



RED WINE FINISH RYE

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 24 months in charred American oak barrel, then finished in our red wine casks for an additional 16 months.



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

DISTILLING NOTES/ AGING NOTES

This whiskey started out in new, charred American oak barrels that provides the robust caramel and vanilla notes which complements the spiciness of the rye. After this initial aging, the whiskey is transferred into freshly emptied wine casks from our own winery. The casks held a varietal called Regent that has a robust, fruity character and a deep red color without an excess of tannins that could exacerbate the “heat” of the whiskey. Because the 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.

TASTING NOTES

The extra aging in these wine casks gives the whiskey a rich, fruity note that complements the rye spice and caramel notes of the straight rye whiskey.

DIETARY NOTES

Vegan



Enjoy this special expression of our rye whiskey neat, on the rocks, or with a splash of water.