



**Maryland
Green Registry
MEMBER**

The Maryland Green Registry promotes and recognizes sustainable practices at organizations of all types and sizes. Members agree to share at least five environmental practices and one measurable result while striving to continually improve their environmental performance.

Tobacco Barn Distillery, LLC



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www.tobaccobarndistillery.com

Distillery

Member since June 2016

Management and Leadership

Environmental Policy Statement

Tobacco Barn Distillery is committed to minimizing its impact on the environment while making the finest heritage spirits in Maryland. We strive to improve our environmental stewardship by evaluating and measuring our environmental footprint monthly. We initiate and adjust additional projects and activities that further reduce our impacts on the environment.

We are committed to:

- Installing renewable energy and geothermal systems to offset much of our energy requirements;*
- Protecting our land as a legacy to be passed on to future generations*
- Reduce water consumption and soil erosion whenever possible*
- Train all of our staff on our energy conservation program and empower them to contribute and participate*
- Communicate our environmental commitment and efforts to our customers, staff, and our community*

Environmental Preferable Purchasing

We use local Maryland products whenever possible to reduce transportation impact to the environment. Over 90% of our ingredients come from within 15 miles of our distillery including the corn raised on our farm.

Environmental Restoration or Community Environmental Projects

Tobacco Barn Distillery's commitment to environmentally conscious business practice comes to us naturally as we are the only distillery that operates on a working farm in Maryland.....we grow the corn we turn into Bourbon & whiskey! We hold this precious land as a legacy to be taken care of and passed down to future generations. As such, we support Best Management Practices that meet the established standards, to demonstrate agricultural progress towards meeting Chesapeake Bay water quality improvement goals and for incorporation into the Chesapeake model.

Additionally, we will be presenting at the 2023 Maryland Manufacturing Extension Partnership conference about ways for all to gain broader understanding of "sustainable manufacturing."

Waste

Solid Waste Reduction and Reuse

We donate 100% of our spent mash to local farmers to be used as cattle, and chicken feed. This reduces waste in landfills and provides a healthy (~21% protein content) supplement to the diet of local livestock.

Energy

Energy Efficiency

We have reduced the amount of direct electrical consumption at our distillery by 55% through three (3) energy efficient geothermal cooling systems, heat transfer tanks, closed –loop cooling systems and the use of waste heat. Read more below.

Renewable Energy

We have the most extensive active and passive renewable energy systems of any distillery in Maryland. We are one of the very few distilleries in the U.S. to produce our product with renewable energy.

Our renewable energy systems include:

- *13 kWh active PV solar array that offsets about 50% of electrical usage in the distillery. This means we are burning less coal and natural gas;*
- *1780-gallon custom installed geothermal cooling system that incorporates an underground water storage tank and supporting cooling line array;*

- 320-gallon waste heat transfer tank to capture heat of distillation and re-use on the next mash run;
- Custom designed geothermal system to operate the HVAC system for our Tasting Room:
- Innovative closed-loop cooling coil system that reduces energy demand on overall facility;
- Heating fan that uses waste heat from still as heat source (only used in winter!);
- We make 85% of our customer deliveries in a Tesla Model 3!

Transportation

Employee Commute

Our master distiller walks to the distillery from his house.

Water

Water Conservation

We have the highest water recycling usage rate in the industry. 100% of our cooling water is re-used in our closed loop system. Not a drop of water is ever flushed down a municipal water system.

Stormwater Management and Site Design

Tobacco Barn Distillery is committed to best practices of reducing runoff by:

- *Maintaining 100% permeable surfaces on interior farm roads (blue chip & recycled road surface)*
- *Utilizing a pond to trap storm water sediment*
- *Practicing crop rotation and “no-till” farming practices*

Profile Updated April 2023



[View our video](#)



Help build a greener, more sustainable Maryland through voluntary practices that reduce environmental impacts and save money.

Learn more at green.maryland.gov

