

FÅR NORTH SPIRITS

SV • HAZLET SINGLE VARIETAL BONDED RYE WHISKEY

Story: Far North Spirits is pushing back on monoculture, growing unique, open pollinated rye grain varieties on our century-old family farm. These rye varieties are selected and farmed specifically for their flavor when distilled, a radical approach that is virtually unheard of in the industry.

This is one of the first 95% rye whiskeys Mike ever distilled. With age, it has become an exemplary expression of what Hazlet has to offer, leading with sweet caramel and creme brulee with notes of cognac and vanilla caviar.

Base Ingredients: 95% Hazlet Rye, 5% Malted Hazlet Rye (by Vertical Malt in Crookston MN)

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 6 years in new 53G oak barrels from the Barrel Mill in Avon, MN. Barrel entry proof: 118.

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

Availability: Special Release, Extremely Limited



100 PROOF | 6 X 750ML

UPC 851702005431



CERTIFIED