



BONTICOU CRAG

BOTTLED-IN-BOND RYE MALT WHISKY

Limited release of Coppersea's 100% Rye Malt Whisky

The Bottled-in-Bond release of the Bonticou Crag fulfills our mission of creating spirits of historic significance. The Bottled in Bond Act of 1897 was one of the first consumer protection laws in the United States, and mandates (among other things) that the whisky be made, aged, and bottled by the distillery on the label.

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. As with all Coppersea spirits, the 100% malted rye is fermented in open-top fermenters and distilled twice in direct-fired alembic stills, which imparts a richer flavor.

Our low-barrel proof of 105 really shines in the Bottled-in-Bond expression, which is bottled at almost barrel strength and receives only a dash of water to bottle proof.

DISTILLATION: 100% MALT RYE MASH BILL

BOTTLED AT 100 PROOF / 50% ABV



TASTING NOTES *This full, exceptionally smooth rye bears aromas and notes of ginger, vanilla, honey, black pepper, charred oak and walnuts.*

TO SERVE *Meant to be enjoyed neat at bottle strength.*

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
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HERITAGE DISTILLING METHODS