

BUFFALO TRACE[®]

DISTILLERY

EXPERIMENTAL COLLECTION

Experimental Collection

2006 Releases

Release 1: The Inaugural Release

In 2006, Buffalo Trace released its first three barrels of experimental whiskey. Each of the barrels had unique characteristics.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: FRENCH OAK AGED		
Type: BOURBON WHISKEY	Barrel Type: FRENCH OAK	
Total Production: 1 BARREL	Maker: INDEPENDENT STAVE	
Date Distilled: 4/6/1995	Staves: 24 MONTH AIR DRIED	
Date Barreled: 4/11/1995	Treatment: #3 CHAR	
Recipe: BT RYE MASH #1	Bottled: 2/24/2006	
Mash Type: SOUR	Age at Bottling: 10 YEARS	
Still Proof: 140 Entry Proof: 125	Evaporation: 39%	
Warehouse / Floor: K/B	Filtration: CHILL FILTERED	
Rick / Row / Slot: 1/2/2	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: FRENCH OAK BARREL ADDS SUGARY SWEETNESS AND DARK CARAMEL. EXCEPTIONAL WHISKEY.		

French Oak Barrel (1 of 3)

This bourbon was aged ten years in a French oak barrel made from staves that were first air-dried for 24 months. The French oak has given the whiskey a sugary sweetness and dark caramel color.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: TWICE BARRELED		
Type: BOURBON WHISKEY	Barrel Type: WHITE OAK	
Total Production: 1 BARREL	Maker: INDEPENDENT STAVE	
Date Distilled: 4/4/1993	Staves: 6 MONTH AIR DRIED	
Date Barreled: 4/5/1993	Treatment: #4 CHAR	
Recipe: BT RYE MASH #2	Bottled: 2/24/2006	
Mash Type: SOUR	Age at Bottling: 12 YEARS	
Still Proof: 140 Entry Proof: 125	Evaporation: 19.25%	
Warehouse / Floor: V/G	Filtration: CHILL FILTERED	
Rick / Row / Slot: 32/1/1	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON PUT INTO NEW BARREL AFTER 8 YEARS AND 8 MONTHS. OAK, OAK, OAK. TASTE OLDER THAN 12 YEARS. LONG WARM FINISH.		

Twice Barreled (2 of 3)

After aging this bourbon for eight years and eight months in a new charred white oak barrel, bourbon was put into another brand new barrel. With twice the wood, this whiskey has lots of oak and a long warm finish.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: FIRE POT BARREL AGED		
Type: BOURBON WHISKEY	Barrel Type: WHITE OAK	
Total Production: 1 BARREL	Maker: INDEPENDENT STAVE	
Date Distilled: 2/6/1996	Staves: 6 MONTH AIR DRIED	
Date Barreled: 2/7/1996	Treatment: FIRE POT #4 CHAR	
Recipe: BT RYE MASH #1	Bottled: 2/24/2006	
Mash Type: SOUR	Age at Bottling: 10 YEARS	
Still Proof: 140 Entry Proof: 125	Evaporation: 33.5%	
Warehouse / Floor: K/9	Filtration: CHILL FILTERED	
Rick / Row / Slot: 62/2/2	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BARREL HEATED TO 102° FOR 23 MINUTES TO DRY WOOD. AMBER, CHESTNUT COLOR. SMOKY NOSE WITH HINTS OF FRUIT AND TOBACCO.		

Fire Pot Barrel (3 of 3)

Bourbon was aged in a barrel that was heated to 102 degrees Fahrenheit for 23 minutes. This extra heat dried the wood of the barrel to an extraordinary degree to examine how that might affect bourbon flavor. The whiskey has a smoky nose, and hints of fruit and tobacco on the pallet.

2007 Releases

Release 2: Chardonnay Aged Bourbon

This experiment considered how the taste of bourbon is affected when aged in new American white oak barrels and finished in used French oak Chardonnay barrels. Two different ages of bourbon were examined.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: CHARDONNAY AGED AFTER 6 YEARS		
Type: WHISKEY	Barrel Type: FRENCH OAK CHARDONNAY	
Total Production: 1 BARREL	Maker: TONNELLERIE RADOUX	
Date Distilled: 5/18/92	Staves: 6 MONTH AIR DRIED	
Date Barreled: REFILLED 8/19/98	Treatment: MEDIUM TOAST	
Recipe: BT RYE MASH #1	Bottled: 1/22/07	
Mash Type: SOUR	Age at Bottling: 14 YEARS	
Still Proof: 140 Entry Proof: 125	Evaporation: 65.17 %	
Warehouse / Floor: 1/1	Filtration: CHILL FILTERED	
Rick / Row / Slot: 010/3	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON AGED 6 YEARS & 3 MONTHS IN NEW OAK THEN REBARRELED IN A USED FRENCH OAK CHARDONNAY BARREL. FRUITINESS BLENDS MASTERFULLY WITH SMOKY VANILLA OF THE WHISKEY.		

Chardonnay Aged After 6 Years (1 of 2)

Aged for six years in a new American white oak barrel before it was re-barreled into a used French oak Chardonnay barrel for eight more years, this whiskey is 14 years old. The taste reveals a marriage of fruitiness from the Chardonnay barrel with smoky vanilla notes.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: CHARDONNAY AGED AFTER 10 YEARS		
Type: WHISKEY	Barrel Type: FRENCH OAK CHARDONNAY	
Total Production: 1 BARREL	Maker: TONNELLERIE RADOUX	
Date Distilled: 4/8/88	Staves: 6 MONTH AIR DRIED	
Date Barreled: REFILLED 8/19/98	Treatment: MEDIUM TOAST	
Recipe: BT RYE MASH #1	Bottled: 1/22/07	
Mash Type: SOUR	Age at Bottling: 18 YEARS	
Still Proof: 140 Entry Proof: 135.2	Evaporation: 64.83%	
Warehouse / Floor: 1/1	Filtration: CHILL FILTERED	
Rick / Row / Slot: 010/4	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON AGED 10 YEARS & 4 MONTHS IN NEW OAK THEN REBARRELED IN A USED FRENCH OAK CHARDONNAY BARREL. MORE OAK AT THE START, BUT FINISHED WITH FRUITINESS OF THE WINE INFLUENCE.		

Chardonnay Aged After 10 Years (2 of 2)

Bourbon was aged for ten years and six months in a new American white oak barrel. Then it was re-barreled in a used French oak Chardonnay barrel and aged for eight more years. Aged a total of 18 years, this whiskey boasts more oak at the start, but finishes with the fruitiness of the wine influence.

Release 3: Zinfandel Aged Bourbon

American white oak barrels that previously held Zinfandel wine were used to age bourbon. Two different ages of bourbon were examined. Both bourbons aged in new barrels first, one for six years and the other for 10 years, before being finished in used Zinfandel barrels for eight years.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: ZINFANDEL AGED AFTER 6 YEARS		
Type: WHISKEY	Barrel Type: AMERICAN OAK ZINFANDEL	
Total Production: 1 BARREL	Maker: SEGUIN MOREAU	
Date Distilled: 5/18/92	Staves: 6 MONTH AIR DRIED	
Date Barreled: REFILLED 8/19/98	Treatment: MEDIUM TOAST	
Recipe: BT RYE MASH #1	Bottled: 1/23/07	
Mash Type: SOUR	Age at Bottling: 14 YEARS	
Still Proof: 140 Entry Proof: 127.3	Evaporation: 34.50%	
Warehouse / Floor: 1/1	Filtration: CHILL FILTERED	
Rick / Row / Slot: 010/5	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON AGED 6 YEARS & 3 MONTHS IN NEW OAK THEN REBARRELED IN A USED AMERICAN OAK ZINFANDEL BARREL. HERBAL WITHOUT THE FRUIT FLAVORS OF THE OTHER BARREL EXPERIMENTS.		

Zinfandel Aged After 6 Years (1 of 2)

This whiskey aged for six years and three months in a new American white oak barrel before it was re-barreled into a used American oak Zinfandel barrel. There it was aged for another eight years, making it a total of 14 years old. The expected wine fruitiness is absent in the initial palate, but is replaced with an exciting spiciness. It is not the rye-grain spice normally associated with bourbon, but a grape-vine herbal quality that slides across the tongue and lingers for what seems like forever. This is an epic whiskey with grandeur and grace. Old world quaffing of a vine and field mélange.

 EXPERIMENTAL COLLECTION	
Experiment: ZINFANDEL AGED AFTER 10 YEARS	
Type: WHISKEY Total Production: 1 BARREL Date Distilled: 4/28/06 Date Barreled: REFILLED 8/19/08 Recipe: BT RYE MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 135 Warehouse / Floor: 1/1 Rick / Row / Slot: 0/0/6	Barrel Type: AMERICAN OAK ZINFANDEL Maker: SEGUIN MOREAU Staves: 6 MONTH AIR DRIED Treatment: MEDIUM TOAST Bottled: 2/23/07 Age at Bottling: 10 YEARS Evaporation: 34.17% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: BOURBON AGED 10 YEARS & 4 MONTHS IN NEW OAK THEN REBARRELED IN A USED AMERICAN OAK ZINFANDEL BARREL. SPICINESS AS THE BOURBON OVERPOWERS THE WINE BARREL INFLUENCES.	

Zinfandel Aged After 10 Years (2 of 2)

Aging first in a new American white oak barrel for ten years, this bourbon was then re-barreled into a used American oak Zinfandel barrel for another eight years. Aged a total of 18 years, this whiskey carries little subtlety. The original whiskey brings powerful flavors to the refinement of the Zinfandel wine barrel. The Zinfandel does dance along the edges with its dry herbal flavorings, but the bourbon fills the ballroom with its grain and wood bouquet.

2008 Releases

Release 4: Cabernet Franc Bourbon

Exploring the flavor influence of used French oak, two different batches of bourbon were aged first in new American white oak barrels, and then finished in Cabernet Franc barrels. One bourbon was aged first for six years and the other was aged for eight years, both in new American white oak, before being transferred to used French oak barrels for eight more years of aging.

