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Links & Libations

MAGAZINE

**GOLF.
CRAFT BEER.
CRAFT WINE.
CRAFT SPIRITS.
TRAVEL DESTINATIONS.**

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Welcome to *Links & Libations*



“Links & Libations” conjures up the flavored moments shared among friends, savored in the 19th Hole after a round of golf. This is not an original idea, as the Scots and the Irish have been doing the same since golf, kolf, or gowf was invented about 455 years ago. We know wine has been around for over 2000 years, so I am not sure why someone before me has not authored a magazine combining the two.

Live Eco Style Media is home to “Happy Hour Golf Show” and The Distillery Channel which are the genesis of “Links & Libations”.

“The Happy Hour Golf Show – Featuring Mike Calbot”: Mike is a world-renowned golf teacher who has visited over 50 countries, and is spreading his entertaining perspective on golf, after which he enjoys a pynt or two himself.

The Distillery Channel has grown to become a platform for small craft wineries, distilleries, and breweries of America. We highlight this industry through our podcasts and radio productions of “Distilleries-Breweries-Wineries of the World.”

I have been in and around the world of golf for over 45 years; and have played over 2500 golf courses during that time. While it would seem this magazine would have dawned on me maybe at the “1000 courses played mark”, it just came to me last year while recalling my most savored times with a cherished golf partner I had just lost. “Links & Libations” is dedicated to the friends I have lost who hopefully playing on Heaven’s

greatest courses.

Betsi Hill, Editor-in-Chief, has done an outstanding job in cultivating her writers stretching around the globe, into a passionate team, producing stories each month in golf and destination travel while researching quaint establishments featuring a sip or two.

Distribution of our Digital Magazine is easily read on your smartphone, tablet or computer. We have decided to distribute Links & Libations through our partner enthusiast groups and our state associations of distilleries, wineries, and breweries via social media. This distribution allows you to access our stories and features as you travel throughout America and the world on your own adventures, vacations, or buddy trips. Your favorite small craft destination which supports our magazine’s distribution channel will also be getting specials each month that will have additional highlights you might find interesting.

Always remember to drink responsibly so that we can enjoy your favorite stories of times you shared a round of golf and a “pynt” or two. Send me your favored times, and we will see if we can feature your “Best of Times” in an upcoming issue. Send us your memories “Golfing or Sipping.” Enjoy your next round.

RANDY WECKERLY
President/CEO
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FROM THE EDITOR



Travel With Links & Libations

Hello, and a warm welcome to our first issue of Links & Libations! Links & Libations highlights what golf and outdoor enthusiasts enjoy - playing in the vast outdoors, then sipping and dining while traveling.

Links & Libations is where golfers who sip and sippers who golf meet. But it is, in essence, much more than that. Links & Libations is your resource for locating wineries, breweries, distilleries, golf resorts and destinations that pique your interest globally. We want to inspire you to get out and do more on your next vacation or getaway!


Our inaugural issue of Links & Libations will take you to destinations globally, with stops in Italy, Kentucky, Costa Rica, Texas, Michigan, California, and of course Wisconsin.

Why Wisconsin, you might ask. Wisconsin is now the #1 golf destination, and it offers a plethora of wineries, breweries and distilleries for sippers to discover. Wisconsin offers outdoor enthusiasts adventure in every season. Hunting, fishing, cross country skiing, hiking, biking, and golf can be found in abundance in Wisconsin.

Sit back, relax, and enjoy planning your next getaway with the help of a few of our writers.

Cheers to travel!

BETSI HILL
Editor-in-Chief
Links & Libations



Wild Adventures on the Kentucky Bourbon Trail

BY BETSI HILL
PHOTOGRAPHY BY JIM HILL

"Heaven must be a Kentucky kind of place." -Daniel Boone

With its curving roads, switchbacks, hills, and horses, Kentucky exudes a peaceful, restful vibe that seeps deep into your soul as you meander her highways and byways. And frankly, there is no better way to spend a long weekend than following the Bourbon Trail (www.kybourbontrail.com) that snakes its way through central Kentucky and the Appalachian Mountains. The trail meanders between Louisville and Lexington and takes you through some of the prettiest country you will set eyes on, and some unique culture indigenous to the area.

