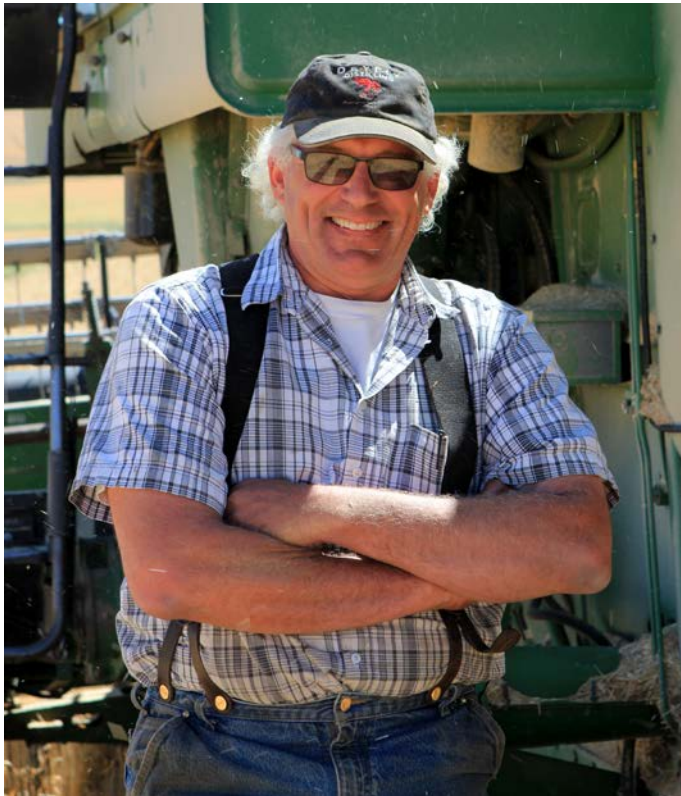


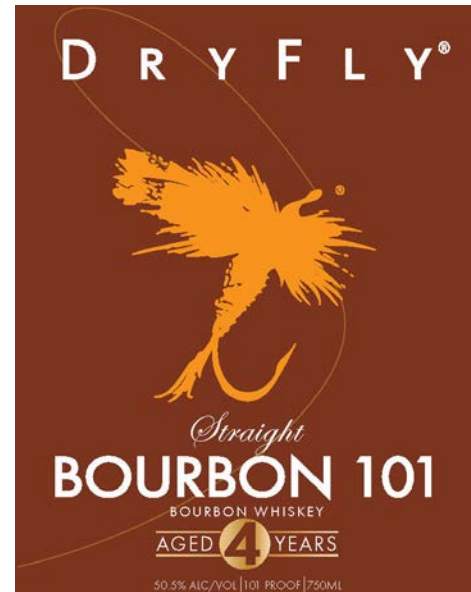
DRY FLY DISTILLING

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 BOURBON 101



Spirit Style: Whiskey

Base Ingredients: 55% Washington corn and 45% Washington Triticale

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: Non-chill filtered

% Alcohol: 50.5%

Format: 750ml

Bts/Cs: 6

Country: United States

Region: Spokane, WA

Tasting Notes: Sweet butterscotch on the nose, with notes of peach, walnut, and oatmeal. Black tea on this finish, with leather and spice

Accolades: 96 points in 2018 Tasting Panel Magazine, Gold Medal in 2014 World Spirits Awards