

Oceanside Distillery

I'm Ron Folino.

I am the owner and distiller
at the Oceanside Distillery, Cocoa
Beach, Cape Canaveral, Florida.

We strive to source
the best corn from Florida
and the sugar cane juice from Florida,
and the best regional products,
which would be the rye grain
and the malted barley.

The still you're looking at here
was built by my grandfather in the 30s.

So as you can see,
he utilized a copper bucket.

He made that collar.

He actually made the entire
still all out of copper.

It's all hand done.

Well, I have the benefit of coming
from a wine producing,
grappa producing family
who originated in Italy
in the early 1840s.

We call it whiskey because we aged
99% corn product in used bourbon barrels.

It's similar to what the Scotch do (trails off).

We have Florida bourbon, the flagship bourbon.

We have our double oak bourbon.

We have a rye whiskey

which is 95% Midwestern rye.

We have a coastal citrus

gin made with Florida products,

a vodka made with Florida corn,

and three different rums.

As it goes along, I'm

watching the numbers start out high.

Coming out of the still, 1.071

means that there's not much alcohol

yet, as it ends up 1.015.

We've got about 8 to 11% alcohol

by volume in a ferment.

We use only two products

in all of our production.

We use a Florida corn that comes from

either the Lake Okeechobee area

or Madison County Lake Butler

up in the north part of the state.

Right now, the bourbon that we have on the

shelf is from the Lake Okeechobee area.

We are soon to get more corn in

from the northern part of the state,

but this is almost two years old,
and it is our regular white
rum that was aged
in a used bourbon barrel. With the first
and only distillery in Brevard County.
And we just didn't start out with
people with an old
recipe that had been making whiskeys
for generations.
We wanted to bring good, flavorful,
Brevard County
made spirits here, and that's why
I decided to open up the distillery.