

BUFFALO TRACE

DISTILLERY

August 19, 2010

Dear Friend of Buffalo Trace,

Many thanks for your purchase of George T. Stagg, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. This bourbon was named "Bourbon of the Year" by Jim Murray in his *Whisky Bible 2010*.

113 GREAT BUFFALO TRACE
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FRANKFORT, KY 40601

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We hope you and your customers are very pleased with the whiskey contained in these bottles. Our George T. Stagg bourbon has been produced in response to consumer requests for a well-aged and barrel strength whiskey. This offering is comprised of barrels more than 17 years and 7 months old and after years of aging this bourbon is 143 proof.

The glass bottle chosen for George T. Stagg 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 George T. Stagg. If we at Buffalo Trace Distillery can be of any further assistance please do not hesitate to contact us at the following numbers or e-mail addresses:

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(502) 696-5978

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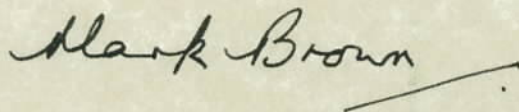
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Websites:

www.buffalotrace.com

www.greatbourbon.com

With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery

DISTILLING TRADITION SINCE 1787

GEORGE T. STAGG

KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Winter of 1993

Release: Fall of 2010

Release Brand Name: George T. Stagg Kentucky Straight Bourbon Whiskey

Proof for release: 143 proof

Recipe

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

Small Grain: Minnesota Rye

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, KY

Barrel Entry Proof: 125 proof

Barrel Size: 53 liquid gallons; 66.25 original proof gallons

Warehouse: Warehouses H, I, K & L

Floor: 1, 2, 3, 4, 5, 8, 9

Evaporation loss: 48.43% of the original whiskey lost to evaporation

Bottling

Barrel Selection: 142 hand picked barrels

Filtration: None

Product Age: 17 years and 7 months old at bottling

Tasting comment: "Dark chocolate, vanilla and coffee"