

BUFFALO TRACE

DISTILLERY

May 1, 2015

Dear Friend of Buffalo Trace,

Many thanks for your purchase of our Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey. Last year's vintage was awarded a Gold Medal at the 2014 International Wine & Spirits Competition.

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 fact sheet with details about the barrels selected for this year's vintage. Hopefully you and your customers will find the intricate details of these particular barrels as interesting and compelling as we do.

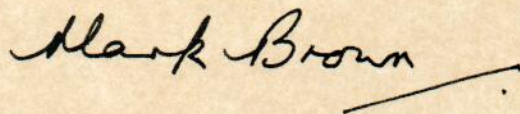
In closing, thank you again for your purchase of this very limited supply of Eagle Rare 17 Year Old. If we, at Buffalo Trace Distillery, can be of any further assistance please do not hesitate to make contact at the following numbers or e-mail addresses:

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With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery



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EAGLE RARE 17 YEAR OLD KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 1998
Release: Fall of 2015
Release Brand name: Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey
Proof for release: 90 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: Warehouses Q and I
Floor: 1st, 2nd, and 3rd Floors
Evaporation loss: 66.1 % of the original whiskey lost to evaporation

Bottling

Barrel selection: 26 barrels selected by taste
Filtration: Chill
Product Age: 17 years old at bottling
Tasting comment: "Dry, oak, tobacco, dates"