



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.

NEW YORK WHEATED BOURBON

MASH: 70% CORN, 25% RED WINTER WHEAT, 5% CHOCOLATE MALT | 45% ABV

Beautiful notes of candied fruits, honey and sweet spices. The silky smoothness is enhanced by the char from 3 years spent in the New York climate.

Aged a minimum of 3 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: Dark Copper

Aroma: Sweet oak and chocolate

Taste: Vanilla, bright fruit and wheat

Finish: Creamy and spicy with soft spice notes

TACONIC DISTILLERY & TASTING ROOM

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