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Another Gold for Fast Penny Spirits and More Pop-Up Events to Explore

The women-owned distillery won gold again for their Amaranco and Amaranco Bianca from the Denver International Spirits Competition

Seattle WA (5/13/21) - [Fast Penny Spirits](#) is celebrating more wins this week after being awarded gold for their Amaranco and Amaranco Bianca at the Denver International Spirits Competition.

The woman-owned and operated distillery was awarded gold medals for each spirit and each package design, continuing their momentum after recently being awarded gold medals from the prestigious San Francisco World Spirits Competition.

Luxurious and indulgent, Amaranco and Amaranco Bianca are blended with a combination of the highest-quality, wild-crafted, organic, and consciously-sourced botanicals. The amari are rich, herbaceous, and beautifully complex to sip on their own or swirl into a cocktail.

The amaro can be found at [retailers, bars, and restaurants](#) around the region, Oregon state liquor stores, and newly added California retail. Community members interested in visiting the distillery to pick up bottles, learn about amaro, and meet the producers are invited to open hours at the FPS Bottle Shop + Shipyard Deck, where they serve cocktails and often host pop-ups.

Upcoming events for the next month include:

- **Saturday, May 15th 11:00 am - 2:00 pm** [Sioffon](#)

Siobhan (shiv-AWN) is a Seattle-based environmental scientist turned professional cook and baker. The glorious images of her full cakes and pre-orders can be found on her website. Missed pre-order? Sioffon will have slices for sale and TWO more pop-ups booked with us this summer, so keep an eye out.

- **Friday, May 21st 4:00 pm - 8:00 pm** [BlueBird](#) Ice Cream Collab

Amaranco and Amaranco Bianca floats and ice cream soda in full-effect. Come enjoy local favorite BlueBird in the shipyard! Some kid-friendly ice cream will also be available, but of course.

- **Saturday, May 22nd 11 am to 2 pm** [Antler Baking Company](#)

Bellingham bartender turned baker, Antler Baking Company will be bringing down boozy treats, taking pre-orders, and keeping us on a sugar high that should move us right into summer days and hammock naps.

- **Friday, May 28, 4:00 pm - 8:00 pm** [Guerrilla Pizza Kitchen](#)

Naturally fermented pizza by our friend Cam Hanin+crew. Come early for pizza, and enjoy our newest GPK Punch on the deck.

- **Saturday, May 29, 11:00 am - 2:00 pm** [Oso Negro Baking](#)

Come taste this sweet couple's insanely delicious alfajores. Two delicate cornstarch butter cookies sandwiching dulce de leche, a creamy thick caramel made from sweet milk. Bubbly brunch cocktails, with a few more of our favorites will be served on deck.

- **Friday, June 4th 4:00 pm - 6:00 pm**

We will be closed for a PRIVATE EVENT until 6:00 pm.

- **Friday, June 4th 6:00 pm - 8:00 pm**

Shipyard Deck & Bar open for pick-up and delightful Amaranico Manhattans and Bianca Negronis.

- **Saturday, June 5th 11:00 am - 2:00 pm** [Black Magic Sweets \(BMS\)](#)

Owner and Pastry Chef Aliyah Davis started BMS with a simple philosophy, to create desserts so good, they could only be magic. Her sustainably driven bakery is just that. Come celebrate a beautiful Saturday + support women-owned, local business.

- **Tuesday, June 8th 4:00 pm - 8:00 pm** [Pancita](#)

Janet Becerra and Jonathan Ragsdale started Pancita as a Black Lives Matter fundraiser, turned side-hustle pop-up featuring comfort foods from Becerra's Mexican heritage. Join us for cocktails and delights on a not-normally open evening in the Shipyard.

Expect more pop-up events throughout the spring and summer! Fast Penny Spirits Bottle Shop and Shipyard Deck is open Fridays 4 pm to 8 pm and Saturdays 11 am to 2 pm and by appointment at 1138 W Ewing St, Suite B, Seattle, WA 98119.

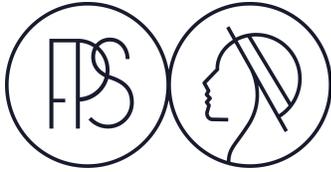
For more information on these and future events, follow Fast Penny on Instagram @fastpennyspirits.

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[About Fast Penny Spirits](#)

Fast Penny Spirits is a woman-owned and operated amaro distillery. Based in a Seattle shipyard, the company is committed to stirring up change. Blended with a combination of the highest-quality, wild-crafted, organic, and consciously-sourced botanicals, Fast Penny's amari are rich, herbaceous, and captivating. Their Italian style amari, Amaranico and Amaranico Bianca, are beautifully complex to sip on their own or swirl into a cocktail. With a constant eye on environmental impact and a 3% give back

program, Fast Penny Spirits is dedicated to supporting and empowering other women, local communities, and the beverage industry. For more information, please visit www.fastpennyspirits.com.



About Amaro

Amaro started in the medicine cabinet before they made their way to the bar cart. In the 18th and 19th century, monks and pharmacists would forage for local botanicals and infuse them in wine and neutral alcohol to be used for treating different ailments. They started with tinctures and blended many botanicals together to create their elixir. To make it more palatable, they added sugar such as honey, cane, and beet sugar. In the 1800s, amaro went from medicine to a part of the Italian/European drinking culture.

While amaro translates to “bitter” in Italian, its flavor can vary widely from sweet to umami. Fast Penny Spirits, Amaro and Amaro Bianca, offers a balance of bitter and herbaceous.