

September 2, 2023

Hello!

Many thanks for your purchase of Thomas H. Handy Sazerac, our uncut and unfiltered Straight Rye Whiskey. Our distilling team was delighted to hear that last year's release was awarded a Master Medal by judges at the 2023 American Whiskey Masters.

We hope you enjoy the unique whiskey contained in these bottles. Thomas H. Handy Sazerac Straight Rye Whiskey was first launched in response to a consumer request for more well-aged and barrel strength whiskey. This year's offering is comprised of barrels aged for over 6 years. We filled these barrels at 125 proof back in 2017 and after years of aging the whiskey is now, remarkably, 124.9 proof.

The crystal-clear 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 will find the intricate details of these barrels interesting.

Thank you again for your purchase of this limited supply of Thomas H. Handy Sazerac Rye. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact.

Website: buffalotracedistillery.com

With best regards,

Jake Wenz President and CEO Buffalo Trace Distillery

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## THOMAS H. HANDY SAZERAC STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2017 Release: Fall of 2023

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

Proof for release: 124.9 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, MO

Barrel entry proof: 125 Proof

Barrel size: 53 liquid gallons; 66.25 original proof gallons

Warehouse: Warehouse S Floor: 3<sup>rd</sup> and 4<sup>th</sup> floors

Evaporation loss: 27% of the original whiskey lost to evaporation

Bottling

Filtration: Non-

Product Age: 6 years and 2 months old at bottling

Tasting comment: Nose: Notes of orange zest and lemon oil along with

caramel and hints of pine

Palate: Freshly baked rye bread spread with orange

marmalade and honey

Finish: Lingering finish of light oak and black licorice