**Mammoth Distilling Premium Brandied Cocktail Cherries Now in Distribution and Online**

**March 14, 2023 -- Central Lake, MI**

Michigan-based Mammoth Distilling’s tart brandied cocktail cherries are now available throughout the state of Michigan at spirit and food retailers, and online for shipping anywhere in the United States.

Made from locally-grown Balaton cherries and aged in Mammoth cherry brandy, these handcrafted tart cocktail cherries are distinctly different from their sugary-sweet maraschino cousin. Free from food dyes, artificial flavors and overpowering spices, only what’s essential remains: the honest taste of a pure Michigan tart cherry.

Mammoth, quite literally, sits in the ‘Cherry Capital of the World’, an agricultural fruit belt that produces 40 percent of the annual tart cherry crop in the United States. “So of course we are obsessed with using them in our spirits and cocktails” said Mammoth National Sales Manager Phil Attee. “And when we couldn’t find the perfect cocktail cherry on the market, we decided to make our own.”

Beyond serving as the perfect garnish for an Old Fashioned or Manhattan cocktail, they also make a flavorful addition to an ice cream sundae, stack of pancakes or gourmet cheese plate, and the leftover cherry juice is a unique mixer for cocktails and non-alcoholic drinks alike.

Mammoth tart cocktail cherries are available from their tasting rooms, from retailers and liquor stores throughout the state including Total Wine, Meijer, Busch’s and Plum Market, and from their [online storefront](https://mammothdistilling.myshopify.com/).

For commercial customers, Mammoth cocktail cherries are also available by the pallet from [ePallet](https://epallet.com/product/mammoth-tart-brandied-cocktail-cherries-588919).

***About Mammoth Distilling:***

*Mammoth Distilling, LLC is a Northern Michigan craft distillery leading the rebirth of Rosen Rye on S. Manitou Island. They have been producing Northern spirits in Central Lake MI since 2015 and operate a network of five tasting rooms throughout the state. The company's product lineup includes rye, bourbon, gin, vodka and cherry bounce and is available in distribution in MI, IL, KY and CA, as well as online. Mammoth is recognized for its expertise in both distilling its own line of products using carefully selected and locally grown grains, and for uniquely blending and finishing distillates from other spirit producers worldwide. For more information, visit* [*Mammoth Distilling.com*](http://www.mammothdistilling.com) *or follow the company on* [*Instagram*](https://www.instagram.com/mammoth_distilling) *and* [*Facebook*](https://www.facebook.com/MammothDistilling)*.*

1554 North East Torch Lake Drive, Central Lake, MI 49622

(773) 841-4242

[info@mammothdistilling.com](mailto:info@mammothdistilling.com)