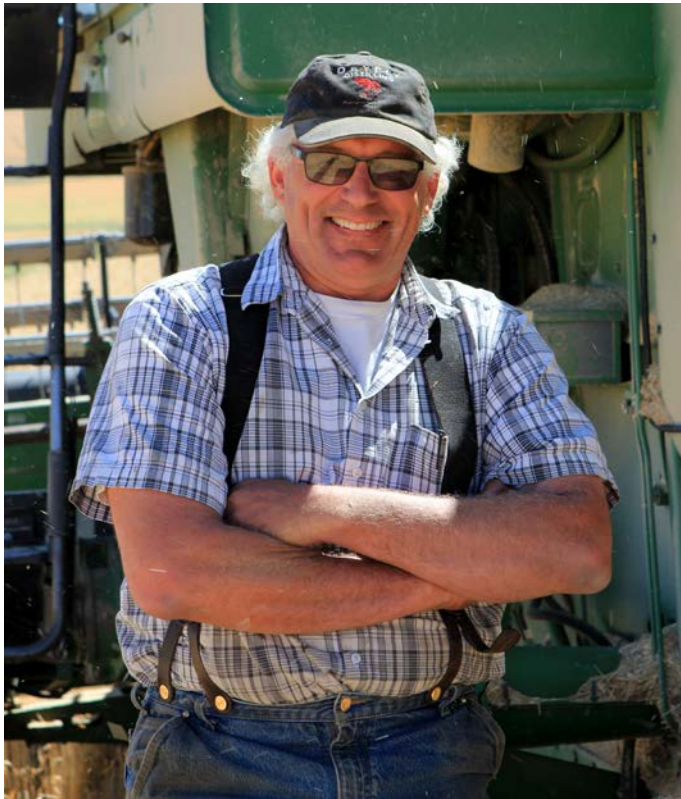


## DRY FLY DISTILLING

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.

## STRAIGHT TRITICALE WHISKEY



**Spirit Style:** Whiskey

**Base Ingredients:** 100% Triticale (a Scottish hybrid of wheat and rye)

**Fermentation:** 6 day fermentation with added yeast

**Still Type:** Christian Carl pot-column hybrid

**Distillation:** Double distillation to 120 proof

**Producer:** Patrick Donovan

**Cooperage:** Aged for 4 years in Char #3 barrels from Independent Stave Company

**Filtration:** Chill-filtered

**% Alcohol:** 45%

**Format:** 750ml

**Bts/Cs:** 6

**Country:** United States

**Region:** Spokane, WA

**Tasting Notes:** Bread-like and malty, with a nose of toffee, chocolate, leather, and blackberry

**Accolades:** 96 points in 2018 Tasting Panel Magazine