

SUMMER RETREAT

STRAIGHT RYE WHISKEY FINISHED IN WHITE PORT CASKS



EXPLORATORY CASK SERIES

A sensory journey

Let your senses take you on a retreat with rye whiskey aged in white port barrels. A port style rarely found in north america, it's similar to a vinho verde with fresh floral notes and a nice acidity that compliments the robust sweet and spicy profiles of the rye whiskey.

Profiles of toasted almonds, and and zesty orange marmalade, leaving a vibrant impression on the palate. Delight in the subtle acidity enhancing the whiskey's freshness.



SENSORY NOTES



Honey covered almonds on crusty toast



Toasted almonds, orange marmalade, bright white grape



Hints of cinnamon and chile with drizzled caramel and hint of oak.

BLENDING CASKS

Release Number 24-003

MASHBILL No. 1

95 % rye

5% malted barley

MASHBILL No.2

45% corn

51% rye

4% malted barley

FINISHING & MATURATION

American White Oak Char #4 (200L Cask)-7 years

Ex-White Port Casks 228L 3-5 months









DESCRIPTION

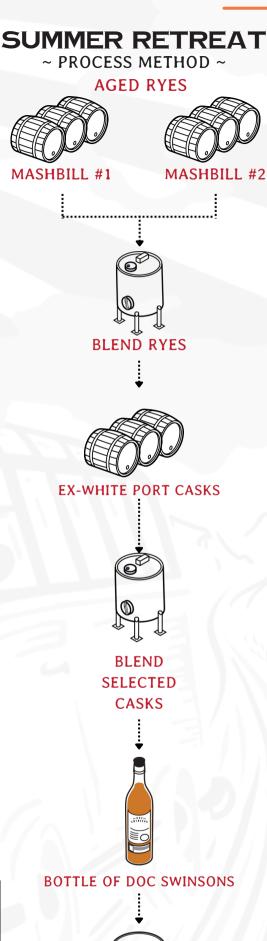
Working with several port casks types over the years when offered the opportunity to work with white port casks, we jumped on the opportunity.

These casks are hard to find as white port can be elusive in comparison to it's better known siblings. These casks are more similar in a lot of ways to a vinho verde but with often more residual sweetness.

The acidy from certain grapes used as well as using casks to age these ports combine to create a unique vibrancy that comes through the more intense profiles of a high rye whiskey. these marry to create a unique an bright performance on your palate.







YOUR ENJOYMENT