

**FIVE
&20
SPIRITS**

RYE WHISKEY



Batch Number: 4

Appellation/Farms: Chautauqua County, NY

Alcohol: 90 proof 45% abv

Grain Bill: 80% New York grown rye and 20% distiller's malt

Aging: 18 months in new charred American Oak

Distilling Notes: Caramel and vanilla flavors from the charred white oak barrels come through first with a spicy rye note from the spirit. The rye becomes more assertive in the finish. Clean, dry and spicy with a nice warmth. We crafted this rye to be smoother and more approachable than many rye whiskeys. Carefully pot-distilled, specifically to be aged in smaller barrels, the spirit is balanced between the spicy grain character of rye and the sweet caramel & vanilla flavors of high quality oak barrels. Can be enjoyed both in classic cocktails like Manhattans or simply neat.

Awards: 2017 Tastings - 88 points Silver; 2017 San Francisco World Spirits - Silver; 2016 BTI - GOLD 94 (Exceptional); 2016 Wine and Food Classic - GOLD; 2015 9th Annual American Distilling Institutes - Silver & Best of category; 2015 San Francisco World Spirits - Silver; 2014 BTI 90 (Exceptional); 2014 San Francisco World Spirits - Bronze; 2014 ADI - Silver

Suggested Cocktail Recipe:

2 oz Five & 20 Rye Whiskey
1 ½ oz Strawberry Puree
¼ Galliano
Angostura Bitters
Club Soda
Orange Slice

Mix Five & 20 Whiskey, strawberry puree, splash of Galliano and a dash of Angostura over ice. Garnish with orange slice and finish with club soda.

Our distiller prefers his Rye Whiskey in a Five & 20 rocks glass with just a touch of water.