

LEGENDARY WHISKEY BLENDERS

# SOLERA METHOD

 $i \mathrel{>\!\!\!|} \mathsf{STRAIGHT}$  RYE WHISKEY FINISHED IN RUM CASKS $\mathrel{|\!\!|} \mathrel{<\!\!\!|} \mathrel{<\!\!\!|}$ 



# ALTER EGO SERIES

Rye whiskey and rum are a natural complement, and Doc Swinson's straight rye whiskey finished in rum casks employs methods found in the Spanish sherry bodegas, and blending techniques of South and Central America to create this nuanced and award-winning whiskey.

### **HOW TO DRINK**

It is spectacular neat, but we also find it goes well with ice or in a classic cocktail such as an old-fashioned, Manhattan, or Sazerac.



2022-2023 AWARDS

### **SOLERA METHOD RYE**



#### **DOC SWINSON'S**

"Best Independent Bottler" 2022 Ascot Awards

**2022 WA State Bourbon Distillery of the Year** *New York International Spirits Competition* 

### FINALIST | Best Whiskey

Tales of the Cocktail, Ascot Awards, S.F. World Spirits Competition



### SENSORY NOTES



Slight smoke, caramel apples, poached spiced pears



Peach pit, cherry blossom, molasses, anise, velvet tides of fig, vanilla frosting, Caribbean spice cake



A crowd pleaser for non-rye drinkers yet robust and exciting for the seasoned rye lover.

# **BLENDING CASKS**

### Rye No. 1

95% rye 5% malted barley

### Rye No. 2

51% rye 45% corn

4% malted barley

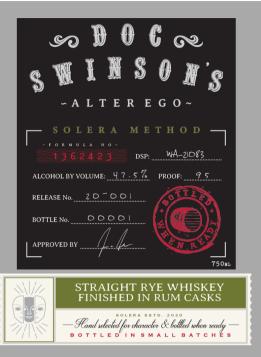
### FINISHING & MATURATION

### **Rum Origins**

St. Croix, Trinidad, Venezuela, Jamaica aged up to 8 years in a variety of casks then our exbourbon casks before entering the solera system







# **DESCRIPTION**

Doc's Alter Ego Rye Whiskey Finished in Rum Casks was pulled straight from the dream book of Doc's Master Blender, Jesse Parker. We start this process by using our ex-bourbon barrels to age a proprietary blend of rums. These fruity profiles dig their way into the casks until the rum is dumped out. Then, those casks are used to create our cascading solera system.

We next add a blend of two different aged rye whiskies to the rum-soaked casks that adopt some of the characteristics of that spirit. For each bottling we pull a small portion of the rye out of the bottom layer of barrels and bottle it. The portion removed is replaced with a similar portion from the barrels above it. We repeat this process and add in the new blend on the top. This allows the older whiskies to "teach" the younger ones, creating an ever-aging product with many layers of complexity. Think of a chocolate fountain, but with whiskey.





