

FÅR NORTH SPIRITS



ROKNAR

RYE WHISKEY

SAUTERNES CASK FINISH

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. Finishing in rare Sauternes casks elicit notes of apricot, honey, pecans and brown sugar.

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 Sauternes casks.

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

Availability: *Limited Release*

SAUTERNES is a sweet white wine from the Bordeaux region of France. Sauternes gets its complexity from grapes which have botrytized, meaning they have been infected by a fungus called "noble rot". As the grapes dry out, an incredible concentration of aromas and flavors emerges.



94 PROOF | 6 X 750ML

UPC 851702005028