

STELLUM

BOURBON

Stellum Bourbon finds its flavor in the tension of three Indiana Bourbon mash bills, two of which are high-rye, with the third being almost exclusively corn. Older barrels from both Kentucky and Tennessee are folded in slowly, through a multi-step blending process. This brings added layers of depth and complexity, ultimately allowing us to round out a uniquely Stellum flavor profile.

APPEARANCE: Amber gold.

NOSE: Intense clove and allspice immediately jump out of the glass, supported by creamy macadamia nuts and light tobacco. As the whiskey opens up, sweet aromas of honeysuckle, green apple, and nectarine begin to show, rounded off by toasted rye and oak.

PALATE: The tip of your tongue is met with a hint of vanilla, marshmallow, and cotton candy. The whiskey quickly transforms as it spreads across your tongue, revealing spicy notes of black pepper, cayenne pepper, and cinnamon baked apples. The spice is supported by tart underripe blackberry and apricot that contrasts perfectly against the initial sweetness.

FINISH: The spiciness of the palate carries over into the finish with candied ginger and more black pepper before slowly fading into a syrupy sweet honey.

WITH A SPLASH OF WATER: The strong pepper notes are more subdued, allowing for sweet cinnamon streusel and stewed apples to come to the forefront of the palate.

- ★ A blend of straight Bourbon Whiskeys
- ★ Distilled and Aged in TN, KY, and IN
- ★ Bottled in Kentucky
- ★ 114.98 proof cask strength bottling

