NICOLE AUSTIN

Nicole’s exceptional talent and passion are reflected in the recognition that her and the brand have received since she joined the team.

But also in the way the future of Cascade Hollow is shaping to become one of the most respected distilleries in the country.

Major trade gatekeepers and industry opinion leaders value her work.

She’s also a committed advocate for industry-related government issues.

Some of her achievements:

• Founding President of the New York State Distiller’s Guild
• Founding Board Member of American Craft Spirits Association
• Kings County Distillery and Tullamore Dew Experience
• Creator of the 2019 Whisky of the Year – George Dickel Bottled in Bond
• Distiller of the Year by Artisan Spirit Magazine
COCKTAIL NAME:
Old Fashioned Dickel

THE PERFECT SERVE:
- 1.5 oz George Dickel No.12 or George Dickel Bottled in Bond
- 1 teaspoon sugar
- A dash of bitters
- 1 splash of water

GLASSWARE:
Old Fashioned Glass

PREPARATION:
Muddle sugar with bitters and water and add George Dickel. Shake with ice and pour into an old-fashioned glass. Garnish with lemon twist, orange slice and a cherry.

BUY IT HERE
Cocktail Name: Dickel Highball (Ryeball)

The Perfect Serve:
- 1.5 oz George Dickel No.12 or George Dickel Rye
- Club soda
- Citrus for garnish

Glassware:
Highball

Preparation:
Fill a highball with ice. Pour your favorite George Dickel, #12 or Rye, into the glass. Top with club soda. Garnish with a lemon twist.

BUY IT HERE
COCKTAIL NAME:
On the Rocks

THE PERFECT SERVE:
• 1.5 oz George Dickel Single Barrel 9 Yr Old

GLASSWARE:
Rocks Glass

PREPARATION:
Serve over ice in a rocks glass.

BUY IT HERE
COCKTAIL NAME:
Neat

THE PERFECT SERVE:
• 1.5 oz George Dickel Barrel Select

GLASSWARE:
Rocks Glass

PREPARATION:
Serve in rocks glass
COCKTAIL NAME: Dickel Daquiri

THE PERFECT SERVE:
• 1.5 oz George Dickel No.12 or George Dickel Rye
• 0.75 oz fresh squeezed lime juice
• 0.75 oz Simple Syrup

GLASSWARE: Coupe or Martini Glass

PREPARATION: Build in a shaker tin. Add ice and shake until diluted. Strain and serve in a coupe or martini glass. Garnish with a lemon wheel.

BUY IT HERE