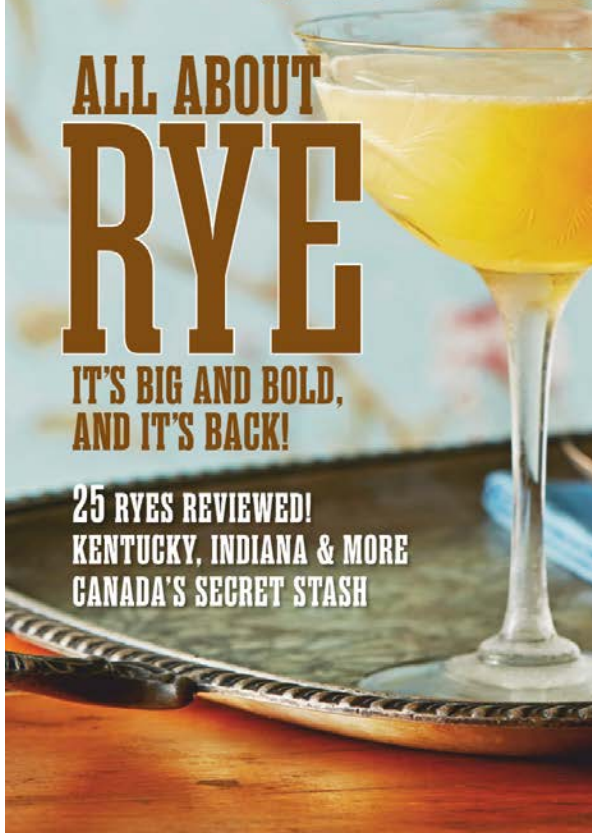


Whisky ADVOCATE

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Honky Tonk Weekend

Nashville is tuned in to great whisky

The Volunteer State was once home to hundreds of distilleries, but since Prohibition, Tennessee whiskey has been dominated by just two names: Jack Daniel's and George Dickel. That's changing fast. The epicenter of the action in Nashville, which for years has been emerging as one of the nation's hottest tourism cities. More than ever Nashville lives up its moniker of Music City, expanding beyond country music to include live performances in all genres, while its red-hot culinary scene is equally diverse, from Southern classics to award-winning gourmet chefs. There are several suddenly trendy neighborhoods, new museums, non-musical entertainment, and boutique hotels seemingly opening monthly. Adult beverages have been diversifying as well, with the opportunity to tour and taste your way through whiskey, beer, sake, and cider, all in one day.

Nashville's many neighborhoods and their offbeat names often confuse visitors, but they

are very small and close together, with downtown and most popular areas contiguous, concise, and easily navigated, both on foot or by way of Lyft and Uber drivers—with some of the lowest rates of any popular city. Public transport is limited, but the airport is very close, and several hotels offer complimentary house cars. Several companies also offer guided distillery tours, including **Tennessee Whiskey Tours** and **Mint Julep Tours**.



Day One
They say it's the most important meal of the day, and a good base for what's to come, so hit **Biscuit Love**, a wildly popular breakfast specialist in the Gulch neighborhood. They make stellar biscuits in both traditional styles (rolled and dropped), source their own heritage-breed pigs, and specialize in hearty, inventive biscuit sandwiches and benedicts. Nashville's two oldest and best-known distilleries are **Corsair** and **Corsair**—this pioneer has grown so fast it now has two urban locations. Both offer tours, tastings, cocktail bars, and the company's staggering array of spirits—more than two dozen labels—with limited editions and one of the only whiskeys distilled from quinoa, more often spotted in superfood salads than whiskey. Other offbeat options include Granitic 9-grain bourbon (including buckwheat and spelt), the popular Ryeangelon, and Triple Smoke, plus gin, rum, and absinthe. Both locations are great, but when the sun is shining head to the Marathon Village spot, which also houses a

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Nelson's Green Brier Distillery

brewery, to enjoy spirits and craft beers in the outdoor courtyard. It also sits less than two blocks from **Nelson's Green Brier Distillery**. The original facility started producing whiskey around 1860, and Green Brier holds Tennessee's 5th license (to put this in perspective, Jack Daniel holds the 314th). Charles Nelson's plant closed in 1909 due to state-mandated prohibition, and the name disappeared until 2006, when his great-great-great-great-great-grandchildren, brothers Charles and Andy, relaunched in the city. It's a top-shelf small distillery tour, with a close-up look at the charcoal filtering process that defines Tennessee whiskey, historic pictures and artifacts, and a wonderful tasting room. They are best known for their five Belle Meade bourbons (straight, single barrel, and sherry, madeira, and XO Cognac finished); their Tennessee whiskey will be released as a 4 year old this year. A limited amount was aged 2 years in smaller 30-gallon barrels and is available at the distillery.



