

October 1, 2003

Dear Friend of Buffalo Trace.

Many thanks for your purchase of Eagle Rare 17 year old "Rye Recipe" Kentucky Straight Bourbon Whiskey.

FRANKLIN COUNTY
FRANKFORT, KY 40601

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We hope you and your customers will be very pleased with the whiskey contained in these bottles. In distilling and aging these products, we have attempted to bring to the market some of the finest American whiskey ever made.

Enclosed in the shipper case is a shelf talker detailing the critical acclaim that the product has already received. We hope this will make marketing the whiskey to your customers even easier. On the reverse side of this letter, please find a detailed fact sheet on the whiskey itself. Please feel free to share this information with your clients as well.

With respect to packaging, we have used a bottle that we believe showcases the whiskey's gorgeous, deep, rich colors along with space enough for an in-depth product description on the back label. 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 from scuffing.

In closing, thank you again for your purchase of this very limited supply of Eagle Rare 17 year old "Rye Recipe" Kentucky Straight Bourbon Whiskey. 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:

Mark Brown (502) 696-5978 or Ken Weber (502) 696-5950 or

mbrown@buffalotrace.com kweber@buffalotrace.com www.buffalotrace.com

With best regards,
Mark Brown

Web site

Mark Brown

President and CEO

Buffalo Trace Distillery

17 Year Old "Rye Recipe" Kentucky Straight Bourbon Whiskey

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Winter of 1985 Release: Fall of 2003

Release Brand name: Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey

Proof for release: 90.0 proof

Proof for this tasting: N/A

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2

Small Grain: Minnesota Rye

Finish Grain: North Dakota "Hi-Kon" Distillers Malted Barley

Harvest: Fall of 1982

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: Warehouse Q

Evaporation loss: 58% of the original barrel content evaporates

Bottling

Barrel selection: 29 barrels, hand picked

Filtration: Chill

Product Age: 17 Years Old at bottling

Tasting comment: Superb example of a "well aged whiskey"