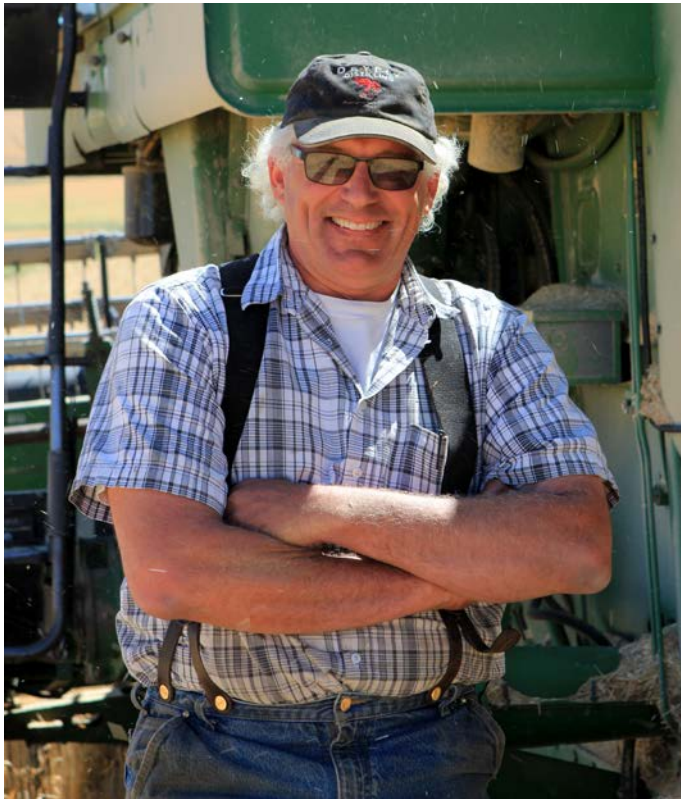


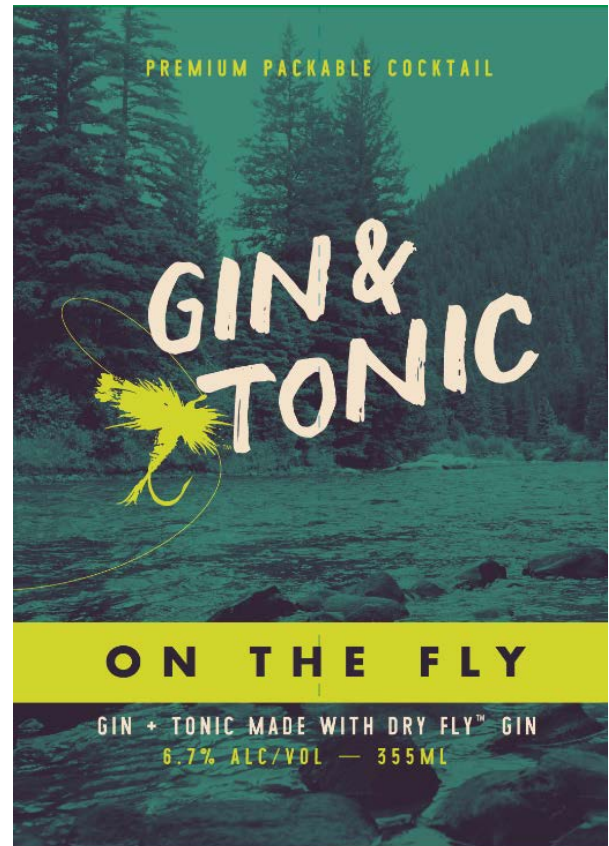
DRY FLY DISTILLING

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.

"ON THE FLY" GIN & TONIC



Spirit Style: RTD cocktail

Base Ingredients: Dry Fly Gin, Side Hustle tonic syrup, grapefruit zest, water

Production: Ingredients are blended, tanks are pressurized with CO2, pasteurized

Producer: Patrick Donovan

% Alcohol: 6.7%

Format: 12oz

Cans/Cs: 24 (6 four-packs)

Country: United States

Region: Spokane, WA

Accolades: 91 points by Tasting Panel Magazine