NEW RIFF®
DISTILLING

A NEW RIFF ON AN OLD TRADITION
NEWRIFFDISTILLING.COM
NEWPORT, KENTUCKY

NEW RIFF BALBOA RYE

Balboa Rye is one of New Riff's first "specialty whiskeys" and remains a fan favorite. As part of our distilling team's creative exploration with heirloom grains, Balboa was among the first to showcase the distinctive character these grains can bring to whiskey.

The story began with our trusted corn farmer who introduced us to Balboa Rye, a variety originally popular in the 1940s. He had been growing it on his farm for years, keeping this heritage grain alive, and we saw an opportunity to transform it into something special. We distilled Balboa into rye whiskey, likely the first time in decades that this grain had been used to craft whiskey and quite surely the only example on the market today.

Aged to perfection at 4 years and Bottled In Bond Without Chill Filtration, Balboa Rye offers shimmering notes of spiced fruit that set it apart from our flagship rye. Over the years, it has become a highly anticipated release, celebrated for its rich history and exceptional taste.

95% Heirloom Balboa Rye / 5% Malted Rye

AGED AT LEAST 4 YEARS
100 PROOF (50% ALC/VOL)
BOTTLED IN BOND WITHOUT CHILL FILTRATION



TASTING NOTES

NOSE
Red fruit and clove-y progressing to pure rye bread/grain notes, black and white pepper.

PALATE
Dryish entry, developing clove and horehound candy notes, with the rye bread carrying from the aroma; chewy, broad texture.

FINISH
Fine length and detail, echoes of the horehound, pink peppercorn, a saturating finish.