 EXPERIMENTAL COLLECTION	
Experiment: CABERNET FRANC AGED AFTER 6 YEARS	
Type: WHISKEY Total Production: 1 BARREL Date Distilled: 5/13/02 Date Barreled: REFILLED 8/19/08 Recipe: BT RYE MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 125 Warehouse / Floor: 1/1 Rick / Row / Slot: 0/0/1	Barrel Type: FRENCH OAK CABERNET FRANC Maker: BARREL ASSOCIATES Staves: 6 MONTH AIR DRIED Treatment: MEDIUM TOAST Bottled: 2/26/07 Age at Bottling: 14 YEARS Evaporation: 35.67% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: BOURBON AGED 6 YEARS & 3 MONTHS IN NEW OAK THEN REBARRELED IN A USED CABERNET FRANC BARREL. EARTHY TANNINS OF THE CABERNET MINGLE WELL WITH BOURBON UNDERTONES.	

Cabernet Franc Aged After 6 Years (1 of 2)

Bourbon was aged for six years and three months in a new American white oak barrel before it was re-barreled into a used French oak Cabernet Franc barrel. There it was aged for another eight years, making it a total of 14 years old. Earthy tannins of Cabernet mingle well with the bourbon undertones.

 EXPERIMENTAL COLLECTION	
Experiment: CABERNET FRANC AGED AFTER 8 YEARS	
Type: WHISKEY Total Production: 1 BARREL Date Distilled: 7/2/90 Date Barreled: REFILLED 8/19/08 Recipe: BT RYE MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 126.5 Warehouse / Floor: 1/1 Rick / Row / Slot: 0/0/2	Barrel Type: FRENCH OAK CABERNET FRANC Maker: BARREL ASSOCIATES Staves: 6 MONTH AIR DRIED Treatment: MEDIUM TOAST Bottled: 2/26/07 Age at Bottling: 16 YEARS Evaporation: 43.00% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: BOURBON AGED 8 YEARS & 1 MONTH IN NEW OAK THEN REBARRELED IN A USED CABERNET FRANC BARREL. AMAZING BALANCE OF HEAVY WINE AND BOURBON CHARACTER.	

Cabernet Franc Aged After 8 Years (2 of 2)

Bourbon spent eight years and one month in a new American white oak barrel before it was re-barreled into a used French oak Cabernet Franc barrel. There it was aged for another eight years, making it a total of 16 years old. The taste combines an amazing balance of heavy wine and bourbon character.

Release 5: 17 Year Old Rum Marriage

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 17 YEAR-OLD RUM MARRIAGE		
Type: RUM	Barrel Type: CHARRED WHITE OAK	
Total Production: 2 BARRELS	Maker: INDEPENDENT STAVE	
Date Distilled: APRIL 1991	Staves: 6 MONTH AIR DRIED	
Date Barreled: 7/17/91	Treatment: 1 NEW, 1 USED	
Recipe: COLUMN STILL RUM	Bottled: 7/17/08	
Mash Type: SUGAR CANE MOLASSES	Age at Bottling: 17 YEARS	
Still Proof: 183 Entry Proof: 104.8	Evaporation: 60% NEW, 72% USED	
Warehouse / Floor: 1/2	Filtration: CHILL FILTERED	
Rick / Row / Slot: 44/1/2 & 24/1/3	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THE RUM AGED IN NEW WOOD OFFERS OAK SWEETNESS AND RICH CARAMELS. WHILE THE USED BARREL AGED RUM PICKS INTENSE TANNINS AND HEAVIER RUM FLAVORS. THE MARRIAGE IS A VERY NICE BALANCE.		

17 Year-Old Rum Marriage (1 of 1)

This experiment was a marriage of two different rum barrels into one extraordinary offering. Both barrels contained rum that was 17 years old. One barrel was new American white oak and one was used American white oak. Both barrels were aged on the second floor of Warehouse I, then married together and bottled at 90 proof.

2009 Releases

Release 6: Oak Grains

This was a fascinating experiment investigating one of the primary ingredients in making bourbon, the trees used for constructing barrels. Trees that grow faster have coarser wood grains, while trees that grow slower produce more fine-grained wood. Two different barrels were constructed using these two different kinds of trees. Bourbon of the same mash bill was entered into these two different kinds of barrels and aged for nearly 15 years.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: FINE GRAIN OAK		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 1 BARREL	Maker: INDEPENDENT STAVE	
Date Distilled: 7/12/94	Staves: 3 MONTH AIR DRIED	
Date Barreled: 7/13/94	Treatment: *4 CHAR	
Recipe: BT RYE MASH #2	Bottled: 5/7/09	
Mash Type: SOUR	Age at Bottling: 14 YRS, 9 MOS	
Still Proof: 185 Entry Proof: 125	Evaporation: 50%	
Warehouse / Floor: K/3	Filtration: CHILL FILTERED	
Rick / Row / Slot: 1/11	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: SLOW GROWTH TREES CREATE FINE GRAIN WOOD WHICH CONCENTRATES SUGARS AND IMPARTS EXTRA CARAMEL AND VANILLA NOTES. RICH AND EXCEEDINGLY SWEET WITH A SYRUPY CHARACTER. NICE BALANCE.		

Fine Grain Oak (1 of 2)

After more than 14 years of aging, the slow-growth of fine grain wood concentrated the sugars and flavors deep within the oak and imparted extra doses of caramel and vanilla to this bourbon. Bourbon is rich and sweet with an almost syrupy character. It also has a nice balance of flavors and complexity.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: COARSE GRAIN OAK		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 1 BARREL	Maker: INDEPENDENT STAVE	
Date Distilled: 7/12/94	Staves: 3 MONTH AIR DRIED	
Date Barreled: 7/13/94	Treatment: *4 CHAR	
Recipe: BT RYE MASH #2	Bottled: 5/7/09	
Mash Type: SOUR	Age at Bottling: 14 YRS, 9 MOS	
Still Proof: 185 Entry Proof: 125	Evaporation: 62%	
Warehouse / Floor: K/3	Filtration: CHILL FILTERED	
Rick / Row / Slot: 1/12	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: COARSE GRAIN HARVESTED FROM FAST GROWTH TREES CREATED A DRY AND SMOKY WHISKEY WITH HERBAL QUALITIES. SLIGHTLY HEAVY AND POWERFUL WITH A SMOKY COMPLEXITY AND QUICK FINISH.		

Coarse Grain Oak (2 of 2)

After nearly 15 years in the barrel, this whiskey is dry with a balance of smokiness and wood with herbal qualities. The finish is quick and woody and it is slightly heavy with a powerful complexity.

Release 7: Double Barreled Bourbons

In these two experiments, the effect of aging bourbons in two different barrels was examined. Bourbon was aged in new, charred American white oak barrels for two different lengths of time. Bourbon was then placed in new charred American oak barrels again, and aged for an additional eight years. Both whiskeys used the same mash bill, Buffalo Trace Rye Bourbon Mash Bill #2.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 1993 DOUBLE BARRELED		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 2 BARRELS	Maker: INDEPENDENT STAVE CO.	
Date Distilled: 4/4/94	Staves: 6 MONTH AIR DRIED	
Date Barreled: RE-BARRELED 12-12-01	Treatment: *4 CHAR	
Recipe: BT RYE MASH BOURBON #2	Bottled: 9/15/09	
Mash Type: SOUR	Age at Bottling: 16 YRS, 5 MOS	
Still Proof: 135 Entry Proof: 125	Evaporation: 36%	
Warehouse / Floor: 1/6	Filtration: CHILL FILTERED	
Rick / Row / Slot: 32/11/2	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: DEEP RICH FLAVOR FULLY EXPRESSED THE OAK CHARACTER. RE-BARRELING HAS TAKEN THIS BOURBON FAR BEYOND 16 YEARS. STRONG, POWERFUL FINISH.		

1993 Double Barreled (1 of 2)

These barrels were filled April 4, 1993 and bottled September 15, 2009. At 16 years and five months of age, the finished product has a deep, rich flavor that fully expresses the oak character. The re-barreling has taken it far beyond its 16 years. It has a very strong, powerful finish.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 1997 DOUBLE BARRELED		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 2 BARRELS	Maker: INDEPENDENT STAVE CO.	
Date Distilled: 1/13/97	Staves: 6 MONTH AIR DRIED	
Date Barreled: RE-BARRELED 12-12-01	Treatment: *4 CHAR	
Recipe: BT RYE MASH #2	Bottled: 9/16/09	
Mash Type: SOUR	Age at Bottling: 11 YRS, 10 MOS	
Still Proof: 135 Entry Proof: 125	Evaporation: 33%	
Warehouse / Floor: 1/5	Filtration: CHILL FILTERED	
Rick / Row / Slot: 19/2/12	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: COMPLEX BARREL FLAVORS. DEEP CARAMEL COLOR MAKE THIS A PLEASURE TO THE EYE, AS WELL AS THE PALATE. ROBUST START AND SMOOTH FINISH.		

1997 Double Barreled (2 of 2)

These barrels were filled November 18, 1997 and bottled September 16, 2009. At 11 years and ten months of age the finished product has a complex barrel flavor. It possesses a deep caramel color making it pleasing to the eye as well as the palate. It has a very robust start and finishes smooth.

2010 Releases

Release 8: Oak Variations

The variation of oak for constructing barrels undoubtedly has an effect on bourbon flavor. This experiment explored those effects by aging the same bourbon recipe in two different oak barrels, an unused toasted French oak barrel and a used American white oak barrel with charred white oak chips inside of it. Both whiskeys were aged for a little over 15 years and the resulting flavor profiles have distinct differences.

 EXPERIMENTAL COLLECTION	
Experiment: 1995 FRENCH OAK BARREL AGED	
Type: WHISKEY Total Production: 1 BARREL Date Distilled: 4/6/95 Date Barreled: 4/7/95 Recipe: BT RYE MASH #2 Mash Type: SOUR Still Proof: 135 Entry Proof: 125 Warehouse / Floor: K/B Rick / Row / Slot: V/2	Barrel Type: NEW TOASTED FRENCH OAK Maker: INDEPENDENT STAVE CO. Staves: 24 MONTH AIR DRIED Treatment: TOASTED ONLY Bottled: 7/21/10 Age at Bottling: 15 YRS, 3 MOS Evaporation: 69.7% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: LEATHERY AND WOODY WHISKEY. FRENCH OAK BARREL ADDS RICH COMPLEXITY AND INTERESTING FLAVORS. GOOD DEPTH WITH DARK, DRY FINISH.	

