

NORTHERN RYE NO. 02

LIMITED RELEASE

Northern Rye No. 02 contains a blend of 11% straight Michigan Wheeler rye aged in first-use, char level 3 Missouri white oak barrels, 21% 18-year Alberta rye finished in American Oak Port barrels from 45 North Vineyard & Winery, 20% 18-year Alberta rye finished in Bonobo Winery's Estate Pinot Noir French oak barrels, and 48% 15, 16, and 18-year Alberta rye in second- and third-fill American casks.

TASTING NOTES Gingersnap and fig on the nose, followed by strawberry jam, tobacco and grass, warming into pink peppercorn and ripe pear, with a long velvety finish of sweet challah bread, port and leather.

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 The distinct spiciness of rye can be complemented by notes of fruit and grass, produced through esterification. Exposure to wood adds further depth and structure, introducing flavors like vanilla, caramel and baking spices. Northern Rye No. 02 was created using components and techniques that further explore this new style of whiskey first introduced with our release of Northern Rye No. 01 in the fall of 2022. The similarities end there however, as the remaining components of No. 02 were each finished in used wood, several of which carry notes introduced through casks from two of Northern Michigan's finest wineries: American Oak Port Barrels from 45 North Vineyard & Winery and Bonobo Winery's Estate Pinot Noir French Oak barrels.

A great port-style wine from 45 North is made from locally grown Merlot Cab Franc and Marquette grapes, blended and stabilized with Mammoth-distilled brandy, and aged in American Oak casks. We aged 18-year Alberta Rye in these used casks for one month, creating a component with deep tones of dark fruit and caramelized sugar. Another blend of 18-year Alberta Rye was finished in Bonobo Winery's Estate Pinot Noir French oak barrels for 5 months, allowing the Pinot Noir to delicately accompany the subtle and nuanced fruit esters in the rye. Two more small blends of 15-, 16-, and 18-year Alberta rye were aged and finished in second- and third-use Missouri and Minnesota oak casks. All these blends were then carefully married to showcase this amazing interaction of rye, oak, and Northern Michigan wine.