JOHN JACOB RYE WHISKEY "ORIGINAL DOUBLE BARREL RYE"

GRAIN BILL:

85% Rye and 15% malted 6-row barley. We mash-in finely ground grain to release the full flavor of the small crop rye grown for us in Washington and in Oregon's Willamette Valley – the "Rye Capital of the World".

BARRELING:

John Jacob Rye Whiskey begins the aging process in a 25 gallon, new American White Oak barrel, #3 char. The barrel is about 1/2 the size of a standard whiskey barrel. This increased surface area accelerates development of John Jacobs characteristic flavor layers and color.

After a year, we transfer the young whiskey to a used bourbon oak barrel to decrease tannins while building nuanced flavors and smoothness.



Sunset Magazine calls John Jacob Rye *"Genius in a Bottle"* One of the *"75 Reasons to Love the West"*



OLD MISCHIEVOUS WAYS by Paul Ritums, Local 360, Seattle

2 oz John Jacob Rye Whiskey ½ oz Spice Simple Syrup 2 dashes Angosturn Bitters Wide strip orange peel

In a mixing glass, combine all liquid ingredients, add ice and stir well until chilled. Strain into an ice-filled Old Fashioned glass. Take wide strip of orange peel and express oils over glass and run peel around rim and place in finished cocktail.

"Love the food - love this cocktail" -Mike & Patti, owners, Mischief Distillery

SPICED SIMPLE SYRUP

1½ cup fine sugar1 TBSP chopped,
dried orange peel½ cup light brown sugar6 whole cloves2 cups water1 cinnamon stick

Combine all ingredients in a pot & bring to a boil stirring until sugar is dissolved Once boiling, reduce heat and simmer 15 minutes. Remove from heat and let cool. Filter out solids using a fine mesh strainer. Bottle and keep refrigerated.

Lightly tap mint in a pint glass, add crushed ice. Place other ingredients except soda in a shaker, shake til

cold and strain into pint glass, top

with soda. Garnish with mint sprig.

JOHN JACOB'S

PEACH JULIP by Matt Harvey, Young's Market Co.

1 1/2 oz John Jacob Rye

³/₄ oz Giffard Peach ¹/₄ oz lemon juice

6 to 7 mint leaves

Soda

Craft Mixologist



Proud to be distributed by Young's Market Co.

Fremont Mischief Distillery & Tasting Room 132 N Canal St., Seattle, WA 206-632-0957 fremontmischief.com See our website to find some Mischief near you & more great cocktail recipes. Like us on Facebook

Watch Funk Love Make his signature "Manhattan Squared." Go to fremontmischief.com "Bartender's Mixing It Up"- find short videos, renown cocktails!