



## **RESILIENT BOURBON - THE AMERICAN SPIRIT**

Resilient straight bourbon whisky barrels are hand-picked single barrels of quality.

We are looking for barrels that are well balanced with grain and wood. Barrels that really shine and bring some great flavors to the nose and palate. We enjoy finding these barrels, bottling them up and bringing them forward to our friends and community of whisky enthusiasts.

The label contains all the information one would want. The 53 gallon newly charred American oak barrels, where it's bottled, barrel #, bottle #, distilled on date, bottled on date, proof and mash bill.

Quality bourbon, being transparent in the process with all the relevant information and bottled with enthusiasm, is our formula to being resilient in the ever changing times!

# SINGLE BARRELS BOURBON (TENNESSEE):

Aged in newly charred American oak 53 gallon barrels and bottled up one barrel at a time. Char #4

Distilled in Tennessee. Bottled up in Pembroke, KY. Bottled at 107 Proof, 53.5% alc/vol or Barrel Strength

Mash bill 84% corn, 8% rye, 8% barley

<u>Barrel #120 - 16yr, 59.22% Alc/Vol, DIST 01/2005, BOTT 10/25/2021, MB 84/8/8 – 15 btls</u> On the nose, butter-toffee with sliced pear, crushed almonds, vanilla wafer, and baking spices. On the palate, fruit intensifies with sweeter elements underneath and warming spices in the back. The finish is pleasant and layered with a burst of spice fading into long-lasting orchard fruits drizzled in chocolate. A mature Bourbon in wonderful balance.

<u>Barrel #183 - 16yr, 58.75% Alc/Vol, DIST 01/2005, BOTT 10/25/2021, MB 84/8/8 – 33 btls</u> The nose is warm and inviting with a perfect balance of caramel, peach, chocolate-toffee, vanilla butter and cinnamon. On the palate, peach and caramel chocolates intensify with spice underneath. The finish is long and sustained with sweeter flavors fading into spice before caramel and peach return to linger. A gorgeous Bourbon to be sipped neat.

## **RYE (INDIANA):**

Aged in newly charred American oak 53 gallon barrels and bottled up one barrel at a time. Char #4

Distilled in Indiana. Bottled up in Pembroke, KY. Bottled at Barrel Strength.

Mash bill 95% rye, 5% barley.

### Barrel #5 - 6yr, 57.7% Alc/Vol, DIST 2/25/13, BOTT 2/13/20, MB 95/5 - 18 btls

On the nose, hard caramel candies, dark chocolate powder, dill, cinnamon stick, vanilla candy, and anise. On the palate, orange peel and baked apple with wintergreen lead with vanilla and caramel sauce underneath. The finish is lengthy with spice fading into butterscotch and vanilla before cinnamon returns and lingers. Just a gorgeous Rye.

# FINISHES (TENNESSEE):

Aged in newly charred American oak 53 gallon barrels and finished in Oloroso Sherry Butt, Oloroso Sherry Cask, Tawny Port Cask or Madeira Cask. Bottled up one barrel at a time.

Distilled and aged in Tennessee and finished in Kentucky. Bottled up in Stanford, KY. Bottled at Barrel Strength.

Mash bill 84% corn, 8% rye, 8% barley



### Barrel #004-2 - 5yr, 57.65%, Alc/Vol. DIST 10/31/2017, TAWNY PORT CASK FINISHED 10/20/2021 BOTT 11/8/22, MB 60/36/4 - 300btls

Tawny notes are towards the front here with bourbon providing balance. On the nose, raisin bread, pear butter, butterscotch, herbaceous clove, and star anise. On the palate, jammy raisin and pear notes as caramel and vanilla expand in the background alongside clove and anise. The finish is long and chewy with sweeter elements eventually outlasting a long slow fade of clove, anise, and cardamom.

#### Barrel #002-2 - 5yr, 57.69%, DIST 10/31/2017, OLOROSO SHERRY CASK FINISHED 10/13/2021 BOTT 11/7/22, MB 60/36/4 - 311btls

Expressive and wonderfully layered. On the nose, fig jam and dark chocolate, with sliced apple, toffee-butter, and freshly ground clove. On the palate, fig and dark chocolate on a bed of apple, toffee-butter, and caramel crisp, as spicy cinnamon and clove intensify. The finish is long and balanced with fig jam giving way to cinnamon

and clove as dark chocolate and caramel cream persist.

# **BOTTLED IN BOND**



## **BOURBON BOTTLED IN BOND (INDIANA):**

Aged in newly charred American oak 53 gallon barrels and bottled in bond. Char #4.

Distilled in Indiana. Bottled up in Stanford, KY. Bottled in bond at 100 Proof, 50% alc/vol after 4 years aging.

Mash bill 60% corn, 36% rye, 4% barley.

The nose has aromas of buttery toffee bar with poached pear and vanilla syrup, caramel wafer, candied cinnamon, and clove. On the palate, fruit dominates with spice underneath, making for a perfectly balanced bourbon. The finish is balanced and layered with sweet and spice slowly drifting away.

Resilient Bottled in Bond barrels are hand selected and bottled up in very small batches of maybe four barrels at a time. The High Rye mash bill 60/36/4 from MGP has a complexity to it, an extra dimension of depth that brings a viscosity to the mouth feel and wide range of flavors to the palate.

50% Alc/Vol 100 Proof 750ML

AVAILABLE BARRELS SUBJECT TO CHANGE. PLEASE INQUIRE AS TO CURRENT STOCK.