McClintock Distilling LLC

35 South Carroll Street
Frederick, MD 21701
202-557-9914
www.mcclintockdistilling.com
Distillery
Member since July 2022

Management and Leadership

☑️ Environmentally Preferable Products and Services

McClintock Distilling has committed to using local, organic-certified grains for our products and by purchasing organic grains we reduce the emissions from shipping from further away and encourage the responsible agriculture to grow without chemicals and artificial fertilizers.

☑️ Environmentally Preferable Purchasing

We have a triple bottom line procurement guide in place to consider environmental responsibility in addition to quality and price. By using this method, we have been able to source our cardboard packaging needs from a sustainable forestry initiative company and our barrels from a responsibly managed forest. We are also in the process of evaluating and potentially offsetting the carbon emissions for our phase 3 distribution production.

☑️ Environmental Restoration and Community Environmental Projects

We run a promotion every year (Gimlets for Green Month) to raise money for the Maryland Department of Natural Resources Tree-Mendous program to plant mature trees in riparian areas around the Chesapeake Bay watershed. Our staff also gets a full paid day to come out and plant some of the trees locally.
**Waste**

- **Solid Waste Reduction and Reuse**
  
  We have set up upcycling for almost all our waste products. Our spent grain mash is donated to a local farmer for use as animal feed rather than dumped down the drain. Our spent gin botanicals are composted, donated for culinary use in restaurants locally and utilized by a local ginger beer company for use in making sodas. We even take waste product from a local shrub manufacturer and utilize it to make our cordials.

- **Recycling**
  
  All glass and cardboard generated by the distillery (200 lbs. a week) is taken to the county recycling center.

- **Composting**
  
  Spent gin botanicals are composted.

- **Hazardous Waste/Toxic Use Reduction**
  
  Our unusable alcohols that we produce are all re-used in house. The heads (methanol, acetone) are used for cleaning and sanitation in our cocktail bar and tasting room and our tails (propanol and ethyl alcohol) are saved and then redistilled into our all-natural cordial program.

**Energy**

- **Energy Efficiency**
  
  We have designed and built thermodynamic systems to capture and utilize heat and colder water to be much more efficient and reduce the amount of gas used for our boiler. We have switched all of our main lighting to LED lights and provided a closed loop, insulated steam line to reduce the demand of gas in our boiler.

- **Renewable Energy**
  
  We source 100% of our electricity from Clean Choice Energy that makes sure all of our utility cost (which we pay higher per kWh) is sourced from renewable sources.
Water

☑️ Water Conservation

We designed and built a closed-loop cooling system that has reduced our wastewater by about 500,000 gallons a year. We put these plans up for free at the American Distilling Institute so any distillery can implement it. We also take our mash water and batch it with the feed for the animals.

Environmental Certification Programs, Awards, and Other Activities

☑️ Our owner, Braeden Bumpers is the chair of the Sustainability commission for the American Distilling Institute and hosts the Sustainability summit at the largest distilling conference in the country every year.

McClintock was awarded the Excellence in Sustainability for business award by Frederick County for their recycling wastewater system in 2019.

McClintock was named “one of the most green distilleries in the county” by Distilling Magazine in 2021.