Kentucky's Heritage: History, Bourbon and Tradition

In Kentucky, Bourbon has a rich history, heritage, and proud tradition. As the first settlers of Kentucky poured in and built their settlements, they began farming the land. It was an arduous task bringing their crops to



market over little more than cow paths and steep mountains. They discovered an easier and ingenious way to carry their grain crops to market - they made whiskey out of corn, rye, and wheat. By crafting whiskey, their excess grains didn't rot, and it gave the settlers a diversion from the rough and tumble life on the frontier.

Since the frontier days, crafting fine Kentucky Bourbon has been practiced by generations of Kentuckians. The time-honored tradition remains unchanged from the process used by their ancestors centuries before.

"If I cannot drink bourbon and smoke cigars in heaven then I shall not go" - Mark Twain

Bourbon. The name sits on the back of your tongue, just like a good, smooth Bourbon whiskey does. But where in the world did the name come from? Back in 1785, Kentucky was a part of the colony of Virginia, and one of the counties in Kentucky was Bourbon County.

Shipping their whiskey in oak barrels down the Ohio and Mississippi Rivers to New Orleans, the farmers would stamp the barrels from Bourbon County. The trip down to New Orleans would take months, and during those months on the river the whiskey would age, and the oaken barrels gave it the unmistakable mellow flavor and refined amber color. The whiskey coming down from Bourbon County was in high demand, and was quickly known as Bourbon whiskey.

Kentucky Bourbon was officially recognized as a distinctive product of the USA in 1964 by Congress. Bourbon truly is "America's Official Native Spirit," and today is an industry that creates more than 9,000 jobs, and generates more than \$125 million in tax revenue each year! Annually there are over two million visitors from all 50 states and 25 countries who flock to the now world-famous Kentucky



Bourbon Trail tour.

Traveling the Kentucky Bourbon Trail: First Stop Harrodsburg

Pack your bags, grab your Bourbon Trail Passport, and buckle your seatbelt as we travel the back roads of the Bluegrass State, along the Bourbon Trail, stopping in Harrodsburg, and Lebanon, sipping our way down the Bourbon Trail.

Our first stop is Harrodsburg (harrodsburgky.com). Known as “The Coolest Place in History,” and with all it has to offer, it truly is the coolest place in history. Shaker Village of Pleasant Hill

(www.shakervillageky.org) , Old Fort Harrod State Park, Old Fort Pioneer Cemetery, and the Beaumont Inn (beaumontinn.com) all have a prominent role in this little town’s history.

History

The Shakers were founded in 1770 in England, and 35 years later migrated to the United States, settling in Pleasant Hill. From 1805 through 1860 the community thrived. In the 1860s the community began to crumble as a result of the Industrial Revolution.

Old Fort Harrod State Park is a living history museum that stretches across 15 acres. The park is a reconstruction of Fort Harrod, the first permanent settlement in the state of Kentucky. Named after James Harrod, a pioneer, soldier and hunter, the park has cabins that demonstrate everyday pioneer life. Also found in the park is Old Fort Hill cemetery, the oldest pioneer burying ground. As was the custom in those days, the cemetery is located in sight of the Fort, where it could be protected from savage invaders.

The Mansion Museum, located in the park, dates back to 1813, and is an original structure. The museum houses a notable collection of artifacts, many dating back to the 15th or 16th century through the



early 1900s. The collection includes Native American artifacts and a fantastic display of firearms from early flint locks to Civil War muskets.

The Lincoln Marriage Temple, houses the original log cabin where Abe Lincoln's parents, Tom Lincoln and Nancy Hanks, were married in 1806. The cabin, built in 1872 was moved from its initial site and relocated to the Park in 1931.

