

Wade Lyn Ranch

Craft Distillery  Waynesburg, Kentucky

Wadelyn Ranch is a true craft distillery where we have a hand in every step of production, from growing corn to distilling and bottling. As we like to say, from the seed to the shelf. We use locally grown grains, grind them fresh and make our mash. Even our yeast is local. Once the fermentation is done, we distill in our hybrid pot still, taking care to heat the mash gently. Once the still starts a run, the distillate is watched carefully to separate the heads, hearts and tails. Only the heart of a run goes into the barrel.

Mash Bill: 80% Corn, 10% Oats, 10% Barley

Barrels: #3 Char New White Oak

Flavor: Smokey, with cinnamon and caramel notes with with just a hint of vanilla and oak, with a smooth, slightly sweet finish. Water enhances its bouquet. Stands up well in mixed drinks.

Proof: 92

Format: 750 ML

