

# BOONE COUNTY

DISTILLING CO



## KENTUCKY POT STILL

## SINGLE BARREL BOURBON WHISKEY

This Single Barrel Bourbon Whiskey has been skillfully crafted in a 500 gallon copper pot still, giving it a full body and complex flavor not found in other bourbons. This bourbon has been hand-picked from a few select barrels that been aged well beyond an ordinary bourbon. This Boone County Pot Still Bourbon has been carefully mashed, distilled, aged, and bottled in Boone County, Kentucky. Cheers!

### AROMA

Crystallized brown sugar, deep oak, hint of cinnamon, seared caramel, and sweet toasted chestnut.

### FLAVOR

Sweