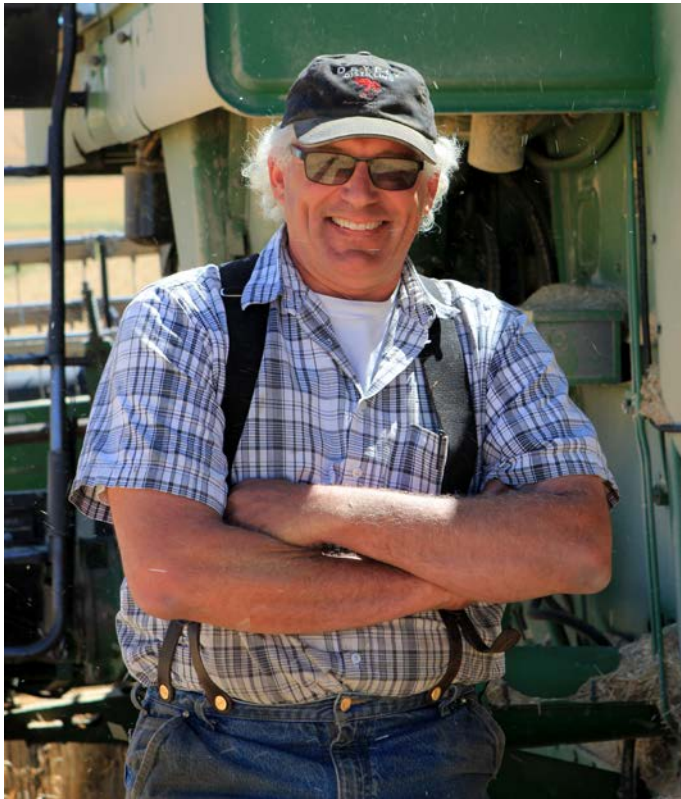


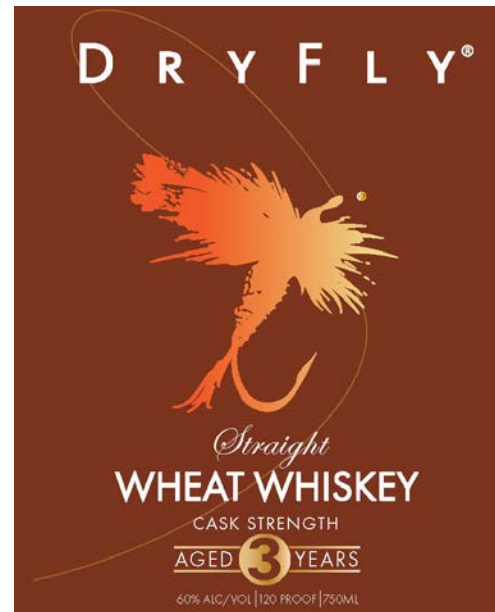
DRY FLY DISTILLING

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.

CASK STRENGTH WHEAT WHISKEY



Spirit Style: Whiskey

Base Ingredients: 100% Washington White Wheat

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 3 years in Char #3 barrels from Independent Stave Company

Filtration: Non-chill filtered

% Alcohol: 60%

Format: 750ml

Bts/Cs: 6

Country: United States

Region: Spokane, WA

Tasting Notes: Bready and delicate with a palate of banana, nut, and slight menthol; with a very dense, long finish

Accolades: Double Gold Medal in New York World Wine and Spirits Competition 2015