



AWARDS

2020: GOLD MEDAL; EXCEPTIONAL - Beverage Testing Institute
2020: 90 POINTS - Beverage Testing Institute

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.

STRAIGHT WHEAT WHISKEY

WHEAT WHISKEY FROM THE WHEAT STATE

KANSAS IS THE WHEAT STATE, WITH WHICH FARMERS FEED THE WORLD. WHILE WE CAN CERTAINLY RAISE A GLASS TO THAT, WE CAN NOW RAISE A GLASS WITH IT.

Boot Hill Distillery is proud to bring you a 100% Straight Wheat Whiskey grown from our own Kansas farm. Using our highest quality hard red winter wheat and making only the narrowest of cuts in the distilling process ensures this expression is of the finest available anywhere in the world. Patiently aged for over two years, the new American white oak barrels have refined the raw spirit into a complex harmony of flavors and aromas. 100 Proof (50% ABV) ensures a robust and dynamic drinking experience.

NOSE

Caramel, chocolate, bergamot, balsa, vanilla, brown butter, dried fruit, leather.

NEAT

Grape nuts, breakfast tea, brown sugar, cinnamon, nutmeg, granola.

ON THE ROCKS

Cereal, allspice, caramel, soft leather.

BOOT HILL SPIRITS ARE DISTILLED & BOTTLED IN DODGE CITY, KANSAS

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