

# BUFFALO TRACE

## DISTILLERY

September 2, 2023

Hello!

Many thanks for your purchase of Sazerac 18 Year Old Kentucky Straight Rye Whiskey. We were honored to receive a Gold Medal for last year's vintage in the 2023 American Whiskey Masters.

We hope you are delighted with the whiskey contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest whiskey our distillery ever produced. This collection of rye whiskey barrels was filled between Fall of 2004 and Spring of 2005 and carefully selected for this batch.

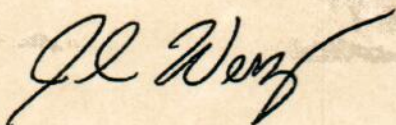
The crystal-clear glass bottle we've chosen showcases the whiskey's deep and rich color. The back label provides a full product history and description. Every case has been hand-bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

On the reverse side of this letter, you will see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these barrels as interesting and compelling as we do.

In closing, thank you again for your purchase of this limited supply of Sazerac Rye 18 Year Old. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact.

Website:  
[buffalotracedistillery.com](http://buffalotracedistillery.com)

With best regards,



Jake Wenz  
President and CEO  
Buffalo Trace Distillery



**HONOR TRADITION • EMBRACE CHANGE**  
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# SAZERAC 18 YEAR OLD KENTUCKY STRAIGHT RYE WHISKEY

## Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

## Age Profile

Year of Distillation: Fall of 2004 through Spring of 2005  
Release: Fall of 2023  
Release Brand name: Sazerac 18 Year Old Kentucky Straight Rye Whiskey  
Proof for release: 90 proof

## Recipe

Large Grain: Minnesota Rye  
Small Grain: Kentucky Corn; Distillers Grade #1 and #2  
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 K, L and M  
Floor: 2<sup>nd</sup> and 3<sup>rd</sup> floors  
Evaporation loss: 74% of the original whiskey lost to evaporation

## Bottling

Filtration: Chill  
Product Age: 18 years, 5 months old at bottling  
Tasting comment: Nose: Dried orange peel, rye grain, clove and aniseed  
Palate: A bold blend of black pepper, vanilla, and waves of oak  
Finish: Floral notes followed by honey and tobacco leaf