

BUFFALO TRACE

DISTILLERY

September 2, 2023

Hello!

Many thanks for your purchase of our Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey. We were honored and delighted that last year's vintage won Taste Master for the 2023 American Whiskey Masters, making it the overall winner of the entire competition.

We hope you are delighted with the whiskey contained in these bottles. We have hand-selected our very best available barrels to produce the finest possible whiskey. In tribute to the original Eagle Rare brand launched in 1975, this whiskey is once again bottled at the original strength of 101 proof.

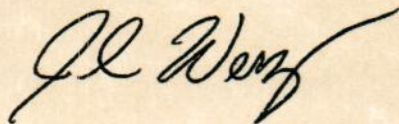
The crystal-clear glass bottle we've chosen showcases the whiskey's gorgeous amber color. The back label provides a full product description for you to read while enjoying a taste. Every bottle has been hand-bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

On the reverse side of this letter, please find a fact sheet with details about the barrels selected for this year's vintage. Hopefully you will find the intricate details of these barrels as interesting and compelling as we do.

In closing, thank you again for your purchase of this limited supply of Eagle Rare 17 Year Old. If we at Buffalo Trace Distillery, can be of any further assistance please do not hesitate to make contact.

Websites:
buffalotracedistillery.com
greatbourbon.com

With best regards,



Jake Wenz
President and CEO
Buffalo Trace Distillery



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EAGLE RARE 17 YEAR OLD KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2004
Release: Fall of 2023
Release Brand name: Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey
Proof for release: 101 proof

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2
Small Grain: Minnesota Rye
Finish Grain: North Dakota Distillers Malted Barley

Cooking / Fermentation

Milling screen: #10
Cook Temperature: 240 degrees Fahrenheit
Water: Kentucky limestone with reverse osmosis
Fermentation: Carbon steel / black iron fermenter
Mash: Sour

Distillation & Aging

Distillation: Double distilled; beer still and doubler
Proof off still: 140 proof
Barrel: New, white oak; #4 Char; charred for 55 seconds
Barrel maker: Independent Stave; Lebanon KY
Barrel entry proof: 125 proof
Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons
Warehouse: Warehouses C, I, K, M and Q
Floor: 1st and 2nd floors
Evaporation loss: 78% of the original whiskey lost to evaporation

Bottling

Filtration: Chill
Product Age: 19 years and 3 months old at bottling
Tasting comment: Nose: Dark chocolate and cherry pie filling
Palate: Well-balanced flavor of caramel-drizzled chocolate
sponge cake
Finish: Dry and spicy with an earthy, cigar box finish