



BARRELL BOURBON

BATCH 029 NOW AVAILABLE

- A blend of straight Bourbon Whiskeys
- Distilled and aged in Kentucky, Tennessee, and Indiana
- Selection of 6, 7, 9, 10, 15, and 16-year-old barrels
- Aged in American white oak barrels
- Bottled in Kentucky
- 115.88 proof cask strength bottling



The base of Barrell Bourbon Batch 029 is an herbal and viscous blend of Indiana bourbons. The blend was expanded with 6 and 7-year-old rye-grain Kentucky bourbon, chosen for its exotic cinnamon spice note and floral 9 and 10-year-old wheated bourbon. Finally, a small amount of 6, 14, and 16-year-old Tennessee bourbon was added for a fruity nose and a long, oxidative finish.

An initial burst of fruit: Williams pear and dried papaya on the nose, lime cordial on the palate; then a lengthy evolution through rye-driven mulling spices and rich oaky lactones. Ultimately, the profile settles comfortably into an array of dessert notes including treacle tart, milk chocolate, and Boal madeira.

Appearance: Roasted pumpkin flecked with bright gold.

Nose: A classical opening of brown sugar-laced oatmeal and freshly conditioned leather. As you swirl a Glencairn glass, Williams pear, cantaloupe, and mulled wine develop. From a rocks glass the evolution is more tropical, leaning rather toward tangerine, dried papaya, and mint tea with honeycomb. Herbs soon follow -- basil, dill, and wasabi powder. The aroma finally stabilizes into something resembling Pedro Ximenez sherry, displaying rosewater, treacle tart, and boiled cider.

Palate: Unmistakably cask strength. A bright, pithy lime cordial note is rounded out by Mirabelle plum and sugar snap pea. Once the palate has acclimatized, more traditional flavors of affogato, molasses, and roasted mixed nuts emerge.

Finish: A bold salinity tugs at the taste buds, calling soft pretzel to mind. As it fades, soft flavors of milk chocolate and shredded coconut wash over the palate.

With a splash of spring water: Leafy aromas of tarragon, pandan and celery come to the fore. Nutritional yeast and roasted parsnip reveal a lightly savory dimension. Meanwhile the palate grows much darker in character, as espresso beans and ripe puerh tea dominate. Levity returns on the finish, with unexpected notes of guava and cherry blossom.

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.