



Red Fife Batch 1



50%

The heritage grains movement influenced distiller Jesse Razaqpur at Toronto distillery to make whisky from an old-time Ontario variety called Red Fife. This hard red wheat contains less starch than the traditional soft wheat used for whisky making, yielding less spirit. Red Fife wheat also contains flavor-inducing anthocyanins, similar to red-grape flavonoids. Distinctive grain dust and slate-like mineral notes dominate the nose, translating into searing hot pepper, ripe red fruit, and a slight sourness on the palate. (*Distillery only*) C\$40/375

ml.



—Vol. 23, #2

