

OUR STORY

Boot Hill Distillery's story begins with combining five generations of sustainable farming and quality, transparent distilling to create whiskies and other spirits that are uniquely our own. Founded by Hayes and Roger Kelman in 2014, as an extension of their own multi-generational farms, they saw opening a distillery as a way to add value to the corn, wheat, rye, and barley their family has grown for generations. Western Kansas's first craft distillery came to fruition in Dodge City, KS when a historic 1929 city building needed rescue from the wrecking ball. Atop the infamous outlaw cemetery bearing our namesake, our distillery, housed in the town's historic municipal building, sees a different kind of spirit inhabiting Boot Hill today.

BOURBON

COMING IN AT 90 PROOF, OUR BOURBON POSSESSES THE IDEAL BALANCE OF FLAVOR AND HEAT

The mash bill is 51% corn, 49% wheat. At 49% wheat, this is most definitely the highest wheat mashbill of any bourbon on the market.

Time and patience bring you a Kansas Bourbon worthy of the Boot Hill name. Hot, dry summers, bitter cold winters, and the obstinate Kansas wind do the rest. What emerged from the barrel after two years exceeded our expectations and gives us a glimpse into the future of Boot Hill Bourbons and Whiskies.

"A high-wheat Kansas Bourbon...bottled at 90-proof, aromas of orange peel, butterscotch coffee and peach pie linger. The palate intensifies and mirrors the perfume, adding a coat of white pepper and oatmeal. The pleasing finish incorporates cedar painted with fleshy stone fruit. Congrats on having a marvelous Bourbon."

- Meredith May 93+ RATING: TASTING PANEL MAGAZINE

Caramel, green apple, leather, vanilla, cedar, black tea NEAT

Toffee, baking spice, caramel apple, bran cereal, pecan, raisin ON THE ROCKS

Honey, baked goods, herbal tea, tannin







2020: GOLD MEDAL - San Francisco World Spirits Competition

2020: GOLD MEDAL - The Fifty Best; Bourbon Competition

2019: SILVER MEDAL - Chicago Heartland Spirits Fest