THE AMERICAN SPIRIT

RESILIENT



Aged in newly 4 charred american oak 53 gallon barrels and bottled up one single barrel at a time

Distilled at MGP in Lawrenceburg, IN

Bottled up in Pembroke, KY

Filled on 2/25/13, Bottled on 2/12/20

Mash bill 5% rye, 5% barley

Bottled at barrel strength

Non-chill filtered

On the nose, cinnamon and vanilla paraffin with mint oil, dark chocolate on toffee-butter, and freshly ground clove. On the palate, mint and dried pear lead with a lush underbelly vanilla cream, caramel wafer, and oak spice. The finish is long and warming with spice outlasting sweet ever so slowly. A gorgeous Rye for sipping neat, dangerously drinkable.

