

August 15, 2017

Dear Friend of Buffalo Trace,

Many thanks for your purchase of George T. Stagg, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. Paul Pacult's Spirit Journal awarded last year's release "5 Stars - Highest Recommendation".

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 aged for more than 15 years and 3 months. After years of aging this bourbon is 129.2 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:

Mark Brown
(502) 696-5978
mbrown@buffalotrace.com

Kris Comstock
(502) 696-5936
kcomstock@buffalotrace.com

Websites:
buffalotracedistillery.com
greatbourbon.com

With best regards,

A handwritten signature in cursive script that reads "Mark Brown". The signature is written in black ink and has a long, thin horizontal line extending to the right from the end of the name.

Mark Brown
President and CEO
Buffalo Trace Distillery

GEORGE T. STAGG

KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2002

Release: Fall of 2017

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

Proof for release: 129.2 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 C, K, M, & Q

Floor: 1, 2, 3 and 6

Evaporation loss: 54.03% of the original whiskey lost to evaporation

Bottling

Barrel Selection: 309 hand selected barrels

Filtration: None

Product Age: 15 years and 3 months old at bottling

Tasting comment: "Espresso, chocolate fudge, and tobacco"