

July 29, 2019

Dear Friend of Buffalo Trace,

Many thanks for your purchase of Sazerac 18 Year Old Kentucky Straight Rye Whiskey. Last year our Sazerac 18 Year Old release was awarded Best Rye Whiskey Aged 11 Years and Over by Jim Murray's Whisky Bible.

We hope you are very pleased with the whiskey contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest American whiskey ever made. This collection of rye whiskey barrels was filled in the spring of 2001 and carefully selected for this batch.

The glass bottle we've chosen showcases the whiskey's deep and rich colors with a classy look. The back label even provides a full product history and description. 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 you'll see a fact sheet about the barrels selected for this year's vintage. Hopefully you and your customers will find the intricate details of these particular barrels as interesting and compelling as we do.

In closing, thank you again for your purchase of this very limited supply of Sazerac Rye 18 Year Old. If we at the Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact at the following numbers or e-mail addresses:

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With best regards,

Mark Brown

President and CEO

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SAZERAC 18 YEAR OLD KENTUCKY STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation:

Spring of 2001

Release:

Fall of 2019

Release Brand name: Sazerac 18 Year Old Kentucky Straight Rye Whiskey

Proof for release:

90 proof

Recipe

Large Grain:

Minnesota Rye

Small Grain:

Kentucky Corn; Distillers Grade #1 and #2

Finish Grain:

North Dakota 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:

135 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 L and K

Floor:

2nd floor

Evaporation loss:

83.5 % of the original whiskey lost to evaporation

Bottling

Filtration:

Chill

Product Age:

18 years, 4 months old at bottling Nose: Floral notes with cherries

Tasting comment:

Palate: Vanilla and maple syrup, fading to dark berries

Finish: Long finish of oak, black pepper, and spearmint