1995 French Oak Barrel Aged (1 of 2)
 This unused French oak barrel was filled on April 7, 1995 and bottled July 21, 2010. After more than 15 years and 3 months of aging, the new toasted French oak barrel added rich complexity and interesting flavors to this whiskey. The result is a leathery and woody whiskey that has a good depth with a dark, dry finish.

 EXPERIMENTAL COLLECTION	
Experiment: 1995 AMERICAN OAK CHIPS SEASONED	
Type: WHISKEY Total Production: 1 BARREL Date Distilled: 4/6/95 Date Barreled: 4/7/95 Recipe: BT RYE MASH #2 Mash Type: SOUR Still Proof: 135 Entry Proof: 125 Warehouse / Floor: K/B Rick / Row / Slot: V/1	Barrel Type: USED CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: SEASONED W/ TOASTED OAK CHIPS Bottled: 8/5/10 Age at Bottling: 15 YRS, 4 MOS Evaporation: 54.2% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: LIGHTER WHISKEY FOR ITS AGE. OAK CHIPS ADD SMOKY COMPLEXITY, GOOD FLAVOR WITHOUT BEING HEAVY.	

1995 American Oak Chips Seasoned (2 of 2)
 This new American oak barrel was filled on April 7, 1995. Toasted American white oak chips were added to the barrel at the start of its aging. After more than 15 years and 4 months of aging, this whiskey was bottled on August 5, 2010. Whiskey has a smoky complexity derived from interacting with the toasted oak chips. It is a lighter whiskey for its age and has a good flavor without being heavy.

2011 Releases

Release 9: Rice & Oats Whiskey

For this experiment, variations on the typical bourbon mash bill were explored. Rye is the customary secondary grain used in Buffalo Trace Bourbon Mash Bill #1. To create these two different experimental bourbons, rye was replaced with two different grains, rice and oats. The bourbon was aged for over nine years in barrels side by side on the 7th floor of Warehouse I. A unique flavor profile for each whiskey was observed.

 EXPERIMENTAL COLLECTION	
Experiment: MADE WITH RICE	
Type: BOURBON WHISKEY Total Production: 20 BARRELS Date Distilled: 4/29/02 Date Barreled: 4/30/02 Recipe: CORN MALT & RICE Mash Type: SOUR Still Proof: 135 Entry Proof: 102 & 115 Warehouse / Floor: I/7 Rick / Row / Slot: 50A/D	Barrel Type: WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 6 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 10/24/11 Age at Bottling: 9 YRS, 5 MOS Evaporation: 36.52% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: VERY CLEAN AROMA WITH THE BARREL NOTES OF CARAMEL AND SPICE. CRISP FLAVOR ON THE TONGUE WITHOUT ANY HEAVINESS OR OILINESS WHATSOEVER. SLIGHT DRYNESS NEAR THE END PROVIDES A QUICK FINISH. VERY DELICATE WHISKEY.	

Rice Bourbon Whiskey (1 of 2)

Corn, malt, and rice are the ingredients used in the recipe, resulting in a very clean aroma with barrel notes of caramel and spice. A crisp flavor on the tongue is noticed, without any heaviness or oiliness whatsoever. A slight dryness near the end provides a quick finish. It is a very delicate whiskey.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: MADE WITH OATS		
Type: BOURBON WHISKEY Total Production: 20 BARRELS Date Distilled: 4/29/02 Date Barreled: 4/30/02 Recipe: CORN, MALT & OATS Mash Type: SOUR Still Proof: 195 Entry Proof: 102 & 115 Warehouse / Floor: 1/7 Rick / Row / Slot: 50/2/0	Barrel Type: WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 6 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 10/27/11 Age at Bottling: 9 YRS, 5 MOS Evaporation: 34.75% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: PLEASANTLY SMOKY NOSE WITH A RICH AROMA OF TOASTED OATS THAT OFFERS A NICE COMPLEXITY ON THE PALETTE. THE SMOKINESS INTRIGUES AS HINTS OF DRIED FIG AND STONE FRUIT COME THROUGH, AND EVENTUALLY GIVE WAY TO AN EARTHY FINISH.		

Oat Bourbon Whiskey (2 of 2)

A recipe of corn, malt and oats was used for this experiment. Bourbon has a pleasant smoky nose with a rich aroma of toasted oats that offers a nice complexity. On the palate, the smokiness intrigues as hints of dried fig and stone fruit come through, and eventually give way to an earthy finish.

Release 10: Rediscovered barrels

Every once in a while at some distilleries a barrel warehouse worker will run across a barrel or two that has seemed to be hiding for a number of years. They're like little gems, concealed within the dark corners in the back of a warehouse, just waiting to be rediscovered. These barrels were encountered in just this way.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 1989 BARRELS, REDISCOVERED		
Type: WHISKEY Total Production: 7 BARRELS Date Distilled: 1/16/89 Date Barreled: 1/17/89 Recipe: BOURBON Mash Type: SOUR Still Proof: UNKNOWN Entry Proof: UNKNOWN Warehouse / Floor: 1/2 Rick / Row / Slot: 6/1/1	Barrel Type: WHITE OAK Maker: BLUEGRASS COOPERAGE Staves: SEASONED Treatment: CHARRED Bottled: 12/20/10 Age at Bottling: 21 YRS, 1 MOS Evaporation: 75.9% Filtration: CHILL Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: AFTER 21 YEARS IN OAK THE WOOD IS VERY PROMINENT, BUT IT DOESN'T CONQUER THE RICH VANILLA AND CARAMEL FLAVORS THAT BRING TO MIND HANDMADE HOLIDAY CANDY.		

1989 Barrels, Rediscovered (1 of 3)

Seven barrels were filled on November 17, 1989. The still proof and entry proof are unknown. After more than 21 years of aging, the wood is very prominent, but it still doesn't conquer the rich vanilla and caramel flavors that bring to mind handmade holiday candy.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 1991 BARRELS, REDISCOVERED		
Type: WHISKEY Total Production: 8 BARRELS Date Distilled: 10/28/91 Date Barreled: 10/29/91 Recipe: BOURBON Mash Type: SOUR Still Proof: UNKNOWN Entry Proof: UNKNOWN Warehouse / Floor: C/6, Q/6, T/4, 1/6 Rick / Row / Slot: 3/1/1, 3B/1/1, 4/1/1, 4A/1/1	Barrel Type: WHITE OAK Maker: INDEPENDENT STAVE Staves: SEASONED Treatment: CHARRED Bottled: 12/20/10 Age at Bottling: 19 YRS, 1 MOS Evaporation: 62.1% Filtration: CHILL Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THE WARM AND SPICY AROMA IS OVERTAKEN BY A ROBUST BLACK WALNUT CHARACTER ON THE PALATE THAT FINISHES AS THICK CANDIED FRUIT. THE FLAVOR LASTS AN ETERNITY.		

1991 Barrels, Rediscovered (2 of 3)

Filled on October 29, 1991, these eight barrels had an unknown still proof and entry proof. Aging for 19 years, the warm and spicy aroma of this bourbon is overtaken by a robust black walnut character on the palate that finishes as thick candied fruits. The flavor lasts an eternity.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 1993 BARRELS, REDISCOVERED		
Type: WHISKEY Total Production: 8 BARRELS Date Distilled: 5/12/93 Date Barreled: 5/13/93 Recipe: BOURBON Mash Type: SOUR Still Proof: UNKNOWN Entry Proof: UNKNOWN Warehouse / Floor: L/2 Rick / Row / Slot: 6/1/1	Barrel Type: WHITE OAK Maker: BLUEGRASS COOPERAGE Staves: SEASONED Treatment: CHARRIED Bottled: 12/20/10 Age at Bottling: 17 YRS. 7 MOS Evaporation: 43.6% Filtration: CHILL Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS BOURBON HAS NICE RICH AND CREAMY TEXTURE, LIKE A WHISKEY LATTE WITH EXTRA FOAM AND A SHOT OF VANILLA. A GREAT SIPPER FOR LONG COLD NIGHTS.		

1993 Barrels, Rediscovered (3 of 3)
 Beginning on May 13, 1993, eight barrels of bourbon aged for 17 years and 7 months. The still and entry proofs were unknown. A flavor profile with a nice rich and heavy mouthfeel. This bourbon is complex and bold. A great sipper for long cold nights.

2012 Releases

Release 11: Giant French Oak Barrels

American whiskey typically ages in 53 gallon oak barrels, but these whiskeys matured in 135 gallon barrels, one for 19 years and one for 23 years. Additionally, both barrels were crafted from French oak, and had previously contained some sort of wine. The exact type of wine was lost in the records. Furthermore, these giant barrels underwent a #3 char, varying from Buffalo Trace's typical #4 char. This experiment was a multifaceted investigation in crafting bourbon.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 19 YEAR OLD GIANT FRENCH OAK BARREL		
Type: WHISKEY Total Production: 1 BARREL Date Distilled: 1/27/93 Date Barreled: 1/28/93 Recipe: BT RYE MASH BOURBON #2 Mash Type: SOUR Still Proof: 195 Entry Proof: 129.8 Warehouse / Floor: K/1 Rick / Row / Slot: 0/0/0	Barrel Type: 195 GALLON FRENCH OAK Maker: UNKNOWN Staves: UNKNOWN Treatment: #3 CHAR Bottled: 6/28/12 Age at Bottling: 19 YRS. 5 MOS Evaporation: 34.8% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: WE STORED THIS 195 GALLON BARREL ON THE GROUND FLOOR OF WAREHOUSE K FOR 19 YEARS. THE FLAVOR IS CLEAN AND WELL ROUNDED. THE TASTE IS SWEETER THAN EXPECTED WITH CARAMEL AND BUTTERSCOTCH NOTES FOLLOWED BY AN OAKY FINISH.		

