# NORTHERN RYE NO. 04

## LIMITED RELEASE

Northern Rye No. 04 contains a blend of 58% 2005 rye, 15% three-year-old Michigan Wheeler rye aged in Bee Well cider barrels, 13% 17-year Alberta rye aged in second-use bourbon barrels, 7% 2005 rye finished in Mammoth apple brandy barrels, 4% 2004 rye aged in a 12-year-old Rhode Island Greening pommeau barrel from Tandem Ciders, and 3% 2004 rye rested on French oak.


**TASTING NOTES** Crisp green apple, caramelized sugar and rough-cut oats on the nose, evolves into vanilla, charred oak, Bartlett pear and candied pecans; with a very long, complex finish of strawberry, dried tobacco and honey.

**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** Northern Rye No. 04 builds on our core idea that mature rye can be shaped in purposeful ways by its surrounding landscape. The foundation is a long aged Canadian rye selected for its naturally bright apple and pear tones, attributes developed over many years in second-use barrels and a cool northern climate. Those inherent fruit esters set the direction for the blend. To reinforce that profile, another component was finished in Bee Well cider-seasoned Woolly Rye barrels, a closed loop that began when those barrels traveled north to hold local cider before returning to Mammoth. Their influence lends a concentrated orchard character without masking grain structure or spice. Additional fractions were selected to support that frame, ensuring the apple-driven elements feel integrated, rather than imposed.

Further depth comes from components chosen for their ability to add weight while preserving the rye's elevated fruit profile. One fraction was re-aged in used bourbon barrels for caramel, vanilla and charred oak notes to broaden the mid palate without overwhelming the apple. Another was finished in barrels that held Mammoth apple brandy, made with Leelanau County fruit fermented at 45 North, adding a measured layer of baked apple, gentle tannin and subtle spice. The oldest component, a small 2004 rye fraction, rested in French oak that held Pommeau made with Rhode Island Greening apples from Tandem Ciders for more than a decade, alongside another fraction aged on French oak alone. Together these components create a whiskey that is fruit forward yet firmly anchored with grain, oak and orchard character.



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