

REDWOOD ESTD. EMPIRE MMXV

BOTTLED IN BOND

ROCKET TOP

STRAIGHT RYE WHISKEY



SINGLE SEASON, SINGLE DISTILLERY

This rare whiskey was bottled under the strict tenets of the Bottled-in-Bond Act of 1897. Aged in the temperate climate of the Northern California coast, the original distillate was altered only by the addition of pure water from the Russian River Valley aquifer. This is the purest expression of Redwood Empire's craft.

BOTTLED IN BOND

DISTILLED GRAIN TO GLASS, SONOMA COUNTY, CALIFORNIA

MASTER
DISTILLER

J. Duckhorn

BATCH NO. 001

DISTILLING SEASON:	BOTTLING:	LOT SIZE:
SPRING 2016	SUMMER 2021	26 BBLs

MASH BILL :

87% Rye 7% Malted Barley 6% Wheat

COLOR:

Sepia, brick

PROOF:
100

NOSE:

sandalwood, clove,
parsnip, dry leaves

PALATE:

black pepper, coffee
grounds, leather, rich malt

ROCKET TOP

LATITUDE 40.31194, LONGITUDE -123.97167

The Redwood Empire stretches from San Francisco to Humboldt Bay and on to the Oregon border. The region is home to majestic coastal redwoods, some more than 2,000 years old. The Patriarch Forest in Humboldt Redwoods State Park is home to Rocket Top, a tree reminiscent of a 365-foot-tall bottle rocket. This rye is as complex and extraordinary as the tree it represents.

365 FT

305 FT



ROCKET TOP =

365 FT. TALL

60 FT TALLER THAN THE
STATUE OF LIBERTY

MAKING ROCKET TOP STRAIGHT RYE WHISKEY

All aspects of the spirit production process are preformed onsite and add a level of control and dedication to ensure both the quality and consistency of the product. This process includes mashing, fermentation, distillation, aging, blending, and botng.



SELECTING THE RAW INGREDIENTS

The craft and complexity of Rocket Top Rye started in Spring 2016. Different mash bills were selected to ultimately deliver a wide range of whiskey expressions to use in the crafting of the final blend. In fact, no two mash bills were identical, and that resulted in exceptional balance and depth of flavor. The mash bills ranged from 56% rye to 90% rye to emphasize the bold flavor of the rye and tempered it only slightly with malted barley and wheat.



COOKING THE MASH & FERMENTATION

Using water sourced from our Russian River aquifer, we cook the mash and then ferment it for approximately 7 days.

DISTILLED IN A CUSTOM-MADE STILL

The fermented mash is pumped in a continuous column still from Headframe Spirits Manufacturing out of Butte, MT. Continuous distillation generally produces an overall more consistent product and streamlined process.

AGED IN 53-GALLON BARRELS IN NORTHERN CALIFORNIA

Rocket Top Rye has been aged a minimum 5 years in 53-gallon American White Oak (*quercus alba*) barrels. Most barrels are toasted and charred to level 3. We barreled down between 110-120 proof in order to extract both the tannins and sugar from the wood.



THE ART OF BLENDING

In Summer 2021 we taste through 100+ barrels to select the top 26 barrels that come together for the best balance and expression. Finding the right combination of barrels that elevate the overall product is as personal to each distiller as the distillation process. It cannot be rushed or forced; it must be forged with patience passion and palate.

The final mash bill for Rocket Top Rye is: 87% Rye, 7% Malted Barely, and 6% Wheat. This a high Rye whiskey that showcases the best of what the grain has to offer.

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ESTD. **EMPIRE** MMXV
WHISKEY

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B O T T L E D I N B O N D