



BARRELL BOURBON

BATCH 035 NOW AVAILABLE

- A blend of straight Bourbon Whiskeys
- Distilled and aged in Kentucky, Tennessee, and Indiana
- Selection of 6, 7, 8, 13-year-old barrels
- Aged in American white oak barrels
- Bottled in Kentucky
- 116.24 proof cask strength bottling



Barrell Bourbon Batch 035 is a blend of 6, 7, 8, and 13-year-old bourbons. A multi-mashbill blend of 6 and 7-year-old spicy and earthy, high-rye, high-proof, oak forward barrels was combined with a blend of 8-year-old softer, lower-proof barrels with concentrated notes of dark cherry and butterscotch. After mingling for two months, 13-year-old barrels with dominant fruit flavors were layered in. A portion of these barrels had more tropical fruit notes and the other portion showed more dried and candied fruit notes. The resulting bourbon is peppery and intriguing on the nose, and sweet and long on the finish.

Flavor notes: Banana bread on the nose is complemented by a myriad of herbaceous aromas from the rye grain. An earthiness intensifies on the palate. Bold spice settles down to rich, sweet notes of chocolate milkshake and frosted cinnamon bun. Water completely transforms the whiskey into a punch bowl of fresh and tropical fruits.

Appearance: Luminous amber

Nose: Jammy and cooked fruits leap out first such as lemon curd, cherry, and banana bread. That well-spiced character of the banana bread continues as woody notes emerge, with birch beer leading into tiramisu. The rye in the mashbills is particularly bold, bringing olive and thyme. Once the nose settles down a bit it reveals deeper aromas of cocoa butter and molasses.

Palate: Mexican hot chocolate, cinnamon and dried chili peppers make a spicy first impression. There's a freshness to it with grapefruit peel and absinthe. There's also an intense earthiness of pinecone and baking chocolate. As you roll the sip around your mouth it grows much richer and creamier, developing into eggnog and tahini.

Finish: Lime zest and amaretto, and some grated coconut; rye spice takes over as slate, fennel, and cola notes linger.

With a splash of spring water: Still plenty of jammy fruit but they're tropical now, displaying dried papaya and pineapple jelly. they're joined by some fresh gooseberries and watermelon. Even the herbs and spices brighten, becoming rose, tobacco, and crystallized ginger. The palate is completely transformed: where there was once hardly any fruit at all is now a fruit salad of peaches, Mirabelle plums, cantaloup and blood orange segments.

Barrell Craft Spirits, based in Louisville, Kentucky, is an independent blender of unique, aged, cask strength sourced whiskey and rum, 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.