

NORTHERN SINGLE MALT

LIMITED RELEASE

Northern Single Malt Whiskey is crafted exclusively from 100% Conlon barley smoked with peat harvested from a Northern Michigan bog. Double-pot distilled to best capture the flavor profile of its mash bill, the whiskey is then aged in second-use bourbon and rye barrels at 110 proof before being slightly proofed down to a bottle strength of 100.

TASTING NOTES Upfront, the nose yields delicate notes of fall leaves and a bonfire on a cool day, giving way to hints of apricot and honey; the palate opens to savory cracker-like grains complemented by lingering notes of vanilla and fresh bread with a balanced finish of dried tobacco, caramel and lasting notes of bees wax.

STYLE

Northern Single Malt

SIZE 750ml

ABV 50% (100 proof)

SHELF PRICE \$69.99

MANUFACTURER

Mammoth Distilling, LLC

MLCC PRODUCT CODE

31185

DISTRIBUTOR

Imperial Beverage (MI)



PRODUCT NOTES What is peat and why does it matter? Peat is an accumulation of partially decayed vegetation or organic matter, and because organic matter accumulates over thousands of years, peat deposits provide records of past vegetation and climate by preserving plant remains. The word terroir is literally translated as “earth or soil,” so by smoking malt with peat, you’re effectively transmitting the 1000+ year snapshot of a region’s particular soil into the flavor of the grain. In comparing Northern Single Malt to its forefather (Single Malt Scotch), both are made from a base solely comprised of malted barley, smoked using peat from its respecting region. The barley is then mashed and double-pot distilled to preserve the character and flavor of the distillate.

Additionally, both are also aged in second-use casks to delicately balance forward notes of grain supported, rather than obscured by, the oak wood of the barrel. While the process is identical, the differences arise from the flavor contributed by the grain and peat harvested in each region. Scotland, being surrounded by the Atlantic Ocean, produces peat that reflects that salt and iodine which, when combined with the unique makeup of Scotland’s soil, leads to its distinct profile of medicinal like creosote derived phenolics and salinity. In Michigan, surrounded by the largest source of freshwater in the world, produces peat-smoked Michigan-grown barley that lends itself to cleaner, more delicate fruit forward phenolics that also let the character of the barley shine through.