

September 20th, 2005

FRANKLIN COUNTY
FRANKFORT, KY 40601

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FRANKFORT, KY 40602

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WWW.BUFFALOTRACE.COM

Dear Friend of Buffalo Trace.

Many thanks for your purchase of William Larue Weller, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. This bourbon is the first of its kind ever released from Buffalo Trace Distillery. We hope you and your customers enjoy the unique whiskey contained in these bottles.

Our William Larue Weller bourbon has been produced in response to consumer requests for more well-aged and barrel strength whiskey. This offering is comprised of barrels over 12 years and 2 months old. We filled these barrels at 114.0 proof back in 1993, but after years of aging the whiskey is now 121.9 proof.

The glass bottle chosen for William Larue Weller is designed to showcase the whiskey's dark and rich color. The back label provides a full product 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.

In closing, thank you again for your purchase of this very limited supply of William Larue Weller. 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

Kris Comstock (502) 696-5936 kcomstock@buffalotrace.com Websites:
www.buffalotrace.com
www.greatbourbon.com

With best regards,
Mark Brown

Mark Brown

President and CEO

**Buffalo Trace Distillery** 

## WILLIAM LARUE WELLER KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Fall of 1993 Release: Fall of 2005

Release Brand name: William Larue Weller Kentucky Straight Bourbon Whiskey

Proof for release: 121.9 proof

Recipe

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

Small Grain: North Dakota Wheat

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: 130 Proof

Barrel: New, White Oak; #4 Char; Charred for 55 seconds

Barrel maker: Independent Stave; Lebanon KY

Barrel entry proof: 114 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouse Q

Floor: 5<sup>th</sup>

Evaporation loss: 58.04 % of the original whiskey lost to evaporation

Bottling

Barrel selection: 41 hand picked barrels

Filtration: None

Product Age: 12 years and 2 months old at bottling

Tasting comment: "Big & Sweet"