

## New Bourbon Release Honors Bourbon County's Ruddell's Mill Covered Bridge



In June 2021 the Covered Bridges Whiskey Company has released Ruddell's Mill Bourbon, their first in a series of whiskeys (bourbon and rye) named for historic covered bridges. This release honors Bourbon County's own Ruddell's Mill Covered Bridge that spanned Stoner Creek for 103 years.

The Ruddell's Mill Covered Bridge, also known as "Skinner's Bridge" by locals, was built circa 1861. At the time, the bridge was the centerpiece of the bustling village of Ruddell's Mill approximately seven miles north of Paris. The community derived its name from the grist mill owned and operated by local entrepreneur Isaac Ruddell.

The covered bridge had an impressive 150 foot span across Stoner Creek, with a stone center pier. Although the name of the bridge's builder has been lost to time, it was constructed utilizing the patented Long Truss design. Over time, the wooden bridge began to fall into disrepair due to the absence of needed maintenance over several decades. In August of 1964, the Bourbon Fiscal Court finally approved \$8,000.00 to begin the restoration. Third generation covered bridge builder Stockton Bower of Fleming County was retained to perform the repairs. Unfortunately, Mr. Bower never got the chance to begin work because the bridge was lost to arson on August 11, 1964, just two days after the restoration funds were approved.

When asked about his inspiration for founding The Covered Bridges Whiskey Company, President Dan Lasner said, "We wanted to be authentic and promote the history of American whiskey, but also Americana and our historic infrastructure." Lasner has frequently visited covered bridges in the northeast, while touring on motorcycles with friends. He continued, "With so many covered bridges in so many states, it made sense to tie it [whiskey history and covered bridges] all together. When referring to Ruddell's Mill Bourbon, our tagline is "straight Kentucky his-

tory." because that's what Ruddell's Mill Bourbon is all about"

According to Lasner, the mashbill (recipe) for Ruddell's Mill Bourbon is meant to pay tribute to early Kentucky whiskeys, when grains commonly on hand were fermented into whiskeys. Ruddell's Mill Bourbon has a high corn mashbill, which was typical in early bourbons due to the grain's wide availability. Rye and malted barley round out the recipe.

The bourbon is 92.2 proof and is aged over four years. From the company's press release on their tasting notes in describing the bourbon, it is "extremely flavorful with notes of dried fruits like apricot and caramel and vanilla from the aging oak. The finish is lasting and makes you want to go back for another sip." Additional products available are Ruddell's Mill Bourbon Barbeque sauce and Ruddell's Mill Bourbon Cherries. For more information visit [RuddellsMill.com](http://RuddellsMill.com) or [TheCoveredBridges.com](http://TheCoveredBridges.com).

