

S A V A G E & C O O K E

RYE WHISKEY

CALIFORNIA STRAIGHT RYE WHISKEY
FINISHED IN GRENACHE BARRELS

50% ALC./VOL. (100 PROOF)

LAYERED AND COMPLEX, DAVE PHINNEY'S HOUSE RYE

GRAIN

All grain is grown within 50 miles of the distillery. Direct relationships have been forged with local farmers and grain is grown to a precise specification. Rye makes up the bulk of the recipe, followed by corn and malted barley.

PRODUCTION

Whole kernels are delivered to the distillery and then milled and mashed on site. Following fermentation, the wash is distilled in a 20 plate, 24" Vendome Copper & Brassworks column still. Five batches of distillate are blended at a time for consistency prior to barreling.

BARRELS AND AGING

White American Oak Char #3 barrels are hand-crafted by local cooper Seguin Moreau and the Rye is aged for a minimum of three years, and often longer. All aging is done on site in one of three locations, all with ideal yet different conditions relating to temperature, humidity, sunlight and air flow.

FINISHING BARRELS

Once deemed mature by Master Distiller Jordan Via, a portion of the Bourbon is transferred to Dave Phinney's Cabernet Sauvignon barrels for a period of about two months. This additional aging adds flavor, texture and character.

WATER

Pristine water is pulled from a spring on Dave's high elevation mountain property in Alexander Valley, not far from the distillery.

MASH BILL

51% Rye, 45% Corn, 4% Malted Barley

PROFILE

Intriguing and inviting right from the start. Citrus, tropical and floral notes evolve to white pepper and toasty vanilla on the palate. Rich, layered and complete.



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