



# THE BIG STICK ROUGH RIDER



Founded by Richard Stabile in 2007, Long Island Spirits is a craft distillery nestled in the heart of Long Island's acclaimed North Fork wine region. Home to dozens of family-owned farms and wineries, the area's long agricultural tradition provides ingredients used in Rough Rider whiskies. Richard sources the water used at his distillery from a nearby aquifer beneath the Pine Barrens forest preserve, known to contain some of the purest water in the United States. Long Island Spirits is the first craft distillery on the island since the 1800s and the farm on which the distillery resides has a rich history dating back over 100 years. This is truly a farm-to-bottle craft distiller operation in a unique setting producing innovative spirits with quality and integrity.

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Following the harvest of Long Island's iconic potatoes, locally harvested Winter Rye is the cover-crop planted on surrounding farmlands to maintain the sustainable characteristics in the soils. Bottled at Cask Strength, The Big Stick is a remarkable Rye that reveals the true raw spirit of this locally planted Rye. This small-batch whisky incorporates the use of Champagne yeast, which allows for a 12-day fermentation that is 4-times longer than your typical rye. It's impressive amount of esters and florals prove that this is not your typical rye.





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In 1898, Teddy Roosevelt, a native Long Islander, assembled the United States First Volunteer Cavalry known as the Rough Riders. This disparate group of men shared one common purpose – the pursuit of adventure, independence and excellence.

The distillery at Long Island Spirits and the product crafted there, just miles from where the Rough Riders disbanded, embodies the same fearless spirit as these men and their leader.

“Speak softly, and carry a big stick.”

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### Tasting Notes:

**Nose:** Floral

**Palate:** Spice coupled with a touch of malty sweetness

**Finish:** Long warm smooth finish

### Recommendation:

Neat or splash of water

### Production Process:

**Fermentation:** Stainless Steel Fermentation for 8 to 11 days at 70 degrees, using a Champagne Yeast.

**Distillation:** Double Pot Distilled in Christian Carl 650 Liter stills.

**Aging:** 30-gallon New American Oak for a Minimum of 1 Year.

**Blending:** Blended in microbatches, 8 Barrel per batch.

**Bottling:** Hand Bottled 6-bottle filler through 1 micron filter.

**Sizes Available:** 750ml

### Technical Data:

**ABV:** 60.5%

**Alcohol:** 121 proof

**Mash Bill/Composition:** 95% Rye, 5% Malted Barley

**Source of base ingredients:** North Fork, Long Island

**UPC:** 891500002324

**Production size:** 6 bottles per case