

FÅR NORTH SPIRITS

SV • HAZLET 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.

Our flagship variety, Hazlet was originally selected for its agronomic properties. It wasn't until the whiskeys came of age a few years later that its true character was revealed: Hazlet has rich vanilla notes, with less of the pepper and spice notes commonly found in rye whiskey. That characteristic vanilla is backed up by almondy nuttiness and dried fruit notes.

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 for 16 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 851702005400



SINGLE VARIETAL FIELD RESULTS

HAZLET		SECTION 10-S	
ORIGIN	SECAN	PLANTING	SEP 2021
TYPE	OPEN POLLINATED	HARVEST	AUG 2022
SEED COLOR	BLUE-GREY	DISTILLATION	MAY 2023
YIELD	55 BUSHELS/ACRE	BOTTLING	Aug/Sep 2024