19 Year Old Giant French Oak Barrel (1 of 2)

This barrel was aged for 19 years on the ground floor of Warehouse K. The whiskey inside was tasted and found to be rich and complex with notes of butterscotch, caramel, and oak. This is a finely aged whiskey that has unique flavors.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 23 YEAR OLD GIANT FRENCH OAK BARREL		
Type: WHISKEY Total Production: 1 BARREL Date Distilled: 5/16/89 Date Barreled: 5/17/89 Recipe: BT RYE MASH BOURBON #2 Mash Type: SOUR Still Proof: 195 Entry Proof: 190 Warehouse / Floor: K/1 Rick / Row / Slot: 0/0/0	Barrel Type: 195 GALLON FRENCH OAK Maker: UNKNOWN Staves: UNKNOWN Treatment: #3 CHAR Bottled: 6/27/12 Age at Bottling: 23 YRS. 1 MOS Evaporation: 46.8% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: AFTER 23 YEARS, THE FLAVOR OF THIS WHISKEY IS COMPLEX AND FULL BODIED WITH NOTES OF SASSAPARILLA, CARAMEL, BIRCH AND TEA BERRY. THIS 195 GALLON FRENCH OAK BARREL WAS AGED ON THE GROUND FLOOR OF WAREHOUSE K.		

23 Year Old Giant French Oak Barrel (2 of 2)

For 23 years, this giant barrel rested full on the ground floor of Warehouse K. After 23 years, the whiskey has very complex flavors and is full bodied with hints of sassafras, caramel, and birch.

2013 Releases

Release 12: Hot Box & Heavy Char #7

This was an exploration of how extreme heat used on oak barrels can alter the bourbon flavor profile. One barrel was exposed to 3½ minutes of charring by natural flame, a Heavy Char #7. The other barrel was made from staves that were steamed in a “Hot Box” at 133 degrees Fahrenheit before being charred at the standard char #4, 30 seconds of charring.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: HOT BOX TOASTED BARREL		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 7 BARRELS	Maker: INDEPENDENT STAVE	
Date Distilled: 2/6/96	Staves: 3 MONTH AIR DRIED	
Date Barreled: 2/7/96	Treatment: HOT BOX & #4 CHAR	
Recipe: BT RYE MASH BOURBON #2	Bottled: 10/22/12	
Mash Type: SOUR	Age at Bottling: 16 YRS. 8 MOS	
Still Proof: 135 Entry Proof: 125	Evaporation: 73%	
Warehouse / Floor: K/9	Filtration: CHILL FILTERED	
Rick / Row / Slot: 55-57/1-3/24-26	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS HOT BOX PROCESS PLACED STAVES INTO A 'HOT BOX' AT 133 DEGREES FAHRENHEIT THEN THE STAVES WERE STEAMED BEFORE BEING FASHIONED INTO A BARREL. THE GOAL WAS TO DRIVE FLAVORS DEEP INTO THE WOOD. THE RESULT WAS A WELL-BALANCED WHISKEY WITH FRUITY NOTES COMPLEMENTED BY A CARAMEL & BUTTERY TASTE.		

Hot Box Toasted Barrel (1 of 2)

Barrel staves were placed inside of a “Hot Box” at 133 degrees Fahrenheit and steamed before being fashioned into a barrel. The goal was to determine if this steaming process would drive more or different flavors into the wood that would in turn be imparted on the whiskey aged inside. The barrels were filled with Buffalo Trace Rye Bourbon Mash #2 and left to age for 16 years. The resulting bourbon is well-balanced with fruity notes complimented by a caramel and buttery taste.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: #7 HEAVY CHAR BARREL		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 7 BARRELS	Maker: INDEPENDENT STAVE	
Date Distilled: 1/21/97	Staves: 3 MONTH AIR DRIED	
Date Barreled: 1/22/97	Treatment: #7 CHAR	
Recipe: BT RYE MASH BOURBON #2	Bottled: 10/22/12	
Mash Type: SOUR	Age at Bottling: 15 YRS. 9 MOS	
Still Proof: 135 Entry Proof: 125	Evaporation: 69%	
Warehouse / Floor: K/8	Filtration: CHILL FILTERED	
Rick / Row / Slot: 32/1/1-7	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THE AROMA HAS STRONG OAK CHARACTERS FOLLOWED BY A BODY THAT IS HEAVY AND COMPLEX. A SMOKY AND ROBUST FLAVOR WITH FANTASTIC WOODY NOTES IS FOLLOWED BY HINTS OF VANILLA, FRUIT, AND TANNIN DRY AND BALANCED.		

#7 Heavy Char (2 of 2)

Barrels were charred with a natural open flame for 3½ minutes, almost four times longer than the standard 55-second char typically used for Buffalo Trace barrels. The barrels were then filled with Buffalo Trace Rye Bourbon Mash #2 and left to age for 15 years. The end result is a bourbon with an oaky aroma followed by a body that is heavy and complex. It has a smoky and robust flavor, with fantastic woody notes and hints of vanilla, fruit and tannin. It is dry and balanced.

Release 13: Wheat Bourbon Entry Proof

This experiment investigated how various barrel entry proofs can influence the flavor profile of Buffalo Trace Distillery's standard Wheat Bourbon mash bill. These barrels all had varying entry proofs from the standard entry proof usually used for Wheat Bourbon, 114. All of the barrels were aged in the same location for 11 years and seven months, and bottled at 90 proof.

		EXPERIMENTAL COLLECTION
Experiment: WHEAT 90		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 10/24/01 Date Barreled: 10/25/01 Recipe: WHEATED BOURBON Mash Type: SOUR Still Proof: 180 Entry Proof: 90 Warehouse / Floor: K/G Rick / Row / Slot: 15/2/G	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 6/15/13 Age at Bottling: 11 YRS, 7 MOS Evaporation: 64% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT SOUGHT TO DETERMINE HOW THE BARREL ENTRY PROOF OF WHEAT MASH WOULD AFFECT FLAVOR PROFILE. THIS ENTRY PROOF RESULTED IN A BOURBON WITH MORE WOOD CHARACTERS AND SLIGHT SWEET NOTES. IT IS MELLOW WITH HINTS OF CEDAR AND OTHER WOOD FLAVORS.		

Wheat 90 (1 of 4)

This 90 entry proof resulted in a bourbon with more wood characters and slight sweet notes. It is mellow with hints of cedar and other wood flavors.

		EXPERIMENTAL COLLECTION
Experiment: WHEAT 105		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 10/24/01 Date Barreled: 10/25/01 Recipe: WHEATED BOURBON Mash Type: SOUR Still Proof: 180 Entry Proof: 105 Warehouse / Floor: K/G Rick / Row / Slot: 15/2/4	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 6/14/13 Age at Bottling: 11 YRS, 7 MOS Evaporation: 62% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: HERE, THE EXPERIMENT TESTED HOW ENTRY PROOF OF OUR WHEATED MASH AFFECTS FLAVOR. THE 105 ENTRY PROOF PRODUCED BOURBON THAT IS A NICE BALANCE OF SWEET CARAMEL, VANILLA AND DRY OAKINESS.		

Wheat 105 (2 of 4)

105 entry proof produced bourbon that has a nice balance of sweet caramel, vanilla and dry oakiness.

		EXPERIMENTAL COLLECTION
Experiment: WHEAT 115		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 10/24/01 Date Barreled: 10/25/01 Recipe: WHEATED BOURBON Mash Type: SOUR Still Proof: 180 Entry Proof: 115 Warehouse / Floor: K/G Rick / Row / Slot: 15/2/2	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 6/17/13 Age at Bottling: 11 YRS, 7 MOS Evaporation: 73% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT TESTED HOW WHEAT MASH ENTRY PROOF AFFECTS BOURBON'S FLAVOR PROFILE. THE 115 ENTRY PROOF PRODUCED A WELL-BALANCED SPIRIT. THE UP-FRONT TASTE IS SWEET AND FRUITY, WITH BUTTERY TOFFEE NOTES THAT FOLLOW. THIS IS COMPLETELY WITH A DRY OAK FINISH.		

Wheat 115 (3 of 4)

The 115 entry proof produced a well-balanced spirit. The up-front taste is sweet and fruity, with buttery toffee notes that follow. This is completed with a dry oak finish.

		EXPERIMENTAL COLLECTION
Experiment: WHEAT 125		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 10/24/01 Date Barreled: 10/25/01 Recipe: WHEATED BOURBON Mash Type: SOUR Still Proof: 180 Entry Proof: 125 Warehouse / Floor: K/G Rick / Row / Slot: 15/1/9	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 6/17/13 Age at Bottling: 11 YRS, 7 MOS Evaporation: 71% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: TESTING HOW ENTRY PROOF OF THE WHEAT MASH COULD AFFECT HOW BOURBON MATURES IN THE BARREL. THE 125 ENTRY PROOF RESULTED IN A WELL-ROUNDED FLAVOR. THE TASTE IS A BALANCE OF COOKED BERRIES MINGLED WITH SWEET HONEY AND SLIGHT HINTS OF SPICY CLOVES AND PEPPER.		

Wheat 125 (4 of 4)

The 125 entry proof resulted in a well-rounded flavor. The taste is a balance of cooked berries mingled with sweet honey and slight hints of spicy cloves and pepper.

Release 14: Stave Drying Time

This experimental bourbon explored how barrels can be constructed in different ways to affect bourbon taste. Two different types of barrels were made. One crafted from oak staves dried naturally in the open air for six months, and one from staves dried for 13 months. Both barrels were crafted from American white oak, charred for 55 seconds, filled with same bourbon mash bill, Buffalo Trace Rye Bourbon Mash Bill # 1, and aged for 15 years.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 15 YEAR OLD - EXTENDED STAVE DRY TIME		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 8 BARRELS	Maker: INDEPENDENT STAVE CO.	
Date Distilled: 1/28/98	Staves: 13 MONTH AIR DRIED	
Date Barreled: 1/29/98	Treatment: #4 CHAR	
Recipe: BT RYE MASH #1	Bottled: 9/9/13	
Mash Type: SOUR	Age at Bottling: 15 YRS. 7 MOS	
Still Proof: 140 Entry Proof: 125	Evaporation: 53%	
Warehouse / Floor: 1/4	Filtration: CHILL FILTERED	
Rick / Row / Slot: 48/1/5-22	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT EXPLORED HOW THE AMOUNT OF TIME BARREL STAVES ARE AIR DRIED WILL IMPACT BOURBON'S FLAVOR. THIS BOURBON TASTES OF SWEET NUTS BALANCED WITH MILD SPICY NOTES CREATING A ROBUST FLAVOR.		

