

Strong Spirits, Strong Women, and Strong Community at
SILO DISTILLERY



A women-led distillery in Windsor, Vermont, is changing the landscape of the beverage industry and bringing new flavors to the “farm-to-bottle” model.

A special distillery in Windsor, Vermont, is elevating their guests’ expectations daily. SILO Distillery, located inside a newly built, elegant barn in Artisans Park is actually two spaces in one: SILO’s tasting room is a two-story wooden space that is warm, bright, and welcoming. On the other side, SILO’s production space houses a custom copper and stainless steel still, hammer mill, multiple fermentation and storage tanks, a mash tun, and grain storage. Outside the barn is





a large stone patio, perfect for parties, music, and a daily social space for SILO visitors to enjoy delicious cocktails and the company of friends.

“When people come to Artisans Park to visit Simon Pearce, Harpoon Brewery, or the many other businesses, our unique barn catches their eyes and they come down to us and they really love what they see,” says co-owner Anne Marie Delaney in her delightful Irish accent. “Guests are moved by the beautiful equipment and then they love to sit down and taste. Being in Artisans Park has been even better than we’d hoped for.”



SILO DISTILLERY
3 Artisans Way
Windsor, VT
(802) 674-4220
www.silodistillery.com
WINTER HOURS:
Sun-Thur: 11am-5pm
Fri-Sat: 11am-6pm



IN SEARCH OF VERMONT SOIL AND GRAIN

In 2013, Anne Marie Delaney and her husband, co-owner Peter Jillson, an eighth generation Vermonter, began SILO. Before then, they were in Boston and Peter often spoke of moving back to Vermont. His parents had a house in Barnard, which is where Anne Marie and Peter now live. Before venturing north, Anne Marie and Peter knew they wanted to find meaningful work that would help

the Vermont economy. "You have to create your own job in Vermont because it's not easy to find exactly what you'd

like to find," says Anne Marie. Their quest led the couple to Dr. Heather Darby who leads the UVM Extension Northwest



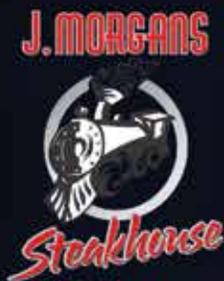
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way. We actually had males most of the time, so this is refreshing. My team, including Erin and Nicole Leibon, our cider maker, are incredibly dedicated, work really hard, and are focused and know what they're doing."

Erin notes that it can be challenging working in the beverage industry, which is a predominantly male-oriented one. "Running a craft beverage production business is full of challenges, from maintaining adequate safety and compliance standards, providing a good and happy work environment, to trying to work within really tight budgets," she says, adding that she is proud that SILO has stayed consistent with their goals of supporting Vermont farmers and growers. "I want SILO to keep being innovative in a way that is in partnership with the folks whose imaginations and hard work will take our creations to the next level. We also have been able to empower a lot of local staff, especially women, in a historically exclusive and male-dominated industry and trade."

Anne Marie says that SILO's spirits embody the taste of complete relaxation. "They are extremely popular with women," she says with another bright laugh. When asked if she misses Ireland, she doesn't hesitate to respond: "Vermont is the next best thing to Ireland! The farms and the countryside in Ireland are very similar to Vermont. They're both very green and really beautiful." 🍷