

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.

RED EYE * WHISKEY

WE TAKE OUR BOURBON NEW MAKE AND AGE IT IN A VARIETY OF BARRELS, BOTH NEW AND USED FOR 6-12 MONTHS, THEN BLEND THE BARRELS TO CREATE A WHISKEY WITH A TASTE OF THE WILD WEST.

The mash bill is 51% corn, 49% wheat.

Red Eye could be considered an "entry level" whiskey; at 80 proof it is very approachable to the novice drinker as a sipping whiskey. To the more experienced, it has an impressive depth with nuanced flavors that belie its youth. The perfect example that a whiskey does not have to be long-aged to be easily drinkable.

NOSE

Prominent notes of sweet butterscotch and heavy oaks with a delicate floral finish.

NEAT

Bright wood on the front end with tons of vanilla and an unexpected spiciness across the palate. A beautiful blend of sweet and spice.

ON THE ROCKS

Sweet grain, powerful vanilla, and soft oak across the back end.



ARDS

2018: 3 STARS - RECOMMENDED - F. Paul Pacult's Spirit Journal

2017: BEST WHISKEY IN KANSAS – Heartland Spirits Festival

2017: BRONZE - Heartland Spirits Festival

2017: BRONZE - The Washington Cup Spirits Competition

2017: BRONZE - RECOMMENDED - Tastings.com