



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.

rated

90.5

Jim Murray's
Whisky Bible

FOUNDER'S RYE WHISKEY

MASH: 95% RYE, 5% BARLEY | 45% ABV

As a young rye, one might expect a particular smoothness to this 90 proof rye. It doesn't disappoint. An undercurrent of woodiness and spice gets under the tongue and tends to command the flavor, but it's the rye's mild sweetness, like summer fruit just before full ripeness, that glides it along. The finish is clean and even smoother, as mild hints of bananas and watermelon sourballs linger into a mild, mellow finish. This is a fine sipping rye.

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: Light to golden amber

Aroma: Clean and crisp with notes of vanilla, butterscotch and banana

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

Finish: Warm, mildly sweet, spicy notes that linger

TACONIC DISTILLERY & TASTING ROOM

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