Robert's Western World

Marathon Village is an industrial neighborhood that once produced Marathon automobiles. The current warehouse revival includes the distilleries, a Jack Daniel's merchandise shop, Tennessee wine tasting room, and Antique Archaeology, the retail treasure trove from the team behind History Channel's hit *American Pickers*. Nashville is famous for its Honky Tonk Highway, a strip of neon-festooned downtown bars featuring live music from morning to night, so unlike other music-centric cities where the action starts after dark, you can catch rising stars any time. If you're hungry for both an afternoon snack and great music, the Broadway classic is **Robert's Western World**, a deep, dark, welcoming old-school spot devoted to cheap (its signature five-dollar "Recession Special"—a fried bologna sandwich with chips and a cold PBR. Open only on Fridays and Saturdays, it's worth the short detour to **Proper Sake**, a new addition to Nashville's booze scene, making high-quality artisanal sakes. There are only a handful of producers open to the public in the U.S., so see what rotating selections are on tap.

The thriving boutique hotel scene started with the music-themed **Hutton Hotel** ten years ago, and the property is better than ever after a top to bottom facelift, with great lodging, food, drink, and music, plus complimentary house cars (a Tesla and SUVs). The biggest new addition is **Analog**, an acoustically stunning 300-person performance venue that has already hosted Grammy Award-winning acts. It has an exceptional bar and deep whisky list, and it's open till 2 a.m., so visit when

- Distilleries, Breweries, and Cider**
- Corsair Brewstillery** Marathon Village 1200 N. Clinton St., #108, corsairdistillery.com
 - Corsair Distillery** Wedgwood Houston 401 Merritt Ave., corsairdistillery.com
 - Diablo Cider** 1235 Martin St., diablocider.com
 - Flat Bottom Brewing** 500 44th Ave. North, flatbottombrewing.com
 - Nashville Craft Distillery** 415 Hagan St., nashvillecraft.com
 - Nelson's Green Brier Distillery** 1414 Clinton St., greenbriardistillery.com
 - Pennington Distilling Company** 900 44th Ave. North, penningtondistilling.com
 - Proper Sake** 428 Ewing Ave., proper sake.co
- Bars & Restaurants**
- Analog** 1808 West End Ave., analognashville.com
 - Biscuit Love** 166 11th Ave. South, biscuits.com
 - Hattie B's Hot Chicken** 112 10th Ave. South, hattieb.com
 - House of Cards** 119 3rd Ave. South, houseofcards.com
 - Hook** 37 Barlowe St., hooknashville.com
 - Club Bar** 211 6th Ave. North, clubbar.com
 - Fig Leg Parker** 901 Gleason St., figlegparker.com
 - Puckett's Grocery** 900 Church St., pucketts.com
 - Robert's Western World** 418 Broadway, robertsworld.com
 - Woolworth on 9th** 221 9th Ave. North, woolworth9th.com
- Hotels**
- The Hermitage Hotel** 231 6th Ave. North, hermitagehotel.com
 - Hutton Hotel** 1808 West End Ave., huttonhotel.com
- Shops**
- Antique Archaeology** Marathon Village 1200 Clinton St., 506.136.antiquearchaeology.com
- Tours**
- Mint Julep Tours** mintjuleptours.com
 - Tennessee Whiskey Tours** tennessewhiskeytours.com

TOP: NASHVILLE; MIDDLE: BOTTOM: ANSEL/GETTY IMAGES

you return to the hotel after dinner. If you want to try the city's most famous dish, Nashville Hot Chicken, **Hattie B's** is just behind the hotel, but be forewarned: they take "hot" very seriously and this is only for true spice lovers. A great specific but casual option is the new **Woolworth on 9th**, a hot downtown spot from one of Nashville's top restaurateurs. Housed in a building on the National Register of Historic Places, the former Woolworth store's lunch counter represents an important piece of American history. It was the location of one of the sit-ins to protest segregation during the 1960s civil rights movement. The counter has been re-created and the defunct space restored to its former grandeur, with an upstairs bar full of historic photos and a live music venue downstairs.



Hattie B's Hot Chicken

Elevated Southern-inspired food includes exceptional fried chicken, peppered ribs, and family-style one-pot dishes like Chicken and Dumplings or peanut and pork stew, and cocktails riff on classics like the Drizilla, a reimagined Manhattan (Jo Trace bourbon, oat grey simple & house-made lemon bitters).

Nashville's must-see downtown **Puckett's Grocery** serves hearty fare all day but is beloved for its breakfast. The Elvis-themed King's Post is stuffed with bananas and jam, while the Southern Steak & Ponec pulled pork on sweet potato with fried apples, fried egg, and

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