

Buzzard's ROOST[®]

DOUBLE OAK
sipping whiskeys

CHAR #1 BOURBON WHISKEY



OVERVIEW

After years of aging in new oak barrels, this small batch bourbon garners subtle hints of cherry and dark fruit from maturing a second time in new proprietary barrels that were toasted and charred at the lightest level – Char #1

PROCESS

Char #1 Bourbon begins its journey in new, charred American oak barrels to develop bold, foundational flavors. It is then rebarreled into our proprietary new heavily toasted barrels, finished with a light Char #1. This unique aging process allows the whiskey to interact deeply with the wood's "red layer," extracting complex flavors while maintaining a smooth finish.

TASTING NOTES

On the palate, it reveals flavors of dark cherries, figs, milk chocolate, and vanilla, accented by cinnamon and cardamom.

WHY CHAR #1 BOURBON?

Char #1 Bourbon exemplifies Buzzard's Roost's dedication to innovation while respecting the traditions of bourbon-making. Our unique secondary aging process in heavily toasted, lightly charred barrels creates a whiskey that is both bold and approachable.

PRODUCT DETAILS

- 60% corn, 36% rye, 4% malted barley
- Age: 4 years
- 105 proof
- UPC: 850030940254
- SRP: \$64.99

