

# CHERRY BOUNCE

In Northern Michigan, cherry trees are everywhere. Each year, around the middle of May, they begin to bloom, turning thousands of acres of cherry orchards flowery white and buzzing with bees. By July, the branches of the trees bend down under the weight of the fruit at peak ripeness. It is precisely at this moment that we harvest the tart Montmorency cherries used in our Cherry Bounce. The celebration of this annual routine is captured in every bottle of this fine liqueur.

**TASTING NOTES** The aroma of fresh tart cherries, subtle whiskey, light clove and vanilla create a flavor balance of sweet and sour, complemented by the delicate whiskey heat, the depth of the barrel, and a hint of dark cooking spices.

## STYLE

Fresh Cherry Liqueur

## BASE

High-proof whiskey

## SIZE

750ml

## ABV

24% (48 proof)

## SHELF PRICE

\$37.99

## MANUFACTURER

Mammoth Distilling, LLC

## MLCC PRODUCT CODE

29586

## DISTRIBUTOR

Imperial Beverage



**PRODUCT NOTES** No, Mammoth does not have thousands of Mason jars gently resting in canning sheds behind our distillery. But our version of Cherry Bounce does start with local tart Montmorency cherries grown continuously for four generations by our neighbors up the road at Shooks Farm. We macerate the cherries in Mammoth Whiskey for several weeks before pressing them to expel the liquid and separate the solids. This cherry-infused whiskey is then barreled for several more weeks in our recently used bourbon and rye casks.

In the barrel, Mammoth Cherry Bounce develops a deep, complex flavor and woody, chocolatey tannins. After aging, we transfer the spirit into a stainless steel blending tank to add our spice blend, highlighted by clove and vanilla beans, and sweetener. Rather than sugar, we sweeten the bounce with a cherry reduction prepared for us by Brownwood Farms, another local cherry farmer. This cherry liqueur is very versatile and can be enjoyed over ice, added to sparkling wine, or as a replacement for sweet vermouth in a Manhattan.