

# Lost Heritage Rye Grain Becomes New PA Whiskey – 2019 Phila. Whiskey Event Promotes Collaboration Between Farmer and Distiller

LITITZ, Pa., Aug. 15, 2019 (SEND2PRESS NEWSWIRE) – For the first time in decades, the long-lost heritage grain, Rosen rye, will be distilled into rye whiskey in Pennsylvania! “The last man to distill Rosen rye into whiskey at Michter’s Distillery in Schaefferstown, Pa. will be the first to distill it here again,” said Laura Fields, founder of the American Whiskey Convention and CEO of the non-profit, The Delaware Valley Fields Foundation.



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“Dick Stoll, of Stoll & Wolfe Distillery, is a legend in the distilling world, and it is an honor to be able to deliver our Rosen rye grain into his very capable hands,” adds Fields.

Starting in 2015, [The Delaware Valley Fields Foundation’s SeedSpark Project](#) has been cultivating and re-planting Rosen rye seeds on agricultural test plots in State College, Pa to produce enough usable grain to distill into whiskey. [The SeedSpark Project](#) has gone from 5 ounces of Rosen rye sourced

from the USDA to over 850 pounds today! 500 lbs. of that rye grain will be placed into fermenters on Tuesday, September 3, 2019 and distilled into rye whiskey on Saturday, September 7th at Stoll & Wolfe Distillery.

### **Pennsylvania Rosen Rye Whiskey:**

The owners of Stoll & Wolfe Distillery and [the Delaware Valley Fields Foundation](#) are inviting members of the press, whiskey experts, and distillers to attend and witness the first distillation of Rosen Rye Whiskey since Michter's Distillery in Schaefferstown last distilled it over 50 years ago. Guests are invited to view both the fermentation process on September 3rd and the main event of the distillation itself on September 7th.

Tours of the distillery, photographic opportunities and interviews will be available with the owners of Stoll & Wolfe Distillery, master distiller, Dick Stoll, CEO of DVFF, Laura Fields, local grain farmer (first to be given Rosen Rye grain for planting) Robert McDonald of Dancing Star Farms and members of the Penn State Agricultural Extension. Please contact Laura Fields for more information or requests.

Rosen rye is historically documented as being an important part of the grain bills that helped define Pennsylvania whiskey in its pre-Prohibition heyday. It was used by historic Pennsylvania distilleries such as Michter's Distillery in Schaefferstown, Pa. Michter's Distillery (a.k.a. Bomberger's).

### **SeedSpark Project:**

The Delaware Valley Fields Foundation's [SeedSpark Project](#) is funded by their annual event, the [American Whiskey Convention](#), which takes place each spring in Philadelphia. Each resurrected seed varietal is offered to local farmers once enough seed has been propagated and well-documented research trials have determined which farming practices can be utilized to grow the healthiest and most viable crop. Learn more: <http://www.seedsparkproject.com>.

### **What is a Heritage Grain?**

[When Prohibition was enacted, it wasn't just alcohol production that stopped.](#) Many grains stopped being produced due to the sudden drop in demand. When farmers shifted their attention to other crops, their knowledge and use of those old crops slowly faded away. These are the "lost grains" that we now call heritage grains. Due to changes in local agricultural land use, climate and soil health, many of these seeds which have not been planted in decades face challenges that can seem daunting to a modern local farmer. The Delaware Valley Fields Foundation is making every effort to remove any costly "trial and error" period from the farmer's workload by providing them with growing directions and guidelines for a successful crop using these heritage seeds.

[Heritage grains can be very important to the local Pennsylvania economy.](#) If we can help establish these grains with farmers and producers, we can create an industry that is unique to Pennsylvania helping to provide a premier identity for the region. Seed Spark is working to bring back some of those "lost" grains that the region was once famous for. We are working with United States Department of Agriculture Research Service, local universities and farmers to resurrect these treasures. In doing so, we will help kick start economic development in the Delaware Valley and across the state.

## **Event Details:**

When:

– Fermentation: Tuesday, September 3, 2019

– Distillation Run: Saturday, September 7, 2019

Where: Stoll & Wolfe Distillery, 35 N Cedar St rear, Lititz, PA 17543

Contact: Emily Paulbrown, [events@delvalfieldsfoundation.org](mailto:events@delvalfieldsfoundation.org), 267-930-0200

### **About Stoll & Wolfe Distillery:**

Commemorating local distilling traditions dating back to 1753; Stoll & Wolfe is proof that everything old is new. Housed in a restored 1800s Grain Mill, their Tasting Room is the perfect place to gather with kindred spirits for a tasting or cocktail featuring their Pennsylvania Rye Whiskey, Bourbon/Rye Blend, Lititz Springs Vodka and Gin. Learn more:

<https://www.stollandwolfe.com/>.

Information: [info@stollandwolfe.com](mailto:info@stollandwolfe.com) or (717) 799-4499.

### **About Dick Stoll:**

Mr. Stoll is the last member of a near extinguished legacy of distillers pre-dating the country itself; representing generations of dedication, commitment and skill hand crafting Pennsylvania Whiskey. Trained by C Everett Beam in both the Beam Family and Historical Pennsylvania Style, Dick served as Master Distiller of Pennsylvania Michter's where he also distilled the famed A.H. Hirsch Bourbon.

## **About Delaware Valley Fields Foundation:**

The Delaware Valley Fields Foundation is a 501(c)(3) non-profit organization that promotes local farming and its history. The organization works with farmers and other non-profits to bring attention to the vital role small farming plays in communities. Members educate the public through events including [the American Whiskey Convention \(AmericanWhiskeyConvention.com\)](http://AmericanWhiskeyConvention.com).

To learn more, visit <http://www.delvalfieldsfoundation.org/>.

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