01 / ORIGINS & PEOPLE

Peach Street Distillers

Orchard country, with bourbon in the cellar.



In Palisade, Colorado, fruit and grain share a stillhouse. Founded in 2005, Peach Street built its identity around the Grand Valley harvest, making bourbon alongside orchard brandies and other spirits. [4, 6, 7]

At a glance
Home: Palisade, Colorado
Founded: 2005
Role: working distillery
Current operators: Cody and Michael Lewis [1, 5, 6]

The founding friendships

Rory Donovan, Bill Graham and Dave Thibodeau brought brewing friendships to the project. Donovan later recalled choosing Palisade for its growers and becoming operational with vodka and fruit spirits in August 2005. Another interview gives September for distilling; the year is firmer than the month. [7, 8]

A new local chapter

In 2025, Cody Butters Lewis introduced the new co-owner group: Cody and Mike Lewis with Jesse and Desa Loughman. Her account centers on renewing a gathering place for locals. The current site identifies Cody and Michael as local owner-operators. [1, 11]

02 / HISTORY & PLACES

A valley, a still, a longer view.



2005 / 2008 The distillery takes root, then bourbon arrives. Contemporary August 2008 coverage records the bourbon introduction after more than two years in oak. [6, 14]

2011 / 2012 A founder interview describes the early trade; the following year brings reported ADI Distillery of the Year recognition across the wider spirits range. [8, 9]

2013 Donovan describes local growers, a busy tasting room and surrounding-property plans. Hospitality helps support the stillhouse. [7]

2022 Sauvage Spectrum and Peach Street exchange wine and bourbon barrel influences for Wine Fest. The announcement identifies bourbon barrel 753. [10, 13]

2025 / current New local co-owners introduce a hospitality renewal. Today the producer presents onsite distillation, tours, a patio and food at the Palisade address. [1, 5, 11]

Places have different jobs

Palisade is the distillery home and supplier community. The visitor address is 144 S. Kluge Avenue, Building #2. Durango connects through Ska Brewing and a beer-distillation experiment; Sauvage Spectrum is an independent wine collaborator. [3, 5, 7, 10]

03 / WHISKEY & STORIES

Read the expression, then the label.

The current bourbon family includes a three-year core expression, older single barrels and a four-year bonded bourbon at 100 proof. Barrel strength is described around 117 proof. Those specifications belong to their named editions. [2]



For the 2022 wine collaboration, three-year bourbon spent another six months in a wine-soaked barrel. Current portfolio copy describes a longer finish, so the two accounts remain distinct. Peach-infused bourbon is also separate from the standard straight bourbon. [2, 10]

Linked sources & qualifications

Checked October 20, 2026. The first post-Prohibition Colorado bourbon statement is attributed to the producer. Conflicting founding months and a mismatched single-malt/rye web entry remain qualified in the full profile. Watercolors are symbolic. [3, 7-9, 12]

[1] Current producer / operators

[2] Bourbon portfolio / editions

[3] Whiskey range / copy conflict

[4] Fruit and grain spirits family

[5] Visitor site / Palisade address

[6] Producer history / 2005

[7] Founder interview / 2013

[8] Founder interview / 2011

[9] ADI recognition report / 2012

[10] Wine collaboration release / 2022

[11] New operator interview / 2025

[12] Producer Repeal Day account

[13] Dated collaboration republication

[14] Contemporary bourbon archive / 2008