

# FÅR NORTH SPIRITS

## SV OKLON SINGLE VARIETAL 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.

Oklon was bred and developed by Oklahoma State University in 1993. In the field, it's taller than most modern varieties (>5 ft!) and thus more susceptible to lodging, and having been bred further south, produces lower yields in our harsh climate. Oklon develops a distinctive flavor profile that noses with sandalwood, caramel and fresh nutmeg, makes a bright introduction on the palate with toffee and cinnamon, and lingers on the finish with heather and buckwheat honey.

**Base Ingredients:** 95% Oklon Rye, 5% Malted Oklon 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 20 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 851702005462



### SINGLE VARIETAL FIELD RESULTS

OKLON		SECTION 10-S	
ORIGIN	OK STATE UNIV	PLANTING	SEP 2021
TYPE	OPEN POLLINATED	HARVEST	AUG 2022
SEED COLOR	GREEN	DISTILLATION	FEB 2023
YIELD	50 BUSHELS/ACRE	BOTTLING	Aug / Sep 2024