Bourbon

Olde Towne Distillery has set the bar high in its production of Moonshine. Olde Towne is the first distillery in the United States to craft Hemp Moonshine. Using hemp seed grown in Kentucky, this line of moonshine is processed, beginning to end with hemp seed grain. The hemp produces a 'shine with a smooth, nutty flavor - an exciting new flavor profile for moonshine lovers.

"Straight from the still to retail; we cook today, and it's on the shelf tomorrow" - Mike Richards, Olde Towne Distillery

In addition to their Hemp Moonshine, Olde Towne Distillery is crafting flavored moonshine at 80 proof, giving the moonshine a flavorful taste, while delivering a kick that dedicated moonshine drinkers expect. Using an ancient recipe, and slow cooking it in a copper still, Olde Towne is crafting their moonshine using time-honored methods. Harkening back to prohibition days and illegal moonshiners, they are bottling their hooch in collectible stone jugs.

Their Elkhorn Bourbon is brewed using established methods and tradition. Named for Elkhorn Creek, this bourbon has a luscious taste that lingers at the back of your palate. The refined flavor of this bourbon comes from the naturally filtered spring water that flows through the limestone at the source. Elkhorn Bourbon is a masterpiece that pays homage to the art of crafting outstanding Appalachian bourbon.



Tradition and History

The Beaumont Inn has been welcoming guests through its door for almost a century and is renowned for its Southern Charm and ambiance. The inn encases the heritage of the Dedman family; each piece has been carefully chosen and holds the history of the inn and the school it was before becoming an inn.

If you are a bourbon lover, then you don't want to miss scheduling a bourbon tasting with the innkeeper, Dixon Dedman. Dixon is a true aficionado of bourbon, and he will regale you with stories, history, and course, share with you the subtler points of each bourbon.

Stop by the Kentucky Owl, the casual eatery & pub onsite. You will find a selection of bourbon to keep you busy most of the afternoon!

"Whisky is liquid sunshine" - George Bernard Shaw

Traveling the Kentucky Bourbon Trail: Second Stop Lebanon

Lebanon is our next stop along the Bourbon Trail. Lebanon (www.visitlebanonky.com) is known as the Heart of Kentucky and is a trailhead on the Bourbon Trail. Lebanon is where you can pick up your T-shirts and your Bourbon Trail passport.

The World-famous Maker's Mark Distillery, Limestone Branch Distillery, and Independent Stave's Kentucky Cooperage all call Lebanon home.

Maker's Mark Distillery

"All of the magic happens in the still house" - Austin, Maker's Mark Tour Guide

Maker's Mark (www.makersmark.com) is world fa-



mous for its red wax dipped bottles, and of course for its smooth aged Kentucky Bourbon. Maker's has always made its bourbon right here in Kentucky.

One unusual thing about Maker's Mark bourbon is the way that they spell "whiskey." Harkening back to their Scottish roots, Maker's spells "whisky" the traditional way, leaving out the "e." The Samuels family, who founded Maker's Mark in the 1950s, has a long



relationship with distilling. Take a trip with me back to Scotland in the 1500s. That's when the Samuels family began distilling Scotch. Generation after generation passed down the art and craft of distilling.

Immigrating to the United States, they settled in Bourbon County. In 1791 they were swept up in the Whisky Rebellion. Bourbon County eventually became a part of Kentucky, and like most of their neighbors, the Samuels family turned their hand to what they knew best - distilling whisky (this is also why the family spells whisky without the "e.")

Their distillery, T.W. Samuels Co. was born. Bill Samuels took over the family business; he wanted to go into banking, not distilling. Selling T.W. Samuels, Bill opened a bank, which failed within sixty days. Af-



ter having a similar experience as an automotive salesman, Bill, at the urging of his wife, went back into the distilling business. He was determined not to make the horrid tasting whiskey that everyone else was distilling. He wanted to bring great taste and bourbon together and craft a Kentucky bourbon that he would be proud of and that people would flock from all over to buy. Introducing wheat into the distilling process deleted the bitter taste that characterized bourbon at the time, and Maker's bourbon sits sweetly in the front of your palate, thanks to Bill Samuels experimentation with wheat.

