



TACONIC DISTILLERY®

Taconic Distillery hand crafts its spirits in small batches using the finest ingredients including natural spring water from Rolling Hills Farm, located in historic Hudson Valley. Inspired by hunting and fishing, Taconic embraces a passion for the outdoors and that passion is imprinted on all our products.

EXPERIENCE THE TASTE.

BARREL STRENGTH RYE WHISKEY

MASH: 95% RYE, 5% BARLEY | 57.5% ABV

rated

91.5

Jim Murray's
Whisky Bible



Even as a young rye, there is a unique smoothness AND sweetness to the 115 proof spirit. A touch of our limestone-rich, artisanal water imparts an extra sweet and buttery layer. Even at 115 proof, there's a velvety foundation of nutmeg and clove that help to support a bold but smooth finish. Rye lovers will appreciate the warm, spicy notes that contrast well with the mild, sweet notes on the back palate. Cask Strength is perfect nice and neat or as a cocktail base.

Aged a minimum of 6 years in New York Oak, Char 3, Coopers select, 53-gallons independent Stave Company barrels.

Taconic's water is brought to the surface through a rich deposit of Dolostone. Similar to limestone, Dolostone is rich in calcium carbonate and magnesium. These minerals help to impart another layer of rich butteriness found in our spirits.

QUALITIES

Color: Golden to deep amber

Aroma: Clean and crisp with notes of butterscotch, vanilla, caramel and a hint of charred oak

Taste: Crisp vanilla with notes of tall summer grass, caramel, nutmeg, clove, and back palate sweetness

Finish: Bold, mildly sweet with very warm spicy notes that linger

TACONIC DISTILLERY & TASTING ROOM

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