

SINGLE BARREL: PRIVATE SELECT

NORTHERN RYE

Hand-picked by retailers, private clubs and whiskey aficionados. Choose from a variety of barrels aging in our rick house then brand it as your own with custom-labeled bottles. Each of our single barrel selections is an exceptional example of Mammoth Northern Rye. Matured in a combination of carefully selected new wood and second-fill casks, the result is a new expression of whiskey. One that balances American traditions with old-world techniques to create a bright and complex spirit that is supported, rather than obscured, by oak.

TASTING NOTES Each single barrel is bottled at cask strength, to allow the consumer to experience the full range of flavors that Northern Rye has to offer.

STYLE

Northern Rye

SIZE 750ml

ABV Cask Strength

SHELF PRICE

TIER 1 / COPPER:
\$69.99

TIER 2 / GOLD:
\$89.99

MLCC PRODUCT CODE

TIER 1 / COPPER:
26224

TIER 2 / GOLD:
26225

MANUFACTURER

Mammoth Distilling, LLC

DISTRIBUTOR

Imperial Beverage



PRODUCT NOTES Rye is an incredibly flavorful grain known for being somewhat spicy and peppery. During extended cold-weather aging, beautiful notes of fruit and grass can also be introduced to a rye-based whiskey during esterification. Exposure to wood introduces 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 structure and depth, without overpowering the nuanced character of the grain itself.

One of the keys to making Northern Rye is cold-climate maturation. Colder air has a higher oxygen content which allows for more of a chemical process called esterification, which is, essentially, creating new desirable flavor compounds. Resting in an ambient-temperature rick house in the unique 45th parallel, each aging barrel develops character from variable wood contact and a highly volatile aging environment. The resulting spirits are almost impossible to reproduce outside of our unique Northern Michigan microclimate.