

BOURBON MADE THE HARD WAY

WE GRIND MALTED BARLEY, WINTER - HARVESTED SOFT WHEAT, AND TEXAS - GROWN SWEET CORN IN OUR HAMMER MILL AND BOIL IT. THIS SWEET MASH IS FERMENTED FOR A WEEK, DISTILLED TWICE IN OUR POT STILL AND ONLY THE HEARTS OF THE SPIRIT COLLECTED. WE POUR THIS RAW WHISKEY INTO SMALL, FIRST - USE, AMERICAN WHITE OAK CASKS. HERE IT RESTS FOR NINE MONTHS BEFORE IT IS RACKED AGAIN TO LARGER, OLDER, TWICE - USED BOURBON BARRELS AND AGED FOR ONE MORE YEAR. THEN WE MINGLE IT WITH CARBON - FILTERED WATER TO REDUCE THE PROOF TO 90 AND BOTTLE IT, UNFILTERED, BY HAND IN COLLEGE STATION, TEXAS.

