

FRANCIS FORD COPPOLA  
**DOROTHY ARZNER**  
 STRAIGHT RYE WHISKEY  
*California*  
 THREE YEAR OLD



**World Spirits Competition – Cigar & Spirits Magazine**  
 Double Gold Medal  
 2020



**Ultimate Spirits Challenge**  
 92 points  
 2021



**San Francisco World Spirits Competition**  
 Silver Medal  
 2021

**MEET DOROTHY ARZNER**

*American. 3 January 1897 – 1 October 1979*

Dorothy Arzner made history when she became the first woman to direct a sound-synchronized film, *Manhattan Cocktail* (1928). While this film is now lost, its success led executives at Paramount Pictures—the studio where Arzner worked and one of the “Big Five” during Hollywood’s Golden Age—to entrust her to direct a string of what were called “women’s pictures.” She secured her reputation by deviating from the classic formulas of Hollywood storylines, and instead portrayed women through complex characterizations rather than as cinematic stereotypes. It was for this reason that feminist film scholars of the 1970s adopted Arzner as a living emblem of their theories, a categorization she rejected saying, “I want my work to be judged on its merits. Intelligence has no sex.”

Arzner had over 15 films to her directing credit by 1943—launching the careers of many actors including Katharine Hepburn and Rosalind Russell—and about a decade later joined the faculty at UCLA’s School of Theater, Film, and Television, one of her students being a young Francis Ford Coppola. Great Women Spirits acknowledges the trailblazing convictions of Dorothy Arzner with the additional honor of releasing its Straight Rye Whiskey in her name.

**Our mash bill is “high rye” meaning that it has a higher than average rye percentage which results in a final spirit that is bold, spicy and robust in flavor.**

**70% RYE BERRY & RYE MALT BLEND**

The rye berries are locally sourced in Sonoma County. The inedible hull from the whole kernels needs to be removed before milling. The rye malt is a high-quality German rye. The malting process “unlocks” the fermentable compounds and imparts additional flavors to the grain during kilning.

**30% SPECIALTY MALTED BARLEY BLEND**

The specialty malts allow for a strong rye presence without the typical rye astringency. The malted barley works to soften and sweeten the finish. Caramel Malt is produced in drum roasters and brings in full caramel flavors and aromas. The European-style Munich Malt is rich, malty and biscuit-like.

## MAKING OUR RYE WHISKEY

The production of our spirits is controlled from grain to glass, ensuring a quality product.

Each batch uses 2000lbs of grain and will yield just over two, 53-gallon whiskey barrels. Grains are received and milled in-house with a hammer mill. Water is mixed into the resulting flour.

Cooking the mash bill converts the grain starch into sugar. It is cooled and mixed with a proprietary yeast. The mixture is pumped into a fermenter and held within a constant range of temperatures to prolong fermentation for a smoother, more complex spirit. This takes two-three days.

The fermented mash is pumped into a still and each batch will go through two different distillations. Each batch takes over eight hours. The first is called “low wines” in which the majority of the heads and tails are taken out. Alcohol is stripped from beer, collecting as much ethanol as possible. The low wines are then moved back to the pot still for a second and final distillation.



## BARRELING & AGING

We barrel our whiskey between 110-120 proof in 53-gallon American white oak barrels. The barrels are Char 4, which is the strongest char available, giving the desired rich, dark chocolate caramel, fresh cracked black pepper, and toasted brioche flavors that work so well with the vanilla flavor from the oak.



## FILTRATION & PROOFING WITH NAPA VALLEY SPRING WATER

A rough filtration occurs after we harvest the spirit from the barrels. No chill filtering takes place to retain fatty acids and esters from the barrel.

When the whiskey is ready for bottling, we proof it down with spring water from the from the Coppola family’s estate in Rutherford, CA. Located at the base of an extinct volcano, the water is naturally filtered through lava rock high in carbon. As a result, our water contains low levels of dissolved solids and minerals that add character and mouthfeel to our spirits.

## TASTING NOTES

**Nose:** Dark chocolate, dried cherry, fresh baked dark rye bread, leather and vanilla lift, and toasted walnut.

**Taste:** Dark blackberry and dried cherry Fritiness, warm roasted oak tones, rich dark chocolate caramel, fresh cracked black pepper, rye spice, and brioche bread.

