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Buffalo Trace Distillery Releases Experimental Wheat Bourbon

Bourbon Aged Four Years, Cut with Water, Aged Eight More Years

FRANKFORT, FRANKLIN COUNTY, KY (April 23, 2020) Buffalo Trace Distillery is releasing its first experimental whiskey for 2020, a wheat recipe bourbon aged for four years, cut with water, then re-barreled and left to age for another eight years.

The barrel, filled with Buffalo Trace's wheat mash recipe and entered into the barrel at 114 proof, was put away to age in one new barrel on Dec. 10, 2007. After four years of aging in Warehouse C the barrel was removed, the bourbon was cut with water to lower it down to 100 proof, and then put back into the same barrel and left to age another eight years in the same warehouse.

Although unusual to interrupt the aging process, the distilling team at Buffalo Trace is pleased with the results. "We've always known water was a necessary component in making whiskey," stated Master Distiller Harlen Wheatley. "This experiment helped us to understand how important a role water actually plays in whiskey production. The result of this experiment led us to a bourbon that is actually one of my favorite experiments."

Wheatley describes this bourbon as having a "nose that is sweet and floral, with notes of oak, vanilla, and a bit of leather. There's a really smooth creamy mouthfeel here. The taste is a pleasing balance of butterscotch, honey, and wood with a crisp finish."

This is the 23rd experimental release from Buffalo Trace Distillery, having started with its first experimental release in 2006. In total, there are more than 25,000 experimental barrels of whiskey aging in the warehouses of Buffalo Trace Distillery, the largest number of experimental barrels ever held in inventory at the National Historic Landmark Distillery, and most likely the world. Each experimental barrel has unique characteristics that differentiate them in distinct ways. Some examples of experiments include unique mash

bills, types of wood, and different barrel toasts. Buffalo Trace also has an experimental warehouse, [Warehouse X](#), which is designed to explore the extent of environmental influences on the flavor profiles of whiskey.

The Experimental Collection is packaged in 375ml bottles, and each label includes all the pertinent information unique to that barrel of whiskey. These whiskeys retail for approximately \$46.99 each and will be available in May. Experimental Collection releases are generally quite small and have limited availability.

About Buffalo Trace Distillery

Buffalo Trace Distillery is an American family-owned company based in Frankfort, Franklin County, Kentucky. The Distillery's rich tradition dates back to 1773 and includes such legends as E.H. Taylor, Jr., George T. Stagg, Albert B. Blanton, Orville Schupp, and Elmer T. Lee. Buffalo Trace Distillery is a fully operational Distillery producing bourbon, rye and vodka on site and is a National Historic Landmark as well as is listed on the National Register of Historic Places. The Distillery has won 35 distillery titles since 2000 from such notable publications as Whisky Magazine, Whisky Advocate Magazine and Wine Enthusiast Magazine. Its Col. E. H. Taylor, Jr. Four Grain Bourbon was named World Whiskey of the Year by “Jim Murray’s Whiskey Bible 2018” and its William Larue Weller and Thomas H. Handy Sazerac were named 2nd and 3rd finest whiskeys in the world, respectively, in the “Jim Murray Whiskey Bible 2020.” Buffalo Trace Distillery has also garnered more than 1,000 awards for its wide range of premium whiskies. To learn more about Buffalo Trace Distillery visit www.buffalotracedistillery.com. To download images from Buffalo Trace Distillery visit <http://www.buffalotracedistillery.com/media>

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