



Produced by the 10th oldest distillery in Kentucky. Shady Mile only uses the highest quality ingredients. The subtle, smooth taste comes from the blend of corn, wheat and Kentucky limestone filtered water.

Shady Mile is a medium amber color with a smooth, clean taste.

- Barreled and bottled in Owensboro, KY.
- Shady Mile "Wheated" is 21% wheat
- Mash bill: 70% corn, 21% wheat and 9% malted barley
- Barreled in new charred oak barrels at 120 proof
- Finished at 90 proof

SPECIALTY CELLARS 13017 LA DANA CT. SANTA FE SPRINGS, CA. 90670





- 12 / 750ml case
- 50 cases per pallet (10 x 5)
- Case weight: 41lbs
- Pallet weight: 2,050 lbs

Shady Mile Wheated UPC



Shady Mile Wheated SCC



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SHADY MILE

"Under the moonlit sky, bootleggers met at the point of a county road known as the Shady Mile. When business was concluded they would share a sip or two of the finest Kentucky had to offer. Show your appreciation for this fine whiskey and toost to those who worked the Shady Mile!"

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