

PORT FINISH RYE WHISKEY



Five & 20 Spirits and Brewing, Westfield, NY

Alcohol: 99 proof, 49.5% ABV

Grain Bill: 80% NY rye and 20% NY barley malt

Aging: Minimum of 18 months in new charred American Oak, then finished for 2 and ½ years in American Port Wine Casks

Distilling Notes/ Aging Notes: This whiskey started out in new, charred American oak barrels that provide the robust caramel and vanilla notes which balance the spiciness of the rye. After this initial aging, the whiskey is transferred into freshly emptied American "Port" wine casks from our own winery - Mazza Vineyards. Because the "Port" casks came from our own winery, they were filled with whiskey within 24 hours of the wine being removed. This ensures the freshness of the barrels, which provides the maximum flavor and aroma impact. The longer aging in these "Port" casks gives the whiskey a deeper, more ruby color and rich flavors and aromas of red wine, dark fruit and chocolate.

Suggested Cocktail Recipe: Enjoy this special expression of our Rye Whiskey neat, on the rocks or with a splash of water.

Awards: NY International Spirits Competition – NY Rye Distillery of the Year 2019