

SAVAGE & COOKE

RYE WHISKEY

CALIFORNIA STRAIGHT RYE WHISKEY
FINISHED IN GRENACHE BARRELS

50% ALC./VOL. [100 PROOF]

BOLD SPIRITS  **TIMELESS HONOR**



DOUBLE GOLD MEDAL
TAG Global
Spirits Competition



GOLD MEDAL
San Francisco International
Spirits Competition

Savage & Cooke pays homage to Mare Island's rich history as a Naval Shipyard, named after a heroic Naval ship (USS Savage) and decorated Naval Officer (Cooke), each of whom made Mare Island their home for a part of their service.

Our home, Mare Island, is a retired naval base that operated from 1854 - 1996. It was the first naval base on the West Coast, hosting over 50K workers during WWII. After two years of building renovation and distillery buildout, Savage & Cooke started distilling in spring 2019, our first house distillates hit the market in Fall 2023.

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, our distilling team transfers a portion of the Rye to Grenache barrels for a period of about two months. This additional aging adds flavor, texture and character.

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.

UPC: 8 69251 00032 6



BOTTLED AND DISTILLED BY
SAVAGE & COOKE • VALLEJO, CALIFORNIA

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