

Spirits Gathering Features Tenino's Sandstone Distillery

By Cindy Teixeira / For The Chronicle | Posted: Tuesday, March 8, 2016 10:07 am



Sandstone Distillery

John Bourdon, owner of Sandstone Distillery in Tenino, checks the solids in the tank which is one step in the process of making grain alcohol. All ingredients are locally sourced, non GMO and the waste products are used to feed local livestock, composted, or donated to Centralia College for the diesel mechanic program.

For those who appreciate the taste of fine craft alcohol but haven't yet found their way to Sandstone Distillery in Tenino, the South Sound Spirits Gathering is one way to sample their products, as well as those made by 17 other state distilleries.

As a public business, Sandstone has been open just more than a year, but the foundational craftsmanship that anchors the fine grain alcohol made by the Bourdon family started a long time ago. It could be compared to a family farm in that everyone contributes to the end game.

Sandstone's top products are whiskey, bacon whiskey, black gin and vodka. All the ingredients are locally sourced and non-GMO. The facility, which is open to the public for tastings, tours and opportunities to distill, is practically zero waste. The leftover solids in the

fermentation process are fed to local pigs and cattle. The pigs, in turn, supply the bacon for the bacon whisky. **Methanol, which is produced in the process but is not drinkable, is donated to Centralia College for use in the diesel mechanics/alternative fuels program.**

The name pays homage to the area in regard to Tenino and its legendary sandstone, but sandstone is also used as a filter, in addition to the charcoal that is an industry standard. The result is a unique, flavorful libation that can be used in a variety of ways for drink and cooking.

Special syrups are concocted onsite, as well, to give greater dimension and more options for that special drink.

At \$30 per bottle for the vodka, plus about \$10 for taxes, if purchased at the distillery, the flavor is top shelf, while the product remains affordable. It can be found on some store shelves in Olympia and in the Lucky Eagle Casino craft cocktail bar.

Next up for the business tucked away in the woods is bourbon, which must be aged a minimum of two years and in new oak barrels. In the meantime, the distillery hosts craft nights, music in the summer and other events.

Recipes and tips, as well as upcoming events can be found on the website.