

FULL TIDE



SOLERA WHISKEY

DISTILLED IN
2015

Extremely Rare  Cascade Aged

150 mL • 45% Alcohol/vol

90 PROOF

HARD AGROUND

Proudly Crafted in

CAPE FEAR, NORTH CAROLINA

This wonderfully smooth & consistently complex Solera Whiskey is the result of an arduous and rare aging process, called Solera, which is Spanish for "Ground." Oak barrels in three vertical tiers are filled with whiskey. After one year, half of the contents of the bottom barrels are removed, bottled and replaced with aged whiskey from the barrels immediately above, which are then topped off with half of the contents of the top barrels. New whiskey is then added only to the top barrels. This cascading continues and only the oldest whiskey from the bottom "ground" barrels, or Solera, is bottled. Our Solera aging process started in 2015.



Distilled from Bourbon Mash

DISTILLED AND BOTTLED BY
CAPE FEAR DISTILLERY
— ELIZABETHTOWN, NC —

The whiskey in this bottle has been aged for a minimum of one year.

GOVERNMENT WARNING: (1) According to the Surgeon General, women should not drink alcoholic beverages during pregnancy because of the risk of birth defects. (2) Consumption of alcoholic beverages impairs your ability to drive a car or operate machinery, and may cause health problems.



WWW.CAPEFEARDISTILLERY.COM