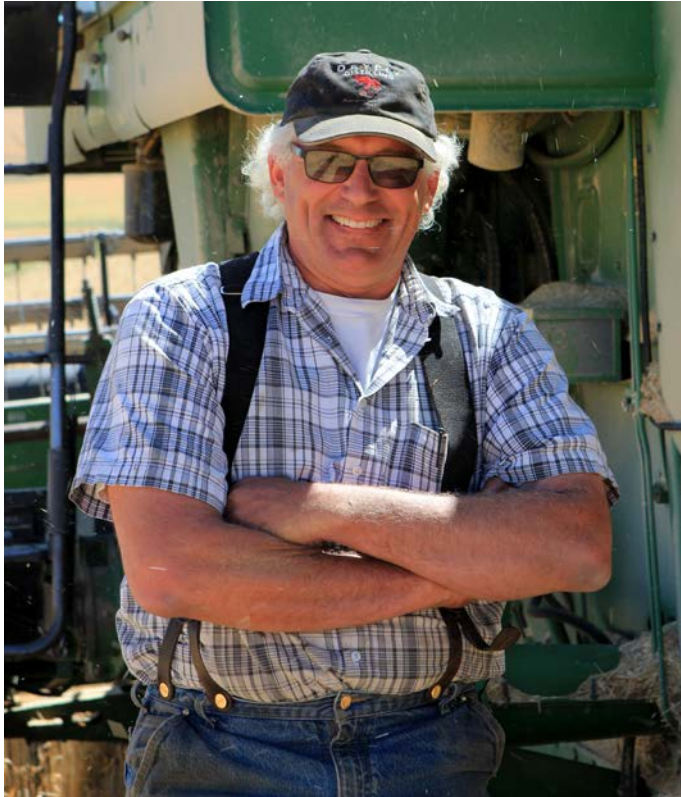


DRY FLY DISTILLING

Dry Fly Distilling's ethos is inspired by that of fly fishing – patience, persistence, and precision. Based out of Spokane, Washington, Dry Fly Distilling is a true grain-to-glass distillery making spirits from grains like Washington White Wheat and triticale. From the beginning, Dry Fly has sourced grains from local farmers like Mitch Engel (below), distilled everything on-premise in their Christian Carl still, and aged all the whiskies in 53G barrels.



In addition to the gin and whiskies, Dry Fly Distilling also makes a number of canned cocktails. These ready-to-drink beverages are made with Dry Fly's own spirits, small-batch syrups from Side Hustle Syrups, and other ingredients from the chef-owned company Spiceology.

WASHINGTON DRY GIN



Spirit Style: Gin

Base Ingredients: Neutral grain spirit made from Washington White Wheat; juniper, Fuji apple, coriander, lavender, mint, and hops

Fermentation: 6 day fermentation with added yeast

Still Type: Christian Carl pot-column hybrid

Distillation: Base spirit is triple-distilled; additional two basket distillations with botanicals

Producer: Patrick Donovan

Filtration: Chill-filtered

% Alcohol: 40%

Format: 750ml

Bts/Cs: 6

Country: United States

Region: Spokane, WA

Tasting Notes: Juniper and lavender on the nose, with genever-like quality from the apple. Aromatic start, earthy middle, and a dry finish with mint tones.

Accolades: Gold Medal in the 2016 World Spirit Awards, 96 points in the 2019 Tasting Panel Magazine