FÅR NORTH SPIRITS



ROKNAR bonded rye whiskey

Story: Roknar \ROCK-ner\ is a single estate rye whiskey born of grain grown and harvested by head distiller Michael Swanson. We seeded AC Hazlet rye for this Roknar on Section 4 in fall of 2015. It overwintered in brutally cold temperatures with little snow cover. The following summer, we harvested an unexpected bumper crop. It was distilled and barreled in February 2018.

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 4+ years in new 53G oak barrels from the Black Swan in Park Rapids, MN.
Filtration: Lightly filtered to remove barrel sediment.
Non-chillfiltered.

Availability: Limited Release



100 PROOF | 6 X 750ML UPC 851702005356