**Appellation/Farms:** Chautauqua County

**Alcohol:** 90 proof, 45% abv

**Grain Bill:** 95% corn, 4% distiller’s malt (barley), 1% Rye

**Distilling Notes:** Made with-distilled corn mash, the nose of this whiskey is reminiscent of fresh field corn. The flavor is sweet and grainy, almost like boozy corn bread. Leaves a dry, clean finish with a slight burn.

*Hey... it's basically moonshine after all!*

**Suggested Cocktail Recipe:**

**Corn Whiskey Caramel Apple**

1.5 oz Five & 20 Corn Whiskey
1.5 oz. Apple Cider
1.5 oz. Ginger Beer
Caramel syrup

Drizzle caramel syrup on inside of pint mason jar. Add ice and remainder of ingredients. Stir gently.


7/28/19