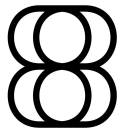


# FÅR NORTH SPIRITS



BØDALEN  
BOURBON WHISKEY

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**Story:** Bødalen \BO-dah-lynn\ is a single estate high-rye bourbon born from grains grown by head distiller Michael Swanson on his family's century old farm, then aged in Minnesota-made oak barrels. In the glass, toffee and zesty orange aromas lead into a persistent finish with dark chocolate and brown sugar notes.

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**Base Ingredients:** 60% Corn, 30% AC Hazlet Rye, 10% Malted Barley (by Vertical Malt in Crookston MN). Planted and harvested on the Swanson Family Farm.

**Processing:** Hammer milled and mashed on-site.

**Fermentation:** Open top fermented with house selected yeast for 4-5 days.

**Still:** Fritz; 500G Hybrid Pot Still by Vendome Copperworks.

**Distillation:** Double distilled to 150 proof.

**Maturation:** Aged for 18 months in new 15G oak barrels from the Barrel Mill in Avon, MN. Barrel entry proof: 118.

**Filtration:** Lightly filtered to remove barrel sediment. Non-chillfiltered.

**Availability:** Year-Round

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**Best Bourbon in Minnesota**

- American Craft Spirits Association, 2019

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94 PROOF | 6 X 750ML

UPC 851702005219