15 Year Old - Extended Stave Dry Time (1 of 2)
These barrels were constructed from staves that were seasoned in the open air for 13 months. This is more than twice as long as the standard stave drying time used for Buffalo Trace's barrels. This led to a bourbon that tastes of sweet nuts balanced with mild spicy notes, creating a robust flavor.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 15 YEAR OLD - STANDARD STAVE DRY TIME		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 8 BARRELS	Maker: INDEPENDENT STAVE CO.	
Date Distilled: 1/28/98	Staves: 6 MONTH AIR DRIED	
Date Barreled: 1/29/98	Treatment: #4 CHAR	
Recipe: BT RYE MASH #1	Bottled: 9/10/13	
Mash Type: SOUR	Age at Bottling: 15 YRS. 7 MOS	
Still Proof: 140 Entry Proof: 125	Evaporation: 53%	
Warehouse / Floor: 1/4	Filtration: CHILL FILTERED	
Rick / Row / Slot: 52/1/5-2	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT WAS AN EXAMINATION OF HOW THE AIR DRYING TIME OF BARREL STAVES AFFECTS BOURBON'S FLAVOR. THE 6 MONTH AIR DRIED STAVES PRODUCED A WELL-ROUNDED BOURBON THAT HAS FLAVORS OF CARAMEL, VANILLA, AND OAK.		

15 Year Old - Standard Stave Dry Time (2 of 2)
Staves were seasoned for the standard six months in the open air environment before being fashioned into aging barrels. A well-rounded bourbon with flavors of caramel, vanilla and oak is expressed from these barrels.

2014 Releases

Release 15: Rye Bourbon Entry Proof

Buffalo Trace's Rye Bourbon mash bill has a standard barrel entry proof of 125. This experiment sought to explore how different barrel entry proofs could affect the bourbon's resulting flavor profile. Using the standard Buffalo Trace Rye Bourbon Mash Bill #1, barrels were filled on the same day, but with four different entry proofs. All barrels were aged side by side in Warehouse K for the same amount of time, 11 years and nine months, and bottled at 90 proof.

		EXPERIMENTAL COLLECTION
Experiment: RYE BOURBON 90		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 1/2/01 Date Barreled: 1/5/01 Recipe: BT RYE MASH BOURBON #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 90 Warehouse / Floor: K/G Rick / Row / Slot: 15/2/10-4	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 8/20/13 Age at Bottling: 11 YRS, 9 MOS Evaporation: 25% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT TESTED HOW ENTRY PROOF OF RYE BOURBON MASH #1 AFFECTS FLAVOR. THE TASTE OF LIGHT, FRUITY FLAVORS IS FOLLOWED BY SOME HINTS OF DRIED NUTS AND SPICE, WITH A DRIER FINISH.		

Rye Bourbon 90 (1 of 4)
 Bourbon expresses a light fruity flavor followed by some hints of dried nuts and spice, with a drier finish.

		EXPERIMENTAL COLLECTION
Experiment: RYE BOURBON 105		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 1/2/01 Date Barreled: 1/5/01 Recipe: BT RYE MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 105 Warehouse / Floor: K/G Rick / Row / Slot: 15/2/9-10	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 8/20/13 Age at Bottling: 11 YRS, 9 MOS Evaporation: 26% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT VENTURED TO DISCOVER HOW RYE BOURBON MASH #1 BARREL ENTRY PROOF ALTERS FLAVOR. THE 105 ENTRY PROOF PRODUCED A GOOD OVERALL FLAVOR, WITH SOME EARTHY TONES, FOLLOWED WITH A BUTTERY, LIGHT FINISH.		

Rye Bourbon 105 (2 of 4)
 The 105 entry proof produced a bourbon with a good overall flavor containing some earthy tones, followed by a buttery, light finish.

		EXPERIMENTAL COLLECTION
Experiment: RYE BOURBON #5		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 1/2/01 Date Barreled: 1/5/01 Recipe: BT RYE MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: #5 Warehouse / Floor: K/G Rick / Row / Slot: 15/2/14-15	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 8/20/13 Age at Bottling: 11 YRS, 9 MOS Evaporation: 23% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT IS AN ANALYSIS OF HOW BARREL ENTRY PROOF OF RYE BOURBON MASH #1 WILL IMPACT BOURBON'S FLAVOR. THE #5 BARREL ENTRY PROOF HAS LIGHT OAKY FLAVORS MINGLED WITH LEATHER AND PALM SUGAR.		

Rye Bourbon 115 (3 of 4)
 Light flavors mingle with leather and palm sugar.

		EXPERIMENTAL COLLECTION
Experiment: RYE BOURBON 125		
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 1/2/01 Date Barreled: 1/5/01 Recipe: BT RYE MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 125 Warehouse / Floor: K/G Rick / Row / Slot: 15/1/6-7	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 8/20/13 Age at Bottling: 11 YRS, 9 MOS Evaporation: 24% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT EXPLORED HOW THE BARREL ENTRY PROOF OF RYE BOURBON MASH #1 AFFECTS BOURBON'S FLAVOR. THE #5 ENTRY RESULTED IN A WELL-BALANCED BOURBON SPICY CLOVES MINGLE WITH SWEET VANILLA, CARAMEL, AND TOFFEE TO CREATE A WELL-ROUNDED AND COMPLEX FLAVOR.		

Rye Bourbon 125 (4 of 4)
 The 125 entry resulted in a well-balanced bourbon, spicy cloves mingle with sweet vanilla, caramel and toffee to create a well-rounded and complex flavor.

Release 16: Rye Bourbon Warehouse Floors

It has long been accepted that barrels aging in different warehouse locations experience their own unique micro-environment. This experiment took a closer look at how warehouse location influences the flavor profile of the Buffalo Trace Rye Bourbon Mash Bill # 1. Barrels were constructed in the exact same way, filled on the same day with the same recipe, and then aged in Warehouse K on three different floors. After 12 years, the results were tasted.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 12 YEAR OLD BOURBON FROM FLOOR #1		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 4 BARRELS	Maker: INDEPENDENT STAVE CO.	
Date Distilled: 1/29/01	Staves: 3 MONTH AIR DRIED	
Date Barreled: 1/30/01	Treatment: #4 CHAR	
Recipe: BT RYE MASH #1	Bottled: 3/12/14	
Mash Type: SOUR	Age at Bottling: 12 YRS, 3 MOS	
Still Proof: 140 Entry Proof: 125	Evaporation: 2.7%	
Warehouse / Floor: K/1	Filtration: CHILL FILTERED	
Rick / Row / Slot: 1/1/4	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT EXPLORED HOW WAREHOUSE FLOOR LOCATION WILL INFLUENCE BOURBON'S TASTE. BOURBON AGED ON FLOOR 1 HAS A DELICATE FLAVOR THAT IS SUBTLY SWEET WITH A VERY MILD OAK TASTE.		

12 Year Old Bourbon from Floor #1 (1 of 3)
Bourbon aged on Floor 1 has a delicate flavor that is subtly sweet with very mild oak taste.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 12 YEAR OLD BOURBON FROM FLOOR #5		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 4 BARRELS	Maker: INDEPENDENT STAVE CO.	
Date Distilled: 1/29/01	Staves: 3 MONTH AIR DRIED	
Date Barreled: 1/30/01	Treatment: #4 CHAR	
Recipe: BT RYE MASH #1	Bottled: 3/12/14	
Mash Type: SOUR	Age at Bottling: 12 YRS, 3 MOS	
Still Proof: 140 Entry Proof: 125	Evaporation: 2.5%	
Warehouse / Floor: K/5	Filtration: CHILL FILTERED	
Rick / Row / Slot: 5/1/21-24	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT IS AN ANALYSIS OF HOW BARREL WAREHOUSE FLOOR LOCATION MODIFIES BOURBON FLAVOR. BOURBON AGED ON THE 5TH FLOOR TASTES OF SWEET VANILLA WITH A LIGHT CARAMEL, COUPLED WITH LIGHT WOOD FLAVORS.		

12 Year Old Bourbon from Floor #5 (2 of 3)
Bourbon aged on the 5th floor tastes of sweet vanilla and a light caramel coupled with light wood flavors.

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 12 YEAR OLD BOURBON FROM FLOOR #9		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 4 BARRELS	Maker: INDEPENDENT STAVE CO.	
Date Distilled: 1/29/01	Staves: 3 MONTH AIR DRIED	
Date Barreled: 1/30/01	Treatment: #4 CHAR	
Recipe: BT RYE MASH #1	Bottled: 3/12/14	
Mash Type: SOUR	Age at Bottling: 12 YRS, 3 MOS	
Still Proof: 140 Entry Proof: 125	Evaporation: 4.9%	
Warehouse / Floor: K/9	Filtration: CHILL FILTERED	
Rick / Row / Slot: 44/1/13-16	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS EXPERIMENT IS AN ANALYSIS OF HOW BARREL WAREHOUSE FLOOR LOCATION WILL AFFECT FLAVOR. BOURBON AGED ON THE 9TH FLOOR HAS A DEEP AROMA. THE FLAVOR IS WELL-BALANCED, WITH A FLAVOR OF ROASTED NUT SWEETNESS PAIRED WITH GREEN PEARS AND FIGS.		

12 Year Old Bourbon from Floor #9 (3 of 3)
Barrels aged on the ninth floor produced bourbon with a deep aroma, and a flavor of roasted nut sweetness paired with green pears and figs.

