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GOMPERS DISTILLERY LAUNCHES CROWDFUNDING CAMPAIGN TO OPEN FIRST DISTILLERY IN REDMOND

Gompers Distillery will be the only distillery in the Pacific Northwest using a high-tech still to produce grain to glass craft spirits



Gompers Distillery will be the Redmond, Oregon home of award-winning Gompers Gin (full size photo available at the end of release)

REDMOND, OR – Today Gompers Distillery launches on crowd-funding site Indiegogo. Family-owned Gompers Distillery hopes to raise \$20,000 to open the first distillery in Redmond, Oregon and become the only grain to glass craft spirit producer in the Pacific Northwest using NextGen Distilling Equipment.

The 6,832 square foot distillery on the east side of Redmond will be home to award-winning Gompers Gin and include a Prohibition inspired tasting room and merchandise store. “We’re so lucky to have so many Gompers Gin fans. When they find out we are opening a distillery many people ask how they can help,” said Jessica Hart, co-owner of Gompers Distillery, “we thought an Indiegogo campaign would be a great way to involve the community and offer unique rewards to our fans.”

As the only distillery in the Pacific Northwest to use the iStill NextGen Distilling Equipment, Gompers Distillery will be able to create and manage the Maillard Reaction taste cascade for 20% more taste while producing consistent spirits. “With our new still we’ll be able to produce more than gin,” said Michael Hart, co-owner and head distiller of Gompers Distillery, “the iStill can mash, ferment and distill any product so I’ll be able to experiment with whiskey, rum and vodka. Developing unique flavor profiles is what we are good at. Our gin combines juniper, lavender and golden pear that wows gin lovers and haters alike. I’m looking forward to experimenting with new flavor fusions and spirits.”

The campaign includes a variety of rewards including distilling classes, invitations to opening night, your name on the donor wall and a barrel club membership. Backers will receive top secret information about the distillery that only a code word can access. Lasting only 30 days, the rewards are first come, first serve and only available through the campaign.

The distillery shares a building complex with Porter Brewing, Dry Fields Cider and Bad Boys Barbecue. “We cannot wait for the community to visit us when the distillery is finished,” said Jessica Hart, “This is a very personal thing for us. The distillery is named after my Oma and Opa, both Holocaust survivors from Holland. They are the most welcoming, fun, outgoing people and that’s what we want to embody here.”

To visit the Gompers Distillery Indiegogo Campaign, go to: <https://igg.me/at/gompers>

ABOUT GOMPERS DISTILLERY

Gompers Distillery is co-owned by Jessica and Michael Hart, the creators of the award-winning Gompers Gin. The tasting room and distillery is the first in Redmond, Oregon.

ABOUT GOMPERS GIN

Herman Gompers was not an ordinary man... and neither is the Gin that bears his name. His life was a combination of both amazing moments and tragic moments, turning into the quintessential American success story. Gompers Gin combines exceptional ingredients such as golden pear, lavender and hand-picked Oregon Juniper berries – which create its distinctive blonde color. Enjoy our New World style American gin that is bold and full of life, just like Herman.



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