

NORTHERN RYE NO. 01

LIMITED RELEASE

Northern Rye No. 01 contains a blend of 14% straight Michigan Wheeler rye aged in first-use, char level 3 and 4 Minnesota and Missouri white oak barrels and 86% 15, 16 and 17-year-old rye from Alberta, Canada aged in second- and third-fill American casks. These whiskeys were then married in a series of very small blends to create the layered, nuanced character unique to this premier release of Northern Rye.

TASTING NOTES Notice aromatic pears and ginger on the nose. The palate begins with sweet-tart apples, baking spices and fresh rye bread, then progresses into oak, leather and honeycomb, which linger into a dry finish.

STYLE

Northern Rye

SIZE 750ml

ABV 50% (100 proof)

SHELF PRICE \$65.99

MANUFACTURER

Mammoth Distilling, LLC

MLCC PRODUCT CODE

27725

DISTRIBUTOR

Imperial Beverage (MI)



PRODUCT NOTES Rye is an incredibly flavorful grain known for being somewhat spicy and peppery. However, using various fermentation and distillation techniques, beautiful notes of fruit and grass can also be introduced to a rye-based whiskey during esterification. Exposure to wood can add further depth and structure, introducing more traditional flavors like vanilla, caramel and baking spices. Because the layering and balancing of flavors is a hallmark of Northern Rye, we utilize both new and used wood in the aging process to create novel blending components. The mastery of this style is demonstrated through the art of blending a diverse array of whiskeys, selected from stocks created through these techniques, and crafting a unique spirit that harmoniously demonstrates this wide range of possibility.

Northern Rye No. 01 was created using components and techniques that fully highlight this new style of whiskey. One component was distilled from Michigan Wheeler rye and aged in two types of new American oak: Minnesota oak, which has a tighter grain pattern and higher levels of tannins, and Missouri oak, which is softer and higher in lactones that contribute a more traditional sweetness up front. A second component was distilled in Alberta, Canada and aged in second- and third-use casks, letting the spirit esterify and develop bright, delicate fruit tones that deliver so much nuance. Finally, by rebarreling portions of the Canadian component into new charred oak barrels, and further aging other portions with French oak staves, we achieved this release's perfect balance of grain and wood.