Release 17: Wheat Bourbon Warehouse Floors

It has long been accepted that barrels aging in different warehouse locations experience their own unique micro-environment. This experiment examined how that environment affects bourbon flavor profile of the Buffalo Trace Wheat Bourbon Mash Bill. Barrels were constructed in the exact same way, filled on the same day with the same recipe, and then aged in Warehouse K on three different floors. After 12 years, the results were tasted.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 12 YEAR OLD WHEATED BOURBON FROM FLOOR #1		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 5 BARRELS	Maker: ZIMLICH COOPERAGE	
Date Distilled: 4/24/02	Staves: 3 MONTH AIR DRIED	
Date Barreled: 4/26/02	Treatment: #4 CHAR	
Recipe: WHEATED BOURBON	Bottled: 1/3/14	
Mash Type: SOUR	Age at Bottling: 12 YRS. 6 MOS	
Still Proof: 130 Entry Proof: 125	Evaporation: 4.2%	
Warehouse / Floor: K/1	Filtration: CHILL FILTERED	
Rick / Row / Slot: 1/3/15	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON FROM FLOOR 1 HAS A MILD NOSE WITH A HINT OF VANILLA THE FLAVOR IS SWEET WITH SLIGHT CARAMEL AND BUTTERSCOTCH NOTES ALONG WITH BRIGHT BERRY FRUIT FLAVORS AND HINTS OF CLOVER. THE BODY IS MILD WITH AN EASY AND APPROACHABLE PALATE.		

12 Year Old Wheated Bourbon from Floor #1 (1 of 3)

Bourbon from Floor 1 has a mild nose with a hint of vanilla. The flavor is sweet with slight caramel and butterscotch notes along with bright berry fruit flavors and hints of clover. The body is mild with an easy and approachable palate.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 12 YEAR OLD WHEATED BOURBON FROM FLOOR #5		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 5 BARRELS	Maker: ZIMLICH COOPERAGE	
Date Distilled: 4/24/02	Staves: 3 MONTH AIR DRIED	
Date Barreled: 4/26/02	Treatment: #4 CHAR	
Recipe: WHEATED BOURBON	Bottled: 1/3/14	
Mash Type: SOUR	Age at Bottling: 12 YRS. 6 MOS	
Still Proof: 130 Entry Proof: 125	Evaporation: 4.7%	
Warehouse / Floor: K/5	Filtration: CHILL FILTERED	
Rick / Row / Slot: 5/1/15	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON FROM FLOOR 5 HAS AN AROMA FULL OF HERBAL NOTES. THE MOUTH HAS SAVORY FLAVORS OF COOKED CINNAMON AND CLOVE THAT ARE BALANCED WITH A PRESENCE OF CARAMEL AND BUTTERSCOTCH THE FINISH IS QUITE SMOOTH AND BALANCED.		

12 Year Old Wheated Bourbon from Floor #5 (2 of 3)

Bourbon from Floor 5 has an aroma full of herbal notes. The mouth has savory flavors of cooked cinnamon and clove that are balanced with a presence of caramel and butterscotch. The finish is quite and smooth and balanced.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 12 YEAR OLD WHEATED BOURBON FROM FLOOR #9		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK	
Total Production: 5 BARRELS	Maker: ZIMLICH COOPERAGE	
Date Distilled: 4/24/02	Staves: 3 MONTH AIR DRIED	
Date Barreled: 4/26/02	Treatment: #4 CHAR	
Recipe: WHEATED BOURBON	Bottled: 1/4/14	
Mash Type: SOUR	Age at Bottling: 12 YRS. 6 MOS	
Still Proof: 130 Entry Proof: 125	Evaporation: 5%	
Warehouse / Floor: K/9	Filtration: CHILL FILTERED	
Rick / Row / Slot: 4/4/15	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON AGED ON FLOOR 9 HAS A RICH AND DELIGHTFUL AROMA OF CHARRED OAK THE INITIAL FLAVOR FILLS THE MOUTH WITH TOASTED ALMONDS AND WALNUTS THAT IS COMPLIMENTED BY CHICORY AND BLACKBERRY. THE MOUTH FEEL IS MEDIUM BODIED WITH A DRY FINISH.		

12 Year Old Wheated Bourbon from Floor #9 (3 of 3)

Barrels aged on Floor 9 have a rich and delightful aroma of charred oak. The initial flavor fills the mouth with toasted almonds and walnuts that is complimented by chicory and blackberry. The mouth feel is medium bodied with a dry finish.

2015 Releases

Release 18: French Oak Barrel Variations

A ten-year experiment explored the variation that French oak can impart on bourbon flavor. Two different barrel types were created, one made entirely of French oak, and another using French oak heads, but American white oak staves. Both barrels were made from staves that were air-dried for six months and the barrels were charred for 55 seconds. The same bourbon mash bill was placed in barrels and after ten years, the taste variation was evaluated.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: 100% FRENCH OAK BARREL AGED		
Type: BOURBON WHISKEY	Barrel Type: CHARRED FRENCH OAK	
Total Production: 2 BARRELS	Maker: INDEPENDENT STAVE	
Date Distilled: 3/31/05	Staves: 6 MONTH AIR DRIED	
Date Barreled: 4/1/05	Treatment: #4 CHAR	
Recipe: BT RYE BOURBON MASH #1	Bottled: 4/6/15	
Mash Type: SOUR	Age at Bottling: 10 YRS. 0 MOS	
Still Proof: 140 Entry Proof: 125	Evaporation: 4.7%	
Warehouse / Floor: K/B	Filtration: CHILL FILTERED	
Rick / Row / Slot: 1/3/3	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BOURBON AGED IN NEW BARRELS MADE ENTIRELY FROM FRENCH OAK. DELICATE NOTES OF FRUIT AND CHERRY MINGLE WITH VANILLA AND TANNINS TO CREATE A SMOOTH AND BALANCED TASTE.		

100% French Oak Barrels (1 of 2)

Barrels were constructed entirely of French oak. Delicate notes of fruit and cherry mingle with vanilla and tannins to create a smooth and balanced taste.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: FRENCH OAK BARREL HEAD AGED		
Type: BOURBON WHISKEY	Barrel Type: CHARRED WHITE OAK W/ FRENCH OAK HEADS	
Total Production: 2 BARRELS	Maker: INDEPENDENT STAVE	
Date Distilled: 3/31/05	Staves: 6 MONTH AIR DRIED	
Date Barreled: 4/1/05	Treatment: #4 CHAR	
Recipe: BT RYE BOURBON MASH #1	Bottled: 4/22/15	
Mash Type: SOUR	Age at Bottling: 10 YRS. 0 MOS	
Still Proof: 140 Entry Proof: 125	Evaporation: 4.6%	
Warehouse / Floor: K/B	Filtration: CHILL FILTERED	
Rick / Row / Slot: 1/3/4	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: BARRELS MADE OF AMERICAN WHITE OAK STAVES AND FRENCH OAK HEADS ON BOTH ENDS. THIS BOURBON EXPRESSES DEEP TOBACCO AND OAK FLAVORS, ALONG WITH SMOKY NOTES AND UNDERTONES OF SUBTLE VANILLA.		

French Oak Barrel Head Aged (2 of 2)

Barrels were made of American white oak staves and French oak heads on both ends. This bourbon expresses deep tobacco and oak flavors along with smoky notes of subtle vanilla.

Release 19: Old Fashioned Sour Mash Bourbon

Years ago, a conversation between retired Buffalo Trace workers reminisced about an old method of making “sour mash bourbon.” Some recall it was used as far back as Colonel Taylor’s day in the early 1900’s. Using this process, the bourbon mash is cooked and cooled to standard, but then left to sit, allowing it to sour, before yeast is added to start the fermentation process. This old fashioned method of creating sour mash bourbon was replaced with the more commonly found method used today because it was so much more labor intensive. Bourbon was entered into barrels at 2 different entry proofs – 105 and 125.

 EXPERIMENTAL COLLECTION	
Experiment: OLD FASHIONED SOUR MASH - ENTRY PROOF 105	
Type: BOURBON WHISKEY Total Production: 3 BARRELS Date Distilled: 5/1/02 Date Barreled: 5/1/02 Recipe: BT RYE BOURBON MASH #2 Mash Type: SOUR Still Proof: 195 Entry Proof: 105 Warehouse / Floor: 1/7 Rick / Row / Slot: 22/2/1	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 8/20/15 Age at Bottling: 13 YRS. 3 MOS Evaporation: 66.2% Release No. 19 (1 of 2) Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: NICE AROMA OF VANILLA. THE TASTE IS LIGHT YET BALANCED. SWEET NOTES OF BUTTERSCOTCH AND HONEY MINGLE WITH JAMMED FRUIT AND A HINT OF LICORICE AND OAK. THE BODY IS LIGHT. THERE IS A DRY NICE FINISH.	

Old Fashioned Sour Mash Bourbon 105 Entry Proof (1 of 2)
 Bourbon entered into the barrel at 105 proof. Aged for 13 years. Bottled at 90 proof. Nice aroma of vanilla. The taste is light yet balanced. Sweet notes of butterscotch and honey mingle with jammed fruit and a hit of licorice and oak. The body is light. There is a dry nice finish.

 EXPERIMENTAL COLLECTION	
Experiment: OLD FASHIONED SOUR MASH - ENTRY PROOF 125	
Type: BOURBON WHISKEY Total Production: 3 BARRELS Date Distilled: 5/1/02 Date Barreled: 5/1/02 Recipe: BT RYE BOURBON MASH #2 Mash Type: SOUR Still Proof: 195 Entry Proof: 125 Warehouse / Floor: 1/7 Rick / Row / Slot: 50/2/1	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE Staves: 3 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 8/20/15 Age at Bottling: 13 YRS. 3 MOS Evaporation: 54.8% Release No. 19 (2 of 2) Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: THE NOSE IS RICH WITH WOODY NOTES. A SIP BRINGS AN ARRAY OF FLAVOR. POPCORN AND A SLIGHT SPICE HITS THE TONGUE FIRST. LIGHT CARAMEL AND VANILLA BALANCE WITH NOTES OF COCOA, OAK, AND A HINT OF FRUIT. THE BODY IS MEDIUM. THE FINISH IS VERY BALANCED AND PLEASING.	

