

# THE GRAINS FLIGHT

WHILST THE MAJORITY OF WHISKEY IN THE USA USES CORN OR RYE GRAINS AS THE PREDOMINANT GRAIN, MANY CRAFT DISTILLERIES HAVE STARTED EXPERIMENTING WITH OTHER GRAINS TO ACHIEVE NEW AND UNIQUE FLAVOURS. THIS FLIGHT HELPS DISPLAY JUST SOME OF THE NEW AND EXCITING WAYS WHISKEY CAN BE MADE.



## 1 KOVAL OAT

**KOVAL DISTILLERY, CHICAGO, ILLINOIS, USA - 40.0% ABV**

THIS SINGLE BARREL 100% OAT WHISKEY FROM THE FIRST DISTILLERY TO OPERATE IN CHICAGO SINCE PROHIBITION IS ONE OF THEIR MANY SINGLE GRAIN EXPRESSIONS. USING ONLY ORGANIC GRAINS FROM FARMER COLLECTIVES IN THE MID-WEST THE KOVAL DISTILLERY IS FAMOUS FOR PUSHING THE BOUNDARIES WITH DIFFERENT GRAIN VARIETIES. THEY ALSO EXPERIMENT WITH DIFFERENT VARIETIES OF OAK FOR THEIR BARRELS, IN THIS PARTICULAR CASE USING OAK BARRELS SOURCED FROM MINNESOTA.

**NOSE - OATMEAL, CREAM AND SUGAR**  
**PALATE - OAK, BAKED APPLE AND SPICE**  
**FINISH - VANILLA AND SUBTLE MINT**



## 2 BALCONES BABY BLUE CORN

**BALCONES DISTILLING, WACO, TEXAS, USA - 46.0% ABV**

BALCONES STARTED DISTILLING IN 2009 AND SINCE THEN HAVE WON A SLEW OF AWARDS FOR THEIR PRODUCTS. THEIR BABY BLUE WAS THE FIRST TEXAS WHISKEY TO HIT THE MARKET SINCE PROHIBITION; MADE FROM 100% ROASTED HEIRLOOM BLUE CORN, THIS PARTICULAR TYPE OF CORN VARIES FROM THE CORN TRADITIONALLY USED IN CORN WHISKEY PRODUCTION. BLUE CORN CONTAINS A HIGHER OIL CONTENT THAN OTHER VARIANTS WHICH BALCONES BELIEVE IMPARTS A SMOOTHER MOUTH FEEL TO THE FINAL PRODUCT. BALCONES ALSO USE CUSTOM MADE COPPER POT STILLS FROM SCOTLAND.

**NOSE - MELTED BUTTER, CINNAMON, BAKING CHOCOLATE**  
**PALATE - TROPICAL FRUIT, BROWN SUGAR, SWEET TEA**  
**FINISH - CINNAMON, OLD LEATHER, GREEN PEPPERCORN**

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## 3 FEW SINGLE MALT

**FEW SPIRITS, EVANSTON, ILLINOIS, USA - 46.5% ABV**

NAMED AS A TONGUE-IN-CHEEK REFERENCE TO FRANCIS ELIZABETH WILLARD, WHO CHAMPIONED THE TEMPERANCE MOVEMENT IN THE EVANSTON AREA. THIS SINGLE MALT EXPRESSION FROM FEW IS MADE WITH BOTH UN SMOKED AND SMOKED MALTED BARLEY (WITH CHERRY WOOD AS THE WOOD SOURCE). A LIMITED YEARLY RELEASE, ALL THE GRAINS USED ARE SOURCED WITHIN 100 MILES OF EVANSTON, THE RESULTING SPIRIT IS THEN AGED IN EX-BOURBON CASKS.

**NOSE - MOLASSES, BROWN SUGAR, NUTMEG**

**PALATE - SMOOTH, SPICY WITH SOME SUBTLE CITRUS**

**FINISH - OAK AND GRASSY FINISH**



## 4 DRY FLY WHEAT CASK STRENGTH

**DRY FLY DISTILLING, SPOKANE, WASHINGTON, USA - 60.0% ABV**

ALL OF THE DRY FLY DISTILLING INGREDIENTS ARE SOURCED LOCALLY AND THE MAJORITY OF THEIR BUILDING MATERIALS ARE SOURCED FROM LOCAL BUSINESSES. THE COMPANY WAS ALSO THE FIRST DISTILLERY IN WASHINGTON SINCE PROHIBITION AND WAS FUNDAMENTAL IN CHANGING THE LEGISLATION ALLOWING OTHER CRAFT DISTILLERIES TO OPEN WITHIN THE STATE. MADE FROM 100% LOCAL SOFT WHITE WHEAT THIS 3 YEAR OLD WHISKEY IS FAR SMOOTHER THAN ITS ABV WOULD SUGGEST.

**NOSE - CANDIED FRUIT, WHIPPED HONEY AND TOFFEE**

**PALATE - BUTTER, VANILLA, CARDAMOM AND PEPPER**

**FINISH - TOASTED OAK AND SPICE**

