



SASSY SINGLE MALT RYE



copperfoxdistillery.com

THE FLAVOR JOURNEY CONTINUES!

True to our craft and wanting to bring new flavors to the whisky world, this unique single malt rye is floor malted then lightly toasted and dried in our kiln with a light to medium sassafras smoke. The sassafras root actually comes from a farm in the Northern Neck where our grain is grown. It is then aged with a progressive series of hand toasted, select seasoned, new and used applewood and oak chips inside used bourbon barrels then transferred to a second used bourbon barrel. Non-chill filtered.

TASTING NOTES

Color: Light mahogany in appearance

Nose: Aromas of anise, cinnamon and cola.

Palate: Coats the tongue with a smoky spiciness that lingers on the palate

Finish: Eventually mellows into notes of cranberries and black licorice.

A SPIRIT THAT STANDS ALONE

A unique product for:

- Consumers familiar with bourbon looking for bigger flavors and those familiar with more traditional whiskies looking for unique flavors from authentic sources
- Off Premise whisky and wine shops featuring curated selection of spirits; large selections of both Scottish single malts and American craft whiskies
- On Premise craft cocktails, "farm to table" dining, barbeque and meat driven menus and cheese and charcuterie offerings in whiskey bars

Specs/case size: 45% ABV. Available in 750 ml, Case 6 x 750 ml.