Old Fashioned Sour Mash Bourbon 125 Entry Proof (2 of 2)
 Bourbon placed into barrels at 125 proof. Aged for 13 years and bottled at 90 proof. The nose is rich with woody notes. A sip brings an array of flavor. Popcorn and a slight spice hits the tongue first. Light caramel and vanilla balance with notes of cocoa, oak, and a hint of fruit. The body is medium. The finish is very balanced and pleasing.

2016 Releases

Release 20: Infrared Light Wave Barrels

Working with barrel cooper Independent Stave Company in 2009, eight special barrels were constructed for this experiment. All eight first underwent the same process as standard Buffalo Trace barrels, staves were open air seasoned for six months before being made into barrels. But then, these barrels underwent a distinct process of being treated with infrared lightwaves. The goal was to determine how new and different flavors can be drawn from the oak using this process. Barrels were divided into two groups and subjected to two different levels of infrared light waves. Both barrel groups produced very interesting & distinct flavor profiles.

 EXPERIMENTAL COLLECTION	
Experiment: 15 MINUTE INFRARED LIGHT WAVE BARRELS	
Type: BOURBON WHISKEY Total Production: 4 BARRELS Date Distilled: 10/19/09 Date Barreled: 10/14/09 Recipe: BT RYE BOURBON MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 125 Warehouse / Floor: 1/5 Rick / Row / Slot: 1/5/1-4	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 6 MONTH AIR DRIED Treatment: LIGHT WAVES @ 70% POWER FOLLOWED BY #1 CHAR Bottled: 9/30/16 Age at Bottling: 6 YRS. 5 MOS Evaporation: 32% Release No. 20 (1 of 2) Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: BARRELS TREATED FOR 15 MINUTES WITH SHORT & MEDIUM LENGTH INFRARED LIGHT WAVES DREW OUT DISTINCT & INTRICATE FLAVORS FROM THE WOOD. A FLORAL NOSE IS FOLLOWED BY A COMPLEX FLAVOR PROFILE. OAK AND TANNINS MINGLE WITH DRY RAISINS AND SWEET CARAMEL.	

15 minute Infrared Light Wave Barrels (1 of 2)

The first group of four barrels underwent 15 minutes of both short wave and medium wave frequency at 70% power. Distinct & intricate flavors were drawn from the wood. A floral nose is followed by a complex flavor profile, oak and tannins mingle with dry raisin and sweet caramel.

 EXPERIMENTAL COLLECTION	
Experiment: 30 MINUTE INFRARED LIGHT WAVE BARRELS	
Type: BOURBON WHISKEY Total Production: 4 BARRELS Date Distilled: 10/13/09 Date Barreled: 10/14/09 Recipe: BT RYE BOURBON MASH #1 Mash Type: SOUR Still Proof: 140 Entry Proof: 125 Warehouse / Floor: 1/5 Rick / Row / Slot: 1/5/15-B	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 6 MONTH AIR DRIED Treatment: LIGHT WAVES @ 60% POWER FOLLOWED BY #1 CHAR Bottled: 3/31/16 Age at Bottling: 6 YRS, 5 MOS Evaporation: 32% Release No. 20 (2 of 2) Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: 30 MINUTES OF SHORT AND MEDIUM LENGTH INFRARED LIGHT WAVES HIGHLIGHTED RICH FLAVORS IN THE OAK, PRODUCING THIS BOURBON WITH STRONG WOOD NOTES COMPLIMENTED BY A TASTE OF DRIED FRUIT. A LINGERING FINISH LEAVES A HINT OF CRACKED BLACK PEPPER.	

30 minute Infrared Light Wave Barrels (2 of 2)
 The second group of four barrels was subjected to 30 minutes of both short wave and medium wave frequency at 60% power. The barrels were then given a quick #1 (or 15 seconds) char. Rich flavors were highlighted in the oak, producing a bourbon with strong wood notes, compliment by a taste of dried fruit. A lingering finish leaves a hint of cracked black pepper.

2017 Releases

Release 21: Organic Six Grain Whiskey

 EXPERIMENTAL COLLECTION	
Experiment: ORGANIC 6 GRAIN WHISKEY	
Type: BOURBON WHISKEY Total Production: 8 BARRELS Date Distilled: 3/3/10 Date Barreled: 3/15/10 Recipe: CORN, BUCKWHEAT, BROWN RICE, SORGHUM, WHEAT, & RYE Mash Type: SOUR Still Proof: 130 Entry Proof: 125 Warehouse / Floor: H/3 Rick / Row / Slot: 4/2/4-4	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 6 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 4/6/17 Age at Bottling: 7 YRS, 1 MOS Evaporation: 30% Release No. 21 (1 of 1) Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: MADE WITH A DISTINCT COMBINATION OF MOSTLY CORN AND FIVE ADDITIONAL GRAINS, THIS UNIQUE BOURBON DEPARTS FROM OUR TYPICAL BOURBONS. IT HAS SLIGHT HERBAL TONES AND OTHER MYRIAD OF FLAVORS, HEAVY WOOD TANNINS AND EARTHY NOTES WITH A SPICY AFTERTASTE. FOUND OUT THIS COMPREHENSIVE FLAVOR, THE COMPLEXITY OF THIS BOURBON IS PRECISELY THE INTENT AND DOESN'T LEAN ON ANY ONE DIMENSION.	

Organic Six Grain Whiskey (1 of 1)

This experiment investigated a distinct mash bill of six grains; corn, buckwheat, brown rice, sorghum, wheat, and rice. All six grains received organic certification, and the production method at Buffalo Trace Distillery, including distillation, processing, and bottling was organically certified. Aged in eight new charred white oak barrels, after resting in Warehouse H for seven years and one month, the whiskey was chill filtered and bottled at 90 proof. It has slight herbal tones and other myriad of flavors, heavy wood tannins and earthy notes with a spicy aftertaste round out this comprehensive flavor. The complexity of this bourbon is precisely the intent and doesn't lean on any one dimension.

2018 Releases

Release 22: Seasoned Staves

The 2018 release of the Experimental Collection from Buffalo Trace Distillery sought to gauge the difference between two bourbons aged for nearly eight years in barrels made of staves that were seasoned for three and four years. The bourbon industry's average drying time is 3-4 months, and Buffalo Trace Distillery seasons their staves for 6 months normally. These experimental bourbons, put away to age on October 27, 2009, were aged in new barrels with staves seasoned (air-dried) for more than 6x and 8x the normal Buffalo Trace Distillery drying time. With just slight variations between the two in regards to taste, the bourbons will be sold in a two-pack case so consumers can evaluate the two and compare taste differences for themselves.

 EXPERIMENTAL COLLECTION	
Experiment: SEASONED STAVES - 36 MONTHS	
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 10/26/09 Date Barreled: 10/27/09 Recipe: BT RYE BOURBON MASH #1 Mash Type: SOUR Still Proof: 180 Entry Proof: 125 Warehouse / Floor: K/7 Rick / Row / Slot: 7/1/4	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 36 MONTHS Treatment: AIR DRIED Bottled: 1/5/2013 Age at Bottling: 9 YRS. 0 MOS Evaporation: 2.81% Release No. 22 (1 of 2) Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: THE AVERAGE BOURBON BARREL STAVE IS AIR-DRIED FOR AROUND 6 MONTHS. THIS EXPERIMENT TESTED THE IMPACT OF STAVE DRYING TIME AND AS THE OAK DRIED FOR SIX TIMES AS LONG AS THE AVERAGE, THE RESULT OF THIS 9-YEAR-OLD BOURBON IS A DRY, WOOD-FORWARD TASTE WITH OAK NOTES AND CARAMEL HINTS PRESENT. A BIT MORE FLAVORFUL THAN ITS 48-MONTH STAVE SEASONED COUNTERPART.	

Seasoned Staves – 36 Months

This experiment tested the impact of stave drying time as the oak dried for six times as long as the average. The result of this 9-year-old bourbon is a dry, wood-forward taste with oak notes and caramel hints present. A bit more flavorful than its 48-month stave seasoned counterpart. This experiment was bottled at 90 proof.

 EXPERIMENTAL COLLECTION	
Experiment: SEASONED STAVES - 48 MONTHS	
Type: BOURBON WHISKEY Total Production: 2 BARRELS Date Distilled: 10/26/09 Date Barreled: 10/27/09 Recipe: BT RYE BOURBON MASH #1 Mash Type: SOUR Still Proof: 180 Entry Proof: 125 Warehouse / Floor: K/7 Rick / Row / Slot: 7/1/4	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 48 MONTHS Treatment: AIR DRIED Bottled: 1/5/2013 Age at Bottling: 9 YRS. 0 MOS Evaporation: 2.97% Release No. 22 (2 of 2) Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: THE AVERAGE BOURBON BARREL STAVE IS AIR-DRIED FOR AROUND 6 MONTHS. THIS VERSION OF OUR STAVE SEASONED EXPERIMENT TOOK THE DRYING OF THE OAK TO AN EXTREME AS THE STAVES AIR-DRIED FOR 48 MONTHS. WHILE THIS WHISKEY IS NOT AS WELL-BALANCED AS THE 36-MONTH SEASONED BOURBON, THE TASTE IS MORE MELLOW WITH A SLIGHTLY RICHER NOSE AND HOLDS MORE FLAVOR FROM THE WOOD.	

Seasoned Staves – 48 Months

This version of our stave-seasoned experiment took the drying of the oak to an extreme as the staves air-dried for 48 months. While this whiskey is not as well balanced as the 36-month seasoned bourbon, the taste is more mellow with a slightly richer nose and holds more flavor from the wood. This experiment was bottled at 90 proof.

2020 Releases

Release 23: 12 Year Bourbon Cut At 4 Years

The first experimental release of 2020, this wheat recipe bourbon aged for four years, was cut with water, then re-barreled and left to age for another eight years. Although unusual to interrupt the aging process, the distilling team at Buffalo Trace is pleased with the results. "We've always known water was a necessary component in making whiskey," stated Master Distiller Harlen Wheatley. "This experiment helped us to understand how important a role water actually plays in whiskey production. The result of this experiment led us to a bourbon that is actually one of my favorite experiments."

