

August 7, 2013

Dear Friend of Buffalo Trace.

Many thanks for your purchase of Thomas H. Handy Sazerac, our uncut and unfiltered Straight Rye Whiskey, named 2013 World Whisky of the Year in Jim Murray's Whisky Bible.

113 GREAT BUFFALO TRACE FRANKLIN COUNTY FRANKFORT, KY 40601

POST OFFICE BOX 619 FRANKFORT, KY 40602

502.223.7641 TEL 502.875.5553 FAX

WWW.BUFFALOTRACE.COM

We hope you enjoy the unique whiskey contained in these bottles. Thomas H. Handy Sazerac Straight Rye Whiskey has been produced in response to consumer requests for more well-aged and barrel strength whiskey. This offering is comprised of barrels aged for over 6 years. We filled these barrels at 125 proof back in 2007, but after years of aging the whiskey is now 128.4 proof.

The glass bottle chosen for Thomas H. Handy Sazerac is designed to showcase the whiskey's dark and rich color. The back label provides a full product story and description. Every case 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 particular release. Hopefully you and your customers will find the intricate details of these particular barrels interesting.

Thank you again for your purchase of this very limited supply of Thomas H. Handy Sazerac. If we at 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 mbrown@buffalotrace.com

Mark Brown.

Kris Comstock (502) 696-5936 kcomstock@buffalotrace.com

Websites: buffalotracedistillery.com greatbourbon.com

With best regards,

Mark Brown

President and CEO

Buffalo Trace Distillery

## THOMAS H. HANDY SAZERAC STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2007 Release: Fall of 2013

Release Brand name: Thomas H. Handy Sazerac Straight Rye Whiskey

Proof for release: 128.4 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: Warehouse K Floor: 7<sup>th</sup> Floor

Evaporation loss: 32.87% of the original whiskey lost to evaporation

Bottling

Barrel selection: 47 hand-picked barrels

Filtration: None

Product Age: 6 years and 4 months old at bottling

Tasting comment: "Toffee, clove, and allspice."