01 / ORIGINS & PEOPLE

Michter’s

Pennsylvania heritage. Kentucky whiskey. A revival shaped by oak and patience.

Michter’s bridges a Pennsylvania lineage and a modern Kentucky home. Its story includes closures and revival, so 1753 is a heritage date rather than evidence of uninterrupted operation.

Today: Shively production and bottling; Fort Nelson visitor distillery; Springfield farm.
Family: bourbon, rye, American whiskey and sour mash.



A name returns

The old Pennsylvania operation closed in 1989. Joseph Magliocco and mentor Dick Newman revived the brand in Kentucky during the 1990s.

Distillation meets maturation

Dan McKee is Master Distiller. Andrea Wilson, Master of Maturation and COO, oversees barrel and aging choices. Pam Heilmann is Master Distiller Emerita; Matt Bell leads production as Distiller and Vice President. Their roles make whiskey a team effort.

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

02 / HISTORY & PLACES

From Pennsylvania to Kentucky



1753 / Farm and mill The Shenk family establishes the Pennsylvania origin beside a gristmill.

2014 / A larger production system Shively adds a column still and pot doubler, equipment that anchors its larger-scale Kentucky production.

2016–2019 / A planned handoff Heilmann succeeds Willie Pratt in 2016. McKee becomes Master Distiller in May 2019, with Heilmann becoming Emerita.

2019 / A visitor home Fort Nelson celebrates its opening January 31; public tours are scheduled from February 2, with historic Pennsylvania equipment inside.

Read the place by its role

Shively handles production, processing and bottling. Fort Nelson occupies an 1890 Louisville corner building and houses restored pot stills and cypress fermenters. Springfield’s current 205-acre property supplies an agricultural chapter through work with local farmers.

The full website contains seventeen separately illustrated milestones, including the Bomberger years and the Pennsylvania closure.

03 / WHISKEY, STORIES & SOURCES

The decisions inside the glass

Oak is air-seasoned for 18–60 months, then toasted before charring. Michter’s states a 103-proof barrel entry and uses heat cycling during maturation. Filtration is tailored to the expression. These are production choices, not the final bottling proof.

US1 Rye is single barrel at 84.8 proof; US1 Bourbon is small batch at 91.4. American Whiskey uses bourbon-soaked oak at 83.4. Sour Mash is 86 proof, with a grain identity outside bourbon and rye.



The Legacy Series keeps old names active through new recipes. For 2026, Shenk’s explores caramel-malted barley and French/American oak; Bomberger’s includes Chinquapin and Hungarian oak. Those details belong to that edition. The 10 Year Bourbon remains a separate study in barrel selection at 94.4 proof.

Research notes & linked sources

Research: October 16, 2026. Annual recipes vary. Historical company continuity and private-bottle origins are not inferred. Sources below are linked; full qualifications accompany the web profile.

[1] NPS history (PDF)
[2] Company legacy
[3] Current team
[4] Shively facility
[5] Springfield farm
[6] Fort Nelson
[7] Six techniques
[8] US1 Sour Mash
[9] KDA joins (2013)
[10] KDA Heritage (2015)
[11] Toasted Bourbon
[12] Succession (2016)
[13] Opening (2019)
[14] Succession (2019)
[15] US1 Rye
[16] US1 Bourbon
[17] American Whiskey
[18] 10 Year (2026)
[19] Legacy (2026)
[20] Whiskey portfolio
[21] Visitor tours