 EXPERIMENTAL COLLECTION	
Experiment: 12 YEAR OLD WHEATED BOURBON, CUT AT FOUR YEARS	
Type: WHEATED BOURBON WHISKEY Total Production: 1 BARREL Date Distilled: 12/7/07 Date Barreled: 12/10/07 Recipe: WHEATED BOURBON Mash Type: SOUR Still Proof: 180 Entry Proof: 100 Warehouse / Floor: C/1 Rick / Row / Slot: 46/01/08-09	Barrel Type: CHARRED WHITE OAK Maker: INDEPENDENT STAVE CO. Staves: 6 MONTH AIR DRIED Treatment: #4 CHAR Bottled: 3/4/20 Age at Bottling: 12 YRS. 0 MOS Evaporation: 6.2% Filtration: CHILL FILTERED Bottle Proof: 45% ALC/VOL (90 PROOF)
Master Distiller Commentary: AFTER FOUR YEARS OF AGING, WATER WAS ADDED TO REDUCE THIS BOURBON TO 100 PROOF AND ALLOWED TO MATURE FOR ANOTHER EIGHT YEARS. NOSE IS SWEET AND FLORAL, WITH NOTES OF OAK, VANILLA, AND LEATHER. SMOOTH, CREAMY MOUTHFEEL. TASTE IS A PLEASING BALANCE OF BUTTERSCOTCH, HONEY, AND WOOD WITH A CRISP FINISH.	

12 Year Bourbon Cut At 4 Years

This experimental barrel was filled with Buffalo Trace's wheat mash recipe and entered into the barrel at 114 proof and put away to age on Dec. 10, 2007. After four years of aging in Warehouse C the barrel was removed, the bourbon was cut with water to lower it down to 100 proof, and then put back into the same barrel and left to age another eight years in the same warehouse. Harlen Wheatley, Master Distiller at Buffalo Trace Distillery, describes this bourbon as having a "nose that is sweet and floral, with notes of oak, vanilla, and a bit of leather. There's a really smooth creamy mouthfeel here. The taste is a pleasing balance of butterscotch, honey, and wood with a crisp finish."

2021 Releases

Release 24: Baijiu Style Spirit Aged In New American Oak

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: SPIRIT DISTILLED FROM SORGHUM AND PEAS AGED IN NEW AMERICAN OAK CASKS		
Type: DISTILLED SPIRITS SPECIALTY	Barrel Type: UNCHARRED, CHARRED, AND TOASTED WHITE OAK	
Total Production: 3 BARRELS	Maker: INDEPENDENT STAVE	
Date Distilled: 10/20/09	Bottled: 3/15/21	
Date Barreled: 10/22/09	Age at Bottling: 11 YRS, 0 MOS	
Recipe: SORGHUM AND PEA MASHBILL	Evaporation: 5%	
Mash Type: SWEET	Filtration: CHILL FILTERED	
Still Proof: 195 Entry Proof: 120	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Warehouse / Floor: H/3-4		
Rick / Row / Slot: 09/J/22A		
Master Distiller Commentary: THIS UNIQUE MASHBILL HAS SPENT ELEVEN YEARS AGING IN A COMBINATION OF UNCHARRED, CHARRED, & TOASTED WHITE OAK CASKS. THE NOSE IS RICH AND SAVORY WITH NOTES OF CHOCOLATE, DARK CHERRIES, AND STONE FRUIT. THE DELICATE BALANCE OF SORGHUM AND PEAS PROVIDE A PALATE OF CONFECTION SUGAR UPFRONT, WITH A SWEET TOFFEE FINISH.		

Baijiu Style Spirit Aged In New American Oak (1 of 1)

The first experimental release of 2021, this Baijiu-style spirit, although distilled like a whiskey, is produced using the traditional Baijiu ingredients of sorghum and peas. After aging the distillate for 11 years in three separate casks—uncharred, charred, and toasted white oak—the spirits were married together and bottled at 90 proof. The nose is rich and savory with notes of chocolate, dark cherries and stone fruit. The sorghum and peas provide a palate of confectioners' sugar, followed by a sweet toffee finish.

2023 Releases

Release 25: Straight Bourbon Whiskey (Made with Peated Malt)

BUFFALO TRACE [®] DISTILLERY		EXPERIMENTAL COLLECTION
Type: STRAIGHT BOURBON WHISKEY (MADE WITH PEATED MALT)		
Total Production: 6 BARRELS	Barrel Type: CHARRED WHITE OAK	
Date Distilled: 1/21/2022	Maker: INDEPENDENT STAVE CO.	
Date Barreled: 1/24/2022	Staves: 6 MONTH AIR DRIED	
Recipe: RYE BOURBON W/ PEATED MALT	Bottled: 4/11/2022	
Mash Type: SWEET	Age at Bottling: 9 YRS, 5 MOS	
Still Proof: 190 Entry Proof: 125	Evaporation: 65%	
Warehouse / Floor: C/1, D/2	Filtration: CHILL FILTERED	
	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Master Distiller Commentary: THIS UNIQUE MASHBILL SUBBED IN SMOKED PEATED MALT AS A FLAVORING GRAIN AND SPENT NEARLY TEN YEARS AGING IN NEW CHARRED WHITE OAK CASKS. THE NOSE IS SMOKY AND NUTTY, WITH HINTS OF LEATHER, MAHOGANY, AND CACAO BEANS. THE INFLUENCE OF PEATED MALT PROVIDES A PALATE OF LIGHT SMOKE, BROWN BUTTER, AND A SWEET TOFFEE FINISH.		

Straight Bourbon Whiskey (Made with Peated Malt) (1 of 1)

As the first experimental release of 2023, this straight bourbon whiskey uses smoked peated malt as a flavoring grain, instead of traditional barley. This brings a hint of smoke to the revered rye bourbon mashbill. Aging for almost 10 years in new charred white oak casks, it was then bottled at 90 proof. The nose is smoky and nutty, with hints of leather, mahogany and cacao beans, while the influence of the peated malt provides a palate of light smoke, brown butter, and a sweet toffee finish.

Release 26: Oversized Barrels

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: OVERSIZED BARREL - 250L		
Type: STRAIGHT BOURBON WHISKEY	Maker: INDEPENDENT STAVE CO	
Total Production: 2 BARRELS	Staves: 6 MONTH AIR DRIED	
Date Distilled: 1/19/22	Treatment: #4 CHAR	
Date Barreled: 1/22/22	Bottled: 9/1/2021	
Recipe: RYE BOURBON	Age at Bottling: 8 YRS, 9 MOS	
Mash Type: SOUR	Evaporation: 60%	
Still Proof: 130 Entry Proof: 125	Filtration: CHILL FILTERED	
Warehouse / Floor: C/1 P/3	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Barrel Type: CHARRED WHITE OAK		
Master Distiller Commentary: HOLDING ALL OTHER VARIABLES CONSTANT, WE WANTED TO SEE THE EFFECT THAT BARREL SIZE HAD ON THE FINISHED PRODUCT. A TYPICAL BOURBON BARREL HOLDS 200L, AND IN THIS EXPERIMENT WE AGED BOURBON IN TWO LARGER BARRELS - 250L AND 500L - ON THE SAME FLOOR FOR THE SAME AMOUNT OF TIME TO EXAMINE THE IMPACT SIZE HAD ON FLAVOR PROFILE. WHAT WE FOUND WAS THAT THE 250L HAD A DISTINCTIVE FLAVOR PROFILE SIMILAR TO OUR CONTROL BARRELS, WHEREAS THE 500L HAD A LIGHTER FINISH, ALTERING THE BALANCES BETWEEN THE OAK AND THE RECIPE.		

Oversized Barrel - 250L (1 of 2)

For this experimental release, we wanted to test the effect that barrel size had on the finished product. A typical bourbon barrel holds 200L, and in this experiment we aged bourbon barrels in two larger barrels - 250L and 500L - on the same floor for the same amount of time. The results revealed that the 250L had a distinctive flavor profile similar to our control barrels.

BUFFALO TRACE DISTILLERY		EXPERIMENTAL COLLECTION
Experiment: OVERSIZED BARREL - 500L		
Type: STRAIGHT BOURBON WHISKEY	Maker: INDEPENDENT STAVE CO	
Total Production: 2 BARRELS	Staves: 6 MONTH AIR DRIED	
Date Distilled: 1/19/22	Treatment: #4 CHAR	
Date Barreled: 1/22/22	Bottled: 9/1/2021	
Recipe: RYE BOURBON	Age at Bottling: 8 YRS, 9 MOS	
Mash Type: SOUR	Evaporation: 60%	
Still Proof: 130 Entry Proof: 125	Filtration: CHILL FILTERED	
Warehouse / Floor: C/1 P/3	Bottle Proof: 45% ALC/VOL (90 PROOF)	
Barrel Type: CHARRED WHITE OAK		
Master Distiller Commentary: HOLDING ALL OTHER VARIABLES CONSTANT, WE WANTED TO SEE THE EFFECT THAT BARREL SIZE HAD ON THE FINISHED PRODUCT. A TYPICAL BOURBON BARREL HOLDS 200L, AND IN THIS EXPERIMENT WE AGED BOURBON IN TWO LARGER BARRELS - 250L AND 500L - ON THE SAME FLOOR FOR THE SAME AMOUNT OF TIME TO EXAMINE THE IMPACT SIZE HAD ON FLAVOR PROFILE. WHAT WE FOUND WAS THAT THE 500L HAD A DISTINCTIVE FLAVOR PROFILE SIMILAR TO OUR CONTROL BARRELS, WHEREAS THE 250L HAD A LIGHTER FINISH, ALTERING THE BALANCES BETWEEN THE OAK AND THE RECIPE.		

Oversized Barrel - 500L (2 of 2)

As the third and final experimental release of 2023, we continued to test the effect that barrel size had on the finished product. A typical bourbon barrel holds 200L, and in this experiment we aged bourbon barrels in two larger barrels - 250L and 500L - on the same floor for the same amount of time. The results revealed that the 500L had a lighter finish than the control barrels, altering the balances between the oak and the recipe.