01 / ORIGINS & PEOPLE

Leopold Bros.

The past, put back to work.

An old production method is a question worth testing. Can a forgotten still change the texture of rye? Can grain, fermentation and a quiet warehouse carry more of the story than extra oak? The Denver distillery of Todd and Scott Leopold makes those questions tangible. [2, 5]



At a glance
Origins: Ann Arbor, 1999
Home: Denver, Colorado
Present facility: opened 2014
Identity: independent family producer [1, 2, 19]

A brewer and an engineer

Todd brought malting and brewing education from Chicago and Munich. Scott brought industrial and environmental engineering experience. Their Ann Arbor brewpub became a distilling business, then returned to Colorado. That partnership makes the production system part of the creative work, from grain preparation through wastewater and maturation. [3, 23]

History with a job to do

Three Chamber Rye grew from research into older distillation methods and heritage Abruzzi grain. The purpose is flavor, not simply an antique silhouette. Collaborations with George Dickel and Matthiasson later put the same experimental spirit into rye blending and aromatized wine. Those partnerships do not imply common ownership. [5, 13, 21]

02 / HISTORY & PLACES

From brewpub to three chambers.



1999 / 2008 The brothers open in Ann Arbor; dated local reporting places the brewpub closure in May 2008. Colorado production follows in rented premises. [2, 4]

2014 / 2015 The present Denver distillery opens in 2014. Direct reporting dates the Vendome Three Chamber still to 2015. These are different milestones. [1, 5, 6]

2020 / 2021 / 2022 Historic five-year bonded bourbon arrives in 2020; Three Chamber Rye is documented in June 2021. Summer 2022 brings a single-barrel selection at least five years old. [7-9]

2024 / 2025 The anniversary foeder marries two house rye styles. Wermut and a new lounge follow in 2025; Monument Canyon bourbon openly includes MGP whiskey. [11-15]

2026 The announced spring program includes ten-year bourbon, summer gin and vinegars, extending historical research beyond whiskey. [17, 18]

One state, several relationships

The current visitor address is 5285 Joliet Street, Denver. Rye fields, San Luis Valley barley and Western Slope peaches connect different Colorado landscapes to the portfolio. The tour follows malting through maturation. These ingredient ties are not a blanket estate-grown claim. [1, 19, 20]

03 / WHISKEY & STORIES

Read the edition, then the method.

Historic five-year bonded bourbon is recorded at 100 proof with a 64/21/15 grain recipe. A later eight-year bourbon sheet instead lists 65/20/15 and finishing in used Three Chamber rye casks. Keep each recipe and finish with its documented release. [9, 10]



Maryland Style and Three Chamber are distinct rye approaches. The anniversary foeder blends them. Its technical sheet prints inconsistent ABV/proof figures, so strength is qualified. Monument Canyon Trail separately discloses MGP and house bourbon at 90 proof. [11, 12, 14]

Linked sources & qualifications

Checked October 20, 2026. Full claims, chronology and research notes accompany the website. Original watercolors are symbolic interpretations.

[1] Producer story

[2] Todd interview / Taste The Dram

[3] Todd interview / Alchemist Cabinet

[4] Ann Arbor closure / 2009 report

[5] Dave Broom / Three Chambers

[6] Vendome equipment portfolio

[7] Three Chamber / summer 2022

[8] Three Chamber / 2021 record

[9] Historic bonded bourbon / 2021

[10] Eight-year bourbon technical sheet

[11] Anniversary foeder technical sheet

[12] Foeder release announcement

[13] Matthiasson Wermut / 2025

[14] Monument Canyon / 2025

[15] Expanded lounge / 2025

[16] Eight-year flasks / 2025

[17] Spring release / 2026

[18] Introducing vinegar / 2026

[19] Contact and location

[20] Visitor experience

[21] Dickel collaboration announcement

[22] George Dickel official history

[23] Legacy producer biography

[24] Dated producer blog index

[25] Producer product catalog