

CODY ROAD

whiskeys

Our Grain IS GROWN WITHIN **25 MILES** of our distillery

SO WE KNOW WHERE EACH KERNEL COMES FROM

OUR CLASSIC AGING PROCESS

Hand-filling 30-gallon barrels at low-proof

BRINGS YOU WHISKEY LIKE OUR FOREFATHERS CRAFTED

NO CHILL FILTERING or **ADDED COLOR**

This whiskey goes from the barrel to the bottle

SO YOU CAN DRINK IT THE WAY NATURE FINISHED IT



Le Claire, Iowa

MISSISSIPPI RIVER DISTILLING COMPANY



Cody Road Bourbon

Mash bill: 70% corn from LeClaire, IA; 20% wheat from Reynolds, IL; 10% barley from Davenport, IA

The whiskey enters the 30 gallon newly charred midwestern white oak barrel at 110 proof and usually leaves the barrel around 105 proof after two years of aging. Eight barrels are blended for each bottling at 90 proof.

Cody Road Rye

Mash bill: 95% rye from Fulton, IL; 5% barley from Davenport, IA

The whiskey enters the 30 gallon newly charred midwestern white oak barrel at 96 proof and usually leaves the barrel around 92 proof after two years of aging. Eight barrels are blended for each bottling at 80 proof.

Cody Road Single-Barrel Expressions

Our signature whiskies take a step up in flavor and intensity with our **CODY ROAD SINGLE BARREL BOURBON** at 105 proof and **CODY ROAD SINGLE BARREL RYE** at 92 proof. These whiskies go from the barrel to the bottle and bring the oak soaring forward. Taste these flagship whiskies the way nature finished them.

Cody Road Flavors

Forget whiskies flavored with sugar and artificial flavoring. This is REAL bourbon flavored with REAL honey and REAL maple syrup from producers in our own backyard. Experience what authentic flavor is all about with **CODY ROAD HONEY** and **CODY ROAD MAPLE** to discover a quality unmatched anywhere.

www.mrdistilling.com

*"Like our stuff.
Thank a farmer."*



MISSISSIPPI RIVER
DISTILLING COMPANY