LUX ROW DISTILLERS

Old brands. New roots. A Bardstown chapter of its own.



Origins & people

Paul A. Lux and David Sherman Sr. established a private-label bottling business in St. Louis in 1958. The company became Luxco in 2006, honoring Paul Lux. Its corporate beginnings are separate from the Bardstown distillery, which began making bourbon in January 2018. [1,3]

John Rempe brings biology and food-science experience to distilling and blending. Lux Row credits its master distiller with creating Blood Oath, David Nicholson Reserve and Rebel 10-year. Mature-stock selection and new-spirit production are different parts of that work. [2]

A name from the landscape

Lux Row pairs the Lux family name with the rows of trees along the property’s drive. The new facility gave an established portfolio its own Kentucky production home, while older releases retained their own origins. [2,5]

HOME Bardstown, Kentucky
PARENT MGP Ingredients, following the April 2021 Luxco acquisition [4]

History & places

The steps into Bardstown



2015-2016
Blood Oath launches. Groundbreaking follows in May 2016; the Lux Row name is announced that September. [5,6]

2017-2018
A Vendome column arrives in March 2017. Production begins January 2018; ribbon cutting is April 11 and public opening April 12. [3,7]

2021
MGP acquires Luxco on April 1. A November announcement outlines a $4 million expansion; projected completion is a plan, not a verified date. [4,20]

2023 Four Grain is announced in July. A dated November release reports ENERGY STAR certification for the distillery. [8,19]

2026 March brings Estate Bourbon from property-grown corn, followed by Blood Oath Pact 12. [12,18]

The landscape, work and welcome

Bardstown campus At 1 Lux Row, distilling, maturation and visitor experiences share a tree-lined property. [3,5]

Working distillery The current producer account describes two copper column stills and nine barrel warehouses. Capacity describes capability, not actual annual output. [2,9]



Visitor home Tours and tastings introduce the working operation. Use the official visitor page for current reservations. Illustrations are symbolic. [13]

Whiskey & stories

Recipes and selected releases



House recipes distinguish ryed bourbon (78% corn, 10% rye, 12% malted barley) from wheated bourbon (68% corn, 20% wheat, 12% malted barley). Four Grain joins one four-year barrel of each at 115 proof. [8,9,21]

Estate Bourbon is a five-year, 107-proof release using corn grown on the grounds. The former eleven-acre field later became the site of rickhouses six through nine, according to Rempe’s account. [18]

Pact 12 combines nine- and twelve-year ryed bourbons with a seven-year component finished first in Montepulciano, then Sangiovese casks. It is 98.6 proof; the source distilleries remain undisclosed. [12]

The birds came with the property

Lux Row’s 2020 account says the Ballard family’s peacocks could remain after the property purchase, with the distillery agreeing to care for them. They connect the new bourbon operation with the land’s prior household. Historical bird numbers are not a current census. [16]

Linked primary sources

1. Luxco corporate history
2. Lux Row story & people
3. 2018 opening announcement
4. MGP 2021 SEC filing
5. 2016 naming announcement
6. Blood Oath origins / Pact 5
7. 2017 still installation
8. Four Grain 2023 launch
9. House distillation process
10. David Nicholson family
11. Daviess County family
12. Pact 12 2026 launch
13. Official visitor page
14. Rebel family
15. Ezra Brooks / Old Ezra
16. Peacocks property story
17. Blood Oath Pact archive
18. Estate Bourbon 2026 launch
19. ENERGY STAR 2023
20. 2021 expansion plans
21. Mash bill explanation