



BARRELL
CRAFT SPIRITS



BARRELL CRAFT SPIRITS 13 YR GRAY LABEL BOURBON

The barrels harvested for this limited release were selected for their refined properties and extraordinary flavor profile. This complex blend, created with hand selected barrels ranging from 13 to 19 years-old, is an opulent bourbon with notes of dark chocolate, Amarena cherry, vanilla and brûléed orange.

Every facet of this bourbon is bathed in freshly scraped vanilla bean. A minty fresh and woody nose nevertheless retains its foundational cereal note of cinnamon raisin bagel. On the palate one is greeted by a sweet and oily mouthfeel that brings with it notes of demerara rum and apple pie spice. Water unleashes chocolate and coconut and reveals a complex earthiness to the aroma.

Neat

Appearance: Maroon, with tones ranging from rust to baker's chocolate.

Nose: Pungent vanilla bean is first out of the gate, woven through with goldenrod as you just approach the glass. They add lift to a treacly nose that ranges from dark brown sugar to woody sugarcane. The original grain character is well preserved, but advanced age has evolved it into tres leches cake, granola, and macadamia nut. Sage, tonka bean, and menthol play the herbal register here. Plump raisins and fig newtons round it out.

Palate: S'mores, amoretti, and oatmeal raisin cookie depict a palate balanced between biscuity and sweet. A marked spiciness shoulders its way in with notes of crystallized ginger, peppermint, and black peppercorn. Oak tannins give a bit of chew to a body that's oily and rich with sugars. Meanwhile gentian root, sesame seeds, and apple peels comprise the humus layer.

Finish: Fresh ginger, fennel seed, and cardamom rush up through the exhale. The tongue is left with a pronounced bitterness that inspires thoughts of cocoa powder and grapefruit peel. Gradually, a gentle sweet vermouthe takes over; later joined by a grainy signature of skillet cornbread.