



Authenticity

Authenticity is assured from whiskies that are Bottled in Bond; it is a Federal designation created in 1897, providing the highest stamp of transparency, purity and identity



Regional

Milled, fermented, distilled,
matured, batched and bottled
at a distillery located on a farm
dating back to the 1600's; directly off
the New York coast of the
Long Island Sound



Terroir Driven

The grains are estate and locally grown from the loamy fields of the North Fork of Long Island, New York



Influence

Influenced by the Maritime climate, the Bourbon's develop a subtle salinity as they mature by the coastal Bluffs of the Long Island Sound



Sweet Mash

The use of fresh yeast, as opposed to backset used in "Sour Mash" yields a cleaner more complex whiskey during production, this also results in a less acidic Mash offering a softer distillate



ABV

50% ABV; 100 Proof



Non-Chill Filtered

Allows the Bourbon to retain more of its natural flavors with a greater range of aromatics and unique notes



Sustainable

After the distillation process the spent grains are used by local farmers for animal feed





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SCAN FOR OUR FULL STORY • FIELDANDSOUND.COM

Distilled & Bottled By Long Island Spirits, Baiting Hollow, NY



