

BUFFALO TRACE

DISTILLERY

August 9, 2006

Dear Friend of Buffalo Trace,

Many thanks for your purchase of our Eagle Rare 17 year old Kentucky Straight Bourbon Whiskey.

We hope you and your customers are very pleased with the whiskey contained in these bottles. In distilling and aging these products, we have attempted to make some of the finest American whiskey ever made.

The glass bottle we've chosen showcases the whiskey's gorgeous amber color with a classy look. The back label provides a full product description for you to read while enjoying a taste. Every bottle 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, please find a detailed fact sheet detailing on the barrels selected for this year's vintage. Hopefully you and your customers will find the intricate details of these particular barrels interesting and compelling as we do.

In closing, thank you again for your purchase of this very limited supply of Eagle Rare 17 year old. 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

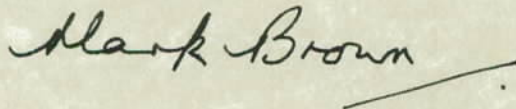
kcomstock@buffalotrace.com

Websites:

www.buffalotrace.com

www.greatbourbon.com

With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery

DISTILLING TRADITION SINCE 1787

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

EAGLE RARE 17 YEAR OLD KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 1988

Release: Fall of 2006

Release Brand name: Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey

Proof for release: 90.0 proof

Recipe

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

Small Grain: Minnesota Rye

Finish Grain: North Dakota Distillers 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 Q

Evaporation loss: 55.54 % of the original whiskey lost to evaporation

Bottling

Barrel selection: 47 hand picked barrels

Filtration: Chill

Product Age: 18 Years old at bottling

Tasting comment: "A touch of caramel and a hint of leather"