

NORTHERN RYE NO. 03

LIMITED RELEASE

Northern Rye No. 03 contains a blend of 18% straight Michigan Wheeler rye aged in first-use Missouri oak barrels, 29% 19-year Alberta rye aged in second- and third-use oak barrels, 20% 15-year Alberta rye aged on cherry wood staves, and various smaller fractions of 16, 17, and 18-year Alberta rye aged in cherry brandy barrels, steeped in cherry blossoms, or finished in various French and American oak barrels.

TASTING NOTES Bright Montmorency tart cherries and dates on the nose leading into cinnamon spice and luscious and full notes of vanilla and cola, with a warm lingering finish of fresh baked cherry cobbler and brown sugar.

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 inspiration behind the blending layers of Northern Rye No. 03 was to capture the full essence of a Northern Michigan cherry harvest, drawing flavor and nuance from the entire spectrum of the tree. A range of rye whiskeys were exposed, through various techniques, to late-spring cherry blossoms, mature but uncharred cherry wood, and the complex structure of Mammoth's cherry brandy barrels. To capture the delicate oils and floral essence of the cherry blossoms, they were first frozen to prevent imparting bitterness from the chlorophyll, before steeping in a chilled blend of 16-18 year rye for a quick 48 hours. This cold-infused fraction imparts an elegant aromatic layer that harmonizes well with the other wood and grain components used to build this blend.

This blend's depth and structure comes from natural cherry wood, rich in sugars and tannins, which was seasoned and cured to reduce bitterness, but not charred, preserving its natural essence. Exposed to these staves for just two weeks, the whiskey captured the sweet, vanilla-like flavors but not the overpowering tannins. Tremendous complexity in this blend comes from a rye fraction first aged in bourbon barrels, then further aged another 30 months in Mammoth's Montmorency cherry brandy barrels. This long aging process delivers fruity, brandy-rich flavors and incredible wood character. With a precise balance of florals, subtle sweetness, and deep, mature rye quality, Northern Rye No. 03 is a testament to the artistry of blending and the terroir of Michigan cherries..