



BONTICOU CRAG

STRAIGHT RYE MALT WHISKY

*An homage to Pre-Prohibition
New York whisky.*

Bonticou Crag is a 100% single malt rye made of heirloom varietals from Coppersea's own and neighboring Hudson Valley farms. We name it for the rocky prominence overlooking our farm at the northern end of the Shawangunk Ridge.

We floor malt the rye in our own malt house in the traditional manner, hand-raking daily to ensure proper aeration in the sprouting grain and then lightly kiln-toasting to dry and preserve.

Open-top fermentation infuses the mash with additional local terroir from ambient yeast and other microflora. As with all of our "Heritage Methods Distilled" products, we twice-distill in True Fire Copper, direct-fired simple alembic stills, and barrel age our spirits at the ultra-low proof of 105.

DISTILLATION: MASH BILL 100% MALTED RYE.

BOTTLED AT 96 PROOF / 48% ABV



TASTING NOTES *Nose offers hints of baking spices. Opens on the palate with blackberry, cinnamon and allspice, then yields to caramel, toasted biscuit, vanilla, and pepper, with lingering finish of raw honey and nutmeg.*

TO SERVE *A rich tasting rye, Coppersea's Bonticou Crag Straight Rye Malt Whisky, can be enjoyed neat, on the rocks, with a drop of water or in a simple classic cocktails.*



Using Heritage Methods Distilling to make amazing spirits with true Hudson Valley terroir

THE GRAIN Coppersea is a true “grain-to-glass” farm distillery, operating an organic 75-acre farm. We use only heirloom varieties of rye, corn, and barley from our own and select Hudson Valley farms.

FLOOR MALTING In early 2012 we became the first distillery in New York to floor malt its own grain. We use exclusively malt from our own malt house, enabling us to commit to 100% Hudson Valley grains, and never use industrial enzymes in our mashes.

OPEN TOP FERMENTATION Open fermentation allows ambient yeasts and other microflora to give the mash extra terroir and seasonal variation. Long cycles allow additional flavor components unavailable in faster yield-driven processes.

“TRUE FIRE COPPER” DIRECT FIRED STILLS Coppersea is one of only a handful of whisky distilleries that use direct-fired stills. Direct fire creates heavy organic “pyrolysis compounds” exclusive to flame-heated whiskies, granting all of Coppersea’s spirits rich mouthfeel and balance from nose-to-palate, and truly distinguishing our whiskies in the glass.

LOW PROOF BARRELING Barreling at 105 proof allows more balanced extraction of water (fruity) and alcohol (vanilla & caramel) soluble compounds from the wood. Low-proof barreling also means adding only a modest amount of proofing water, ensuring minimal dilution from the barrel-proof spirit.

HUDSON VALLEY
New York
COPPERSEA
HERITAGE DISTILLING METHODS