

RYE WHISKEY FINISHED IN VERMOUTH BARRELS

Dad's Hat® Pennsylvania Rye Vermouth Finish

Finish aged in used sweet vermouth casks from Quady Winery. The Pennsylvania-style base rye yields a distinctive spicy malt character which melds nicely with the vermouth finish in layers of raisin, figs, dates and caramel. Round, complex and demanding to be savored.

- Aged in New, Charred American White Oak Barrels
- Double Aged in Used VYA™ Sweet Vermouth Barrels
- Bottled at 47% ABV
- Non-Chill Filtered



Dad's Hat
www.DadsHatRye.com

**DAD'S HAT® PENNSYLVANIA RYE
FINISHED IN VERMOUTH BARRELS**

47% ALC/VOL (94 PROOF)

70 CL 6 BOTTLES/CASE UPC: 8-58588-00307-0

DISTILLED & BOTTLED BY MOUNTAIN LAUREL SPIRITS, LLC ■ BRISTOL, PA

DAD'S HAT® PENNSYLVANIA RYE VERMOUTH FINISH

SERVING SUGGESTIONS

MIDNIGHT MELLOW

2 oz. Dad's Hat® Rye Vermouth Finish
3/4 oz. Simple Syrup
4 Dashes Aztec Chocolate Bitters
(or Black Walnut Bitters)

Add all ingredients over ice in a shaker. Stir and strain over ice into a cocktail glass.



SAZERAC

2-1/2 oz. Dad's Hat® Rye Vermouth Finish
3/4 oz. Simple Syrup
2 Dashes Peychaud's Bitters
1/2 Teaspoon Absinthe
1 Twist Lemon (for garnish)

Coat a chilled cocktail glass with absinthe. Add rye, syrup and bitters over ice in a shaker and stir. Strain and add mixture to absinthe-coated cocktail glass. Garnish with a twist of lemon.



REVIEWS & RECOGNITION



Wine Enthusiast Magazine
90 RATING
— Excellent —

"THE QUEST TO DISTILL SPICY RYE INTO A SOLO SIPPER HAS NOTCHED ANOTHER WINNER FROM DAD'S HAT IN BRISTOL... THE RESULT IS DEEPER IN COLOR, SOFTER AND SWEETER ON THE NOSE, BUT WITH A STILL-DRY, CINNAMON-SPICED ORANGE FINISH. SO GOOD."

— Craig LaBan | PHILADELPHIA INQUIRER

DAD'S HAT® PENNSYLVANIA RYE WHISKEY

FARM TO BOTTLE

HANDCRAFTED & PERFECT FOR EVERY OCCASION

www.DadsHatRye.com

Contact Us For More Information:

Mountain Laurel Spirits, LLC
925 Canal Street, Building #4
Bristol, PA 19007