

BUFFALO TRACE DISTILLERY

September 15, 2025

Hello!

Many thanks for your purchase of William Larue Weller, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. It was an honor to receive a Gold Medal from the San Francisco World Spirits Competition.

We hope you are delighted with the wheated bourbon contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest whiskey our distillery has ever produced.

Our William Larue Weller bourbon was first launched in response to a consumer request for more well-aged and barrel strength whiskey. We filled these particular barrels at 114 proof in the years 2010 and 2011, but after more than fourteen years of aging, the whiskey is now 129 proof.

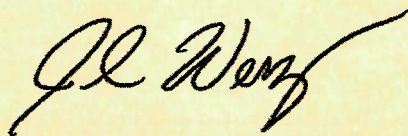
The crystal-clear glass bottle chosen for William Larue Weller is designed to showcase the whiskey's dark, rich color. The back label provides a full product description. Every case was hand-bottled and labeled to ensure the highest quality finish. The tissue was added to protect the finished package.

On the reverse side of this letter, you will see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these barrels interesting.

In closing, thank you again for your purchase of William Larue Weller. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to contact us.

Website: buffalotracedistillery.com

With best regards,



Jake Wenz
President and CEO
Buffalo Trace Distillery



HONOR TRADITION • EMBRACE CHANGE
113 GREAT BUFFALO TRACE
FRANKLIN COUNTY, FRANKFORT, KY 40601
TEL: 502.223.7641 | FAX: 502.875.5553
WWW.BUFFALOTRACEDISTILLERY.COM

WILLIAM LARUE WELLER

KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: December 2010, January 2011, and January 2013
Release: Fall of 2025
Release Brand name: William Larue Weller Kentucky Straight Bourbon Whiskey
Proof for release: 129

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2
Small Grain: Soft Red Winter Wheat
Finish Grain: Distiller's Malted Barley

Cooking / Fermentation

Milling screen: #10
Cook Temperature: 240 degrees Fahrenheit
Water: Kentucky Limestone with Reverse Osmosis
Fermentation: Stainless Steel
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; 60.5 Original Proof Gallons
Warehouse: Warehouses D, Q, N, P, and I
Floor: Floors 3 and 4
Evaporation loss: 55% of the original whiskey lost to evaporation

Bottling

Filtration: None
Product Age: 12 years and 7 months old at bottling
Tasting comment: Nose: Layers of vanilla and maple, enriched by the depth of worn leather and a subtle hint of tobacco
Palate: A graceful balance of sweet vanilla and toasted oak
Finish: Smooth and lingering, revealing a touch of ripe fruit alongside steady oak and vanilla