Each batch of our Restoration Rye Whiskey is blended using a series of pods. Each pod is created by grouping barrels to create a specific sensory profile.

Mashbill
17% Yellow Corn
63% Rye
20% Malted Barley

Size
60 Barrels

Proof
103 Alc/Vol – 51.5%

Pod C
Aroma: Pie crust, light dried chocolate papaya, light cinnamon, orange peel
Taste: Rich mouthfeel, orris root, medium sweetness, flamed brown sugar, baked cinnamon, orange peel, balanced medium finish
Overall: Great, wonderful balance, strong depth, complex diverse flavors, nice chocolate, baked cinnamon, and floral combination; round/rich

Pod CC
Aroma: Limited brown sugar, light orange peel, mineral light clove
Taste: Peanut, brown sugar, cloves, orange peel, cinnamon sticks, light tropical fruit, light wood tannin, medium body and finish, spearmint
Overall: Light nose, great palate, rich, good balance, nice spice box, light alcohol, good complexity, strong contributor

Pod D
Aroma: Sweet cream, woody floral, papaya, baked cinnamon, pine, light citrus
Taste: Light sweetness, medium alcohol, grain, bright cinnamon, slight juniper, light citrus peel, burnt sugar, heat on back end, light dark fruit (fig)
Overall: Improvement over Pod D; watch for heat/intensity, dark fruit, burnt sugar, slightly unique will bolster depth on lighter components

Pod EE
Aroma: Jammy, dried fruits, brown sugar, woody, floral, papaya, great nose
Taste: Brown sugar, building chocolate, spearmint, baked cinnamon, orange peel, good mouthfeel, medium finish
Overall: Great balance, nice, sweet camphor, spice combination less assertive than Pod DD

Pod E
Aroma: Light nose, slight sweetness, lemon peel, slight baking spice
Taste: Nutty brown sugar, wood, floral, light mineral, baked cinnamon frosting, great overall balance
Overall: Great Structure and balance, wonderful spice box, good mouthfeel, strong overall foundation; good base direction for total blend

Pod FF
Aroma: Jammy, dried fruits, brown sugar, woody, floral, papaya, great nose
Taste: Brown sugar, building chocolate, spearmint, baked cinnamon, orange peel, good mouthfeel, medium finish
Overall: Great balance, nice, sweet camphor, spice combination less assertive than Pod DD

Pod G
Aroma: Juicy, dried stone fruit, light green apple, cinnamon, oatmeal, light lemon peel
Taste: Apricot preserves, cream, burnt brown sugar, sweet potato pie, light lemon peel, baked cinnamon, light chocolate, mineral
Overall: Great balance, super jammy, nice sweetness and body, good amount of stone fruit, light chocolate, wonderful profile, strong flavor diversity

Pod GG
Aroma: Flat, cream, light brown sugar, light, young raw wood, cinnamon building, bright fruit
Taste: Nice, cacao powder, floral, tulip bulb, peach pie, building allspice, and mineral
Overall: Average nose, needs a push to open up, but great palate with lots of cacao and stone fruit, nicely balanced with a warming allspice note on the finish

Pod H
Aroma: Mallow, wood, floral, butter, dry brown sugar, biscuits (the cookies that come in the tin that your grandmother keeps her sewing supplies in)
Taste: Buttercream, brown sugar, earthy, cinnamon, medium spice box, light mineral, and dark fruit on the finish
Overall: A little funky with the cream and plain cookie combination, slightly young tannis, but pleasant dark fruit, overall interesting and could be a unique contributor, just not a foundational component