



LONG ROAD DISTILLERS

WHEAT WHISKY

FINISHED IN MAPLE SYRUP BARRELS

SPECS:

93 PROOF
46.5% ABV.

MLCC CODE
#19039

SHELF PRICE
\$39.99

LICENSEE PRICE
\$33.92



PER CASE

WE SOURCE INGREDIENTS, NOT SPIRITS.

WASH/MASH BILL:

100% RED WINTER WHEAT
Grown by our friends at Heffron Farms in
Belding, Michigan



The result is an authentically crafted, pure Michigan whisky, with hints of vanilla, butter and toffee on the nose and at first taste, and a rich, long finish from time spent in the maple barrels.

CHARACTERISITICS:

“OUR WHEAT WHISKY WITH A TOUCH OF MICHIGAN MAPLE”

Sometimes, taking the long road leads you to a familiar place. In the case of this whisky, we've brought together two of our favorite local flavors: Long Road Wheat Whisky and pure Michigan maple syrup produced in Michigan's Upper Peninsula.

We start with our original Wheat Whisky, fermented and distilled from red winter wheat grown at Heffron Farms in Belding, MI, and age it for over a year in new American oak barrels. Then, we finish the whisky in barrels used to age Michigan maple syrup for several months.

PROCESS AND TECHNIQUES:

- Milled from locally-sourced whole grain and fermented on-site
- Twice distilled on our 500 gallon Vendome copper pot still
- Aged in charred new American oak barrels from the Barrel Mill
- Finished in barrels previously used to age Michigan Maple Syrup for several months
- Non-chill filtered to retain flavor and body
- Not treated with any carbon or charcoal filtration techniques

TASTING NOTES:

- Subtle vanilla candy on the nose
- Hints of vanilla toffee and cream of wheat
- Mild fruit and spice at first taste
- Sweet notes of caramelized pecan on the palate
- Long, rich finish with sweet undertones of maple and caramel

DISTILLED & BOTTLED BY LONG ROAD DISTILLERS
537 LEONARD STREET NW. GRAND RAPIDS, MI

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