

Dark Arts

WHISKEY HOUSE

Dark Arts is a blending, rebarreling, and finishing house in downtown Lexington, Kentucky, with a process that is anything but ordinary. Inspired by the alchemists of old, our Master Blenders wield underutilized maturation and blending techniques to transform wood, fire, grain and water into liquid gold. Using equal parts mastery and belief in the unknown, we procure high-quality ingredients, create custom blends, and age them in unconventional barrels to craft unique and elevated whiskeys.

BARELY LEGAL BOURBON



- Small Batch Three Barrel Blend, Cask Strength • 51% Corn, 39% Rye, 10% malted rye • Age 6-7 Years

Nose: ripe orchard fruit, rye spice, molasses, graham cracker

Palate: When you take a sip, you'll discover the smooth and indulgent taste of honeyed chocolate. There's a satisfying blend of cherry cola and citrus notes, enhanced by a sprinkle of cinnamon spice. As you savor the finish, you'll experience a rich and buttery mouthfeel. A delightful wave of vanilla, caramel, and fruity flavors lingers on your palate, mingling with the subtle infusion of oak spice.

FRENCH OAK BOURBON: CUSTOM TOASTED JUPILLES FRENCH OAK



- Small Batch Three Barrel Blend, 108 Proof • 60% Corn, 36% Rye, 4% malted barley • Age 6-7 Years

Nose: spiced caramel, red fruit, crisp apples, funnel cake

Palate: On the palate, prepare for a delightful experience as sweet raspberry flavors take center stage, complemented by the savory notes of toasted oak. As the taste lingers, you'll discover subtle hints of tres leche, evoking thoughts of a creamy and indulgent dessert, accentuated by a touch of cinnamon spice. As the experience comes to its conclusion, you'll appreciate the creamy mouthfeel that emerges. The flavors evolve, revealing a complex array of sensations, ranging from sweet toffee to velvety vanilla cream. A subtle hint of cold smoke adds an intriguing layer to this enticing finale.



AMBURANA RYE: CUSTOM TOASTED AMBURANA OAK

- Small Batch Three Barrel Blend, 108 Proof • 95% Rye 5% Malted Barley • Age 6-7 Years

Nose: butterscotch icing, cinnamon sugar, apple, ginger

Palate: As you take your first sip, prepare yourself for a charming experience akin to savoring a warm apple pie à la mode. The taste unfolds with the delectable combination of French vanilla ice cream, reminiscent of a delightful dessert. The flavors are further accentuated by a subtle hint of warm spices like Vietnamese cinnamon dusting. A luxurious caramel drizzle adds a touch of sweetness and enhances the overall experience. The finish is long-lasting and multifaceted. You'll discover the pleasant richness of toasted coconut, paired with the juiciness of red fruits. A final note reminiscent of freshly baked rye bread adds an intriguing layer to the overall sensory experience.

