01 / ORIGINS & PEOPLE

# A place worth bringing back.



## CASTLE & KEY DISTILLERY / KENTUCKY

A castle, a springhouse and gardens made Old Taylor an unusual whiskey destination. E.H. Taylor established the site in 1887. Its modern revival is a separate story: Will Arvin saw the abandoned property’s potential in 2012, and the restoration team purchased it in 2014. [1–3]

The 2018 opening announcement identifies Arvin and Wes Murry as founding partners. Marianne Eaves, also known as Marianne Barnes, joined in 2015 with a chemical engineering background and experience at Brown-Forman. Her role belongs to the early production story. [4,5,15]

Today’s contract-services page names Arvin as co-founder and CEO. Castle & Key makes its own spirits and works with other brands. Pinhook describes custom recipes distilled here beginning in 2017. A production partnership is distinct from brand ownership. [8,14]

02 / HISTORY & PLACES

# The castle has several chapters.

### 1887–1930s
Old Taylor is founded, interrupted by Prohibition and later revived under National Distillers. Closure and restart dates differ between sources. [1–3]

### 1972
Bourbon production stops. Later warehouse use is a separate activity. [3]

### 2014–2018
Purchase and restoration lead to production in 2016 and the public opening on September 19, 2018. [2,4]

### 2019–2022
Preservation recognition comes in 2019; Restoration Rye follows in December 2020 and bourbon in March 2022. [2,13]

### 2025
The producer reports a first solar phase with 754 panels. [1]



### The distilling home
The historic property is in Millville, with a Frankfort mailing address at 4445 McCracken Pike. The springhouse’s shape helps explain the Key in the name. [2,4]

### Gardens and warehouses
The grounds combine industrial work with restored landscapes. Aging also takes place at additional sites in Versailles and Nicholasville. [6,7]

### Louisville hospitality
Castle & Key 502 is the downtown retail and cocktail destination, distinct from the production property. [12]

03 / WHISKEY & STORIES

# Read the batch. Know the place.

Current recipes distinguish the three whiskeys: bourbon uses 73% white corn, 10% rye and 17% malted barley; wheated bourbon replaces rye with wheat. Restoration Rye lists 63% rye, 17% yellow corn and 20% malted barley. [9–11]

Historic components work with modern Vendome equipment. The company describes seasoned American white oak, several aging sites and batch-specific proofing. Recipe, year and batch all matter when comparing releases. [7]



The grounds in glass
Castle & Key credits Stranger & Stranger with bottle details drawn from the property, including a closure inspired by the springhouse chandelier. [6]

LINKED SOURCES & RESEARCH QUALIFICATIONS


1. Castle & Key: current history
2. Castle & Key: earlier chronology
3. Filson: Old Taylor architectural archive
4. Kentucky: September 2018 opening
5. University of Louisville: Marianne Barnes
6. Castle & Key: grounds and packaging
7. Castle & Key: production process
8. Castle & Key: contract services and CEO
9. Small Batch Bourbon: current listing
10. Wheated Bourbon: current listing
11. Restoration Rye: current listing
12. Castle & Key 502: Louisville role
13. Kentucky Heritage Council: 2019 award
14. Pinhook: custom distilling relationship
15. Marianne Eaves: professional biography


Source conflicts: Prohibition closure and 1930s restart dates differ. Current Bourbon page pairs 101 proof with 51% ABV; Wheated page says five years despite a seven-year URL. Use release labels. Historical roles are not current appointments. Full qualifications appear in the profile. Illustrations are interpretive.