—contains roughly 8-10% alcohol by volume.

Kimberly uses a copper pot still for the first distillation, known as the “wash still.” The wash is heated, and the alcohol vapor rises through the copper, condensing back into liquid at the top. This process is repeated in a “spirit still,” where the alcohol is refined further. The result is a clear spirit with a high alcohol content, ready for aging.

The distilled spirit is transferred into new, charred American oak barrels. The char level—usually between 2 to 4 inches—plays a significant role in the whiskey’s flavor, imparting notes of vanilla, caramel, and toasted wood. The barrels are stored in a climate-controlled warehouse where temperature fluctuations mimic the natural aging process, allowing the whiskey to develop complexity over time.

After aging, the whiskey undergoes a blending process. Kimberly selects barrels from different ages and flavor profiles, combining them to achieve a balanced and consistent taste. This step is where the artistry of a master distiller shines, as subtle variations can make a world of difference.

Before bottling, the whiskey is lightly filtered to remove any impurities while preserving its character. It is then diluted to the desired bottling strength—often 40-43% alcohol by volume—and filled into glass bottles that feature Kimberly’s signature label. Each bottle is sealed with a wax stamp, adding an extra touch of authenticity.

Flavor Profile: A Symphony of Earth and Elegance

Angels & Whiskey is celebrated for its nuanced flavor profile, which balances sweet, smoky, and earthy tones. The following description offers a guide to what you can expect when you take your first sip.

- First Sip – A gentle sweetness reminiscent of caramel and honey, paired with a subtle hint of oak.

- Mid-Range – The whiskey reveals a deeper layer of toasted bread, dried fruit, and a touch of citrus zest.
- Finish – A long, lingering finish that carries notes of toasted nuts, a whisper of spice, and an afterglow of subtle smokiness.

These characteristics are a testament to Kimberly Knight's meticulous blending and her commitment to using only the finest grains and barrels. The result is a whiskey that is both approachable for newcomers and sophisticated enough to satisfy seasoned connoisseurs.

Pairing Ideas: Enhancing the Angels & Whiskey Experience

Like any fine spirit, Angels & Whiskey shines when paired with complementary flavors. Below are some pairing suggestions that will elevate your tasting experience.

Food Pairings

- Cheese Board – A selection of aged cheddar, Gouda, and blue cheese pairs beautifully with the whiskey's caramel notes.
- Charcuterie – Prosciutto, salami, and smoked sausages complement the whiskey's subtle smokiness.
- Dark Chocolate – A square of 70% cocoa chocolate enhances the whiskey's earthy undertones.
- Roasted Nuts – Almonds or hazelnuts bring out the whiskey's nutty finish.

Drink Pairings

- Classic Cocktails – Add a splash of Angels & Whiskey to a Manhattan or Old Fashioned for a modern twist.
- Coffee – A shot of whiskey in a cold brew coffee creates a robust, aromatic beverage.
- Tea – A drizzle of whiskey over a cup of Earl Grey can add depth to the tea's floral notes.

How to Buy Angels & Whiskey

Kimberly Knight's distillery offers several ways for enthusiasts to acquire Angels & Whiskey. Whether you prefer a direct purchase, a subscription, or a tasting event, there's an option for everyone.

Direct Purchase

The distillery's official website features an online store where customers can buy single-bottle releases or special edition collections. Shipping is available nationwide, with options for expedited delivery.

Subscription Service

For those who wish to explore the brand's evolving lineup, the subscription service delivers a curated selection of bottles each month. Subscribers receive exclusive access to limited releases and behind-the-scenes content.

Distillery Tours and Tastings

Kimberly invites guests to visit the distillery for a guided tour and tasting. These events provide an immersive experience, allowing visitors to see the entire production process and learn about the philosophy that drives Angels & Whiskey.

Why Angels & Whiskey Resonates with Consumers

There are several reasons why this brand has garnered a devoted following. From its commitment to sustainability to its emphasis on storytelling, each element contributes to a compelling brand narrative.

- Authenticity – Kimberly's background in chemical engineering and her hands on distilling process lend credibility to the brand.

- Community Engagement – By partnering with local farmers and offering educational events, the brand fosters a sense of community.
- Transparency – Detailed information about each batch, from grain sourcing to aging, builds trust with consumers.
- Innovation – Kimberly's willingness to experiment with barrel types and aging techniques keeps the product line fresh.

Environmental Stewardship: The Sustainable Side of Spirits

Kimberly Knight's vision extends beyond the taste of whiskey. She has made sustainability a cornerstone of the brand, implementing practices that reduce waste and protect natural resources.

Water Conservation

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