Founded in 1953, Maker's Mark is crafted using Bill Samuel's recipe - 70% corn, 16% wheat, and 14% barley. It is cooked one time, for three hours, and distilled in five-story stills. Margie, Bill's wife, is credited with creating the unique bottle shape, the red wax seal, and the hand designed calligra-

phy label.

Limestone Branch Distillery

We can't leave Lebanon without a stop at Limestone Branch Distillery (limestonebranch.com). The year is 1770 and Jacob Beam is born. Jacob was a farmer who began producing whiskey. Selling his first barrels of corn whiskey, "Old Jake Beam" around the late 1790s.



In 1781 Captain Samuel Pottinger, Sr. established Pottinger's Station, the first pioneer outpost in southern Nelson County. Family legend has it that Captain Sam had a frontier distillery on the top of a nearby cave. Sam Pottinger's grandson, Thomas Jefferson Pottinger ("T.J."), moved Pottinger's distillery closer to the Louisville & Nashville Railroad to make shipping easier.

T.J. operated the distillery as T.J. Pottinger & Company. By 1872 it was run by Francis Head and Orene Parker. In 1883, Minor Case Beam bought Parker out, and the distillery was known as Head and Beam. Head sold his interest in the distillery to Minor Case Beam in 1900, and M.C. Beam and Company was born.

You might recognize the name Beam, for their heritage in Kentucky and Bourbon runs deep. Steve and Paul Beam are the broth-



ers behind Limestone Branch Distillery. Paying homage to their ancestor, Minor Case Beam, Steve and Paul crafted Minor's Revenge, a double oak, sugar shine.

Minor Case brought his son, Guy Beam into the business. Guy would be the fifth generation Beam in distilling. Guy soon became a well-known master distiller and worked in several other distill-

ies. When Prohibition hit the US in 1920, Guy took his skills as a master distiller and headed for Canada, where he worked for the next thirteen years.

Guy Beam's son, Jimmy Beam, worked for Loretto Distillery and Athertonville Distillery. Jimmy was the sixth generation of Beams to work in the distilling field. Jimmy's two sons, Steve and Paul are the current owners of Limestone Branch Distillery. They are the seventh generation of Beams to be distilling. Distilling whiskey runs deep on both sides of Steve and Paul's family. On their mother's side, great-great-grandfather, Joseph Washington Dant was distilling whiskey in a hollowed out log. Steve and Paul's mother, Dottie worked in the family distillery during her high school years. And then prohibition hit.

Steve's dream was to see his side of the Beam family back in the dis-



tilling business. In 2010 that dream became a reality as Limestone Branch Distillery.

“When Mr. Beam does moonshine, he does it right. Traditional methods, white heirloom corn, traditional still, and thumper.” -Steven, Executive Bourbon Steward

Today, Steve and his brother Paul are making history again with Limestone Branch Distillery. They are using time-honored recipes taken from their grandfather's notebook, and the knowledge gleaned from the generations of master distillers found throughout their family tree, and are carving a place for themselves in the time-honored Kentucky distilling business.



Planning Your Trip to Kentucky

If you are a bourbon lover, then make a stop or three along the Bourbon Trail (www.kybourbontrail.com)

Harrodsburg, Kentucky offers Bourbon, history, great eats and attractions (www.harrodsburgky.com/visitors). When you stay in Harrodsburg, there are so many choices - Bed & Breakfasts, campgrounds, lake rentals, historic inns, and hotels. Our favorite is the historic Beaumont Inn (www.beaumontinn.com) which is filled with history, and of course, you want plan to do a “Bourbon Tasting with the Innkeeper.” The inn is a stop along the Bourbon Trail. Harrodsburg offers so much - there really is something for everyone!

Lebanon (www.visitlebanonky.com) is the heart of Kentucky, and makes a perfect place to continue your sipping tour down the trail. With a selection of places to stay, play and eat (40+ restaurants for every taste - please your palate in Lebanon!), Lebanon is a good stopping point on the Bourbon Trail.

For more on the Kentucky Bourbon Trail, part 2 of the trail will be in our Spring issue.



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