

# FÅR NORTH SPIRITS



## ROKNAR MINNESOTA RYE WHISKEY

**Story:** Roknar \ROCK-ner\ is a single estate rye whiskey born of grain grown and harvested by head distiller Michael Swanson on his family's century old farm, then aged in Minnesota-made oak barrels. Far North's focus on varietals results in complex flavors - with more rich vanilla and brown sugar notes and less of the spice often associated with rye.

**Base Ingredients:** 80% AC Hazlet Rye, 10% Corn, 10% Malted Barley (by Vertical Malts 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 16 months in new 15G oak barrels from the Barrel Mill in Avon, MN. Barrel entry proof: 118.

**Finishing:** Finished in used Cognac casks.

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

**Availability:** Year-Round



94 PROOF | 6 X 750ML

UPC 851702005028

91 POINTS

