This whiskey truly has Oregon roots. All of the grains used were grown and malted by Mecca Grade Estate Malt in Madras, Oregon. They grow heirloom grains varietals within a 2 mile radius of their Malthouse and then mechanically floor malt them on site.

We used a blend of three different types of malted barley from Mecca in the mash bill for Mike Drop Whiskey. Over 2/3 of the grains used were Lamonta malted barley, an American pale malt that provides sweet, biscuity tones. Second, we added 21.6% Metolius malted barley. This Munich malt adds notes of toasted graham cracker. Finally, 10.6% of the mash bill is Opal malted barley to add some rich chocolate tones to the finish.

All these grains were mashed, fermented, and distilled by hand in Cannon Beach, Oregon.

After distillation, Mike Drop was aged for 2 years in a full size, charred Garryana Oak barrel in our back room. This is the species of oak native to the Pacific Northwest and commonly known as “Oregon Oak.” Barrels made from this wood tend to have more tannins than their American counterparts, imparting a deep, spicy character more reminiscent of French Oak and perfect to balance the flavor of the barley.

The final result is an entirely sippable, entirely Oregon whiskey. Enjoy!

Cheers!

Mike Selberg
Head Distiller