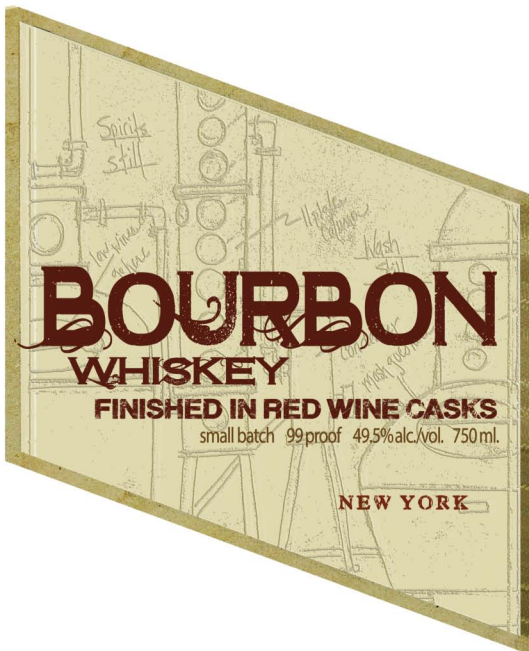




RED WINE FINISH BOURBON



Five & 20 Spirits and Brewing, Westfield, NY

Alcohol: 99 proof/49.5% ABV

Grain Bill: 70% NY Corn, 15% NY rye, 15% barley malt

Aging: Minimum 24 months in charred American oak barrel, then finished in our red wine casks for an additional 16 months.

Distilling Notes/ Aging Notes: This whiskey started out in new, charred American oak barrels that provides the robust caramel and vanilla notes which complements the sweetness of the bourbon. After this initial aging, the whiskey is transferred into freshly emptied wine casks from our own winery. The casks held a varietal called Regent that has a robust, fruity character without an excess of tannins that could exacerbate the “heat” of the whiskey. Because the casks came from our own winery, they were filled with whiskey within 24 hours of the wine being removed. This ensures the freshness of the barrels which provides the maximum flavor and aroma impact. The extra aging in these wine casks gives the whiskey a rich, fruity note that complements the sweet corn and caramel notes of the bourbon whiskey.