



### **Branch Point Trit**



**46%**

This is named for Triticale, a hybrid grain of wheat and rye that's used in Trit's mash. On the nose, it is honeyed and citrus-forward, with lemon peel, orange slice candies, and honey on sourdough bread. On first sip, sweet and sour yeast flavors bring a pleasant mustiness, with some semi-sweet chocolate and light-roast coffee. The finish darkens, with richer high-cacao chocolate and nearly burnt bread. (3,500 bottles)



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