



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

Musketeer was originally bred for use in Western Canada. In the field, it's taller than most modern varietals and thus more susceptible to lodging, but is still well suited to overwintering in our harsh climate. In the glass, Musketeer carries distinctive baking spice notes like clove, allspice, and sandalwood, carried by stone fruit flavors with apricot and sour cherries.

Base Ingredients: 95% Musketeer Rye, 5% Malted Musketeer

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 for 18 months in new 15G oak barrels from

Black Swan in Park Rapids, MN. Barrel entry proof: 118. **Filtration:** Lightly filtered to remove barrel sediment.

Non-chillfiltered.

Availability: Special Release, Extremely Limited



94 PROOF | 6 X 750ML UPC 851702005394

