01 / ORIGINS & PEOPLE

Dark Arts Whiskey House

Lexington, Kentucky / Selection, blending and finishing

Dark Arts begins with mature whiskey and asks what it might become. The house selects, blends and finishes spirit in Lexington, placing the blender at the center of its identity. [S26] A barrel is both an inheritance and an invitation: its next chapter depends on judgment. The result invites attention to the choices made after the original spirit leaves a still.



Beginnings: Macaulay Minton and David Peet co-founded Dark Arts in 2023. Its public brand home followed in 2025. [S01] [S07]

Experience before the new name

Retailer Taste Select Repeat knew Minton through single-barrel work at Wilderness Trail. Its account connects that earlier relationship with an October 2023 Dark Arts selection. [S05] The collaboration continued a familiar tasting conversation.

Two complementary roles

Minton is Chief Alchemist; Peet is CEO. The official biographies pair Minton’s technical and tasting background with Peet’s entrepreneurial outlook. [S02] One shapes the liquid; the other helps bring a creative whiskey house into public life. Their different responsibilities meet in the finished bottle.

Watercolors are symbolic interpretations, not exact buildings or documentary portraits.

02 / HISTORY & PLACES

A young house, a growing public life



July 2024 / Two finishing routes The Tasting Alliance named Armagnac-cask and French-oak-stave bourbons as competition finalists: recognition for two distinct approaches to wood. [S15]

June 2025 / The doors open The Manchester Street brand home opened to the public, giving the house’s alchemical theme a physical setting for discovery. [S07]

January 2026 / A visitor destination The Kentucky Bourbon Trail added Dark Arts. Visitor-trail participation marks a tourism milestone rather than identifying where mature whiskey was distilled. [S04]

September 2026 / A wider portfolio Festival coverage documented six releases spanning bourbon, rye and light whiskey. The young company’s story already embraced several American whiskey categories. [S25]

Today / Beyond the core The Shadow Selection combines guided tasting, bottle selection and a custom side label, making choice part of the visitor experience. [S27]

Read the whiskey’s geography

The official range discloses Indiana distillation for French Oak Bourbon, Barely Legal Bourbon and Amburana Rye, followed by Kentucky blending and bottling. Core Mizunara Bourbon instead names Kentucky distillation. A shared brand does not imply a shared source. [S06] Reading those places separately keeps the work of distillation distinct from later interpretation in wood.

The website profile carries the complete illustrated chronology and its qualifications.

03 / WHISKEY, STORIES & SOURCES

The second encounter with wood

French Oak Bourbon uses toasted Jupilles Fleur staves. [S09] Amburana Rye receives custom-toasted staves during its final weeks of maturation, after at least six years of aging. [S10] A brief finishing stage can therefore follow a much longer first life in oak. The contrast invites a question at the tasting table: how much of the final impression belongs to that last encounter?



The core Mizunara Bourbon specifies toasted staves at 100 proof. [S12] The wood’s name is only the beginning of the description: vessel, base whiskey and release identity still matter when comparing bottles. Consider the treatment as one decision within a sequence, alongside selecting the original spirit and choosing when the finished whiskey is ready to present.

The official Damos tale imagines an alchemist in ancient Athens. It belongs to the brand’s storytelling, rather than the verified founding chronology. [S17] Its enduring idea is curiosity: the familiar material may contain another possibility, waiting for someone to recognize it. A tasting can approach that metaphor critically and still enjoy it, asking which concrete choices are visible behind the evocative names and imagery.

Research notes & linked sources

Researched October 19, 2026. Current specifications remain expression-specific. Complete chronology and source qualifications accompany the website profile. Illustrations are symbolic interpretations, not documentary buildings or equipment.

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[S02] People & philosophy
[S03] House homepage
[S04] Trail expansion
[S05] Retailer collaboration
[S06] Range & origins
[S07] Brand-home opening
[S08] Barrel program
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