

SIERRA NORTE™

Single Barrel
~MEXICAN~
WHISKEY

The Sierra Norte Mountains of Oaxaca Mexico, with their profuse flora, abundant wildlife, and crystal clear, flowing waters, support some of the world's most treasured biodiversity. More than any crop, corn embodies the life-giving relationship between these ancient mountains and their inhabitants. Descendants of the region's first farmers continue replanting the best seeds from each harvest, as they and their ancestors have done for over 7,000 years.

Sierra Norte distilling started with Master Distiller Douglas French's passion to use different varieties of this ancient, flavorful Oaxacan corn to make a series of unique, outstanding whiskies. Each variety is distilled separately and matured in French Oak casks, so as to showcase its individual character and nuance.

— DISTILLED FROM —
NATIVE OAXACAN CORN

YELLOW **WHITE** **BLACK**

PURPLE **RED**

EACH HAS A STRIKINGLY DISTINCTIVE FLAVOR.

85% OAXACAN HERITAGE CORN
15% MALTED BARLEY

Aged in French Oak • 45% alc/vol

TASTING NOTES: SIERRA NORTE YELLOW CORN WHISKEY

NOSE: notes of toasted corn, buttery popcorn with a hint of caramel

PALATE: relaxed pleasing and extremely smooth with mellow grilled pineapple and subtle red chili spice

FINISH: long and warm with honey, allspice and ash

TASTING NOTES: SIERRA NORTE BLACK CORN WHISKEY

NOSE: penetrating maraschino cherry and banana peel

PALATE: deep ripe plantain

FINISH: wedding cake with almond vanilla icing

TASTING NOTES: SIERRA NORTE WHITE CORN WHISKEY

NOSE: slightly sweet and fruity aroma, vanilla, almond with subtle black squid ink

PALATE: tones of green apple

FINISH: smooth with cinnamon spice

TASTING NOTES: SIERRA NORTE PURPLE CORN WHISKEY

NOSE: Pepper, Star Anise, a dry nuttiness and peanut shells.

PALATE: Stewed apple, red current, pomegranate and cranberry, background spices and late caramel sweetness

FINISH: heavy clove notes and red licorice.



- Early Colonial settlers made the first American Whiskies with native corn varieties descended from the Oaxaca region
- Hand picked and hand shucked corn
- The cobs of the different colors of corn are separated by hand
- The different colored corns are distilled separately in small batch pot still
- Non GMO corn
- Gluten Free

Douglas French
Douglas French, master distiller

www.SierraNorteWhiskey.com