

Wilderness Trail

DISTILLERY

The Recipe

Our mash bill of 64% corn, 24% wheat and 12% malted barley is one of the highest ratios of wheat used in Bourbon made in Kentucky. We source the corn and wheat just a few miles from the distillery.

92 point rating from Whisky Cast



The Recipe

Our mash bill of 64% corn, 24% rye and 12% malted barley is one of the highest ratios of rye used in Bourbon made in Kentucky. We use Kentucky-grown Heritage rye from a local farm.



The Recipe

Our rye mash bill of 56% rye, 33% corn and 11% malted barley was created for a broader balance of flavor to offset the high ryes commonly found. We use Kentucky-grown Heritage rye from a local farm.

92 point rating from Whisky Advocate



How we handcraft the finest Kentucky Straight Bourbons & Rye Whiskey

SWEET MASH

Unlike more common "sour mash" recipes, we start with 100% fresh ingredients, including the highest quality Kentucky limestone water. Sweet mash is more challenging to make, but with our high level of expertise in fermentation science, we are well equipped for the task. Local historians have pointed out that our Bottled in Bond, sweet mash, wheated Bourbon recipe is the first of its kind since Prohibition.

LOW BARREL PROOF

Barrel aging allows for chemical reactions in the whiskey to take place over time, while extracting flavor from barrel. Some chemicals are best extracted with water, while others are more alcohol soluble. To ensure the whiskey ages appropriately, we enter the barrel at 110 proof for our Bourbons and 100 proof for our Rye Whiskey. It is more expensive than going in at higher proofs, but well worth the extra investment.

NON-CHILL FILTERED

It takes several years in the barrel to develop the flavor profiles for our Bourbon and Rye Whiskeys, so why would we want to remove any flavor by filtering? All our products are nonfiltered to maximize the flavor we worked so hard to achieve. We did all of the hard work back in fermentation and distillation to remove what others filter out.