



# BARRELL BOURBON

## BATCH 031 NOW AVAILABLE

- A blend of straight Bourbon Whiskeys
- Distilled and aged in Tennessee, Kentucky, and Indiana
- Selection of 6, 7, 10, 15, and 16-year-old barrels
- Aged in American white oak barrels
- Bottled in Kentucky
- 111.2 proof cask strength bottling



Barrell Bourbon Batch 031 is a blend of 6, 7, 10, 15 and 16-year-old barrels. The blend was built around the sweetness in a group of 99% corn Bourbon barrels and a group of wheated bourbon barrels. To bridge these two groupings, we layered in 15 and 16-year-old barrels for their gentle nuttiness and oak. Finally, a selection of 10-year-old barrels was added to bring notes of milk chocolate and tropical fruit.

A perfect autumn release, this batch's notes of shortbread cookie, pumpkin pie, peppermint latte, and pine needles match the mood of sweater weather.

**Appearance:** Deep Gold

**Nose:** A rush of dry, notable oak, incorporating wormwood, tobacco, and pine needles. Curious and sweet with browned butter, candied walnut, and spiced apple pie. Other notes balance between woody and floral, such as thistle, milkweed, and poppyseed. As we emerge beyond the scope of oak, we find some fruity and sweet cream notes, the latter represented by peppermint latte and vanilla creme anglaise.

**Palate:** Moderate sweetness and juicy citrus make for quite an easy pour. The fruit sings loudest here -- pomegranate juice and strawberry rhubarb pie. Extractive elements of spice and tannin bring quince and ginger beer into the equation. The baking spice nods toward a Manhattan, garnished with an orange twist. Finally, some marshmallow root and pumpnickel take it in an earthier, cardoon-like direction.

**Finish:** A quick burst of heat announces smoked paprika, black peppercorn, and spearmint. As it subsides, demerara rum and black cherry soda emerge. Finally, it fades to leave only a little chalk and slate.

**With a splash of spring water:** As is often the case, the oak gets pushed way back to reveal abundant tropical fruit, especially lime and passion fruit. The woody/floral balance also pitches over into the bouquet, displaying apple blossom, dogwood and rose. Creamed honey and grilled peach take over the plate, leaving behind fresh young ginger in the finish.

Barrell Craft Spirits, based in Louisville, Kentucky, is an independent blender and bottler 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. This affords us access to some of the most interesting and delicious spirits in the world.