



BARRELL BOURBON

BATCH 023 NOW AVAILABLE

- A blend of straight Bourbon Whiskeys
- Distilled and aged in Tennessee, Kentucky and Indiana
- Selection of 10, 12 and 15-year-old barrels
- Aged in American white oak barrels
- Crafted and bottled in Kentucky
- 107.78 proof cask strength bottling
- Mash bill: corn, rye and malted barley



We began Bourbon Batch 023 by blending 10, 12 and 15-year-old barrels. We focused on a balance of richness and depth from the older barrels, while allowing the 10 and 12-year-old barrels to sing with notes of baked goods and juiciness. The blend mingled for a couple of months to heighten the lushness and complexity. Finally, we methodically layered in 15-year-old barrels to bring out notes of tropical fruit and angelica spice. The result is an evolving bourbon with layers of flavor.

Cinnamon donuts lead into earthy notes of walnut, leather, and fallen leaves. Subtly fruity, with hints of white currant and honeydew melon peeking out over the classic rye spice of angelica, catnip and black licorice.

Appearance: A core of zincite ore fades to pale yellow

Nose: Opens sweetly, on buttered pancakes with maple syrup and cinnamon donuts. Gradually the aroma shifts to exotic, earthy notes of forest floor, cracked walnut, leather, red miso, and incense. Fruits feel ancillary, but kiwi, white currant, mulled cider and raspberry pastille all make an appearance. The rye spice is pronounced, lending bay leaf, angelica and chocolate mint.

Palate: Gently sweet with chewy tannin, the evolution on the palate mirrors the nose. Honey, coffee cake and a touch of brownie taking the lead. Dry rose follows, on walnut shell, fallen leaves and portobello mushroom; reminiscent of an old Oloroso sherry. There's a juicy brightness that makes notes of honeydew melon, grenadine and orange zest come alive.

Finish: Cinnamon donut accompanied by nocino, black licorice and tar. As it fades, it softens to leather, orange peel and apple blossom.

With a splash of spring water: Fresh, with a bright sea salt note rounded out by oregano and catnip. The palate grows creamier, tasting of cereal milk.

Barrell Craft Spirits, based in Louisville, Kentucky, is an independent blender and bottler of unique, aged, cask-strength sourced whiskey and rum, increasingly being recognized for its blending expertise. We design, produce, and launch Spirits with a focus on what people want now and not what has been successful in the past. This affords us access to some of the most interesting and delicious spirits in the world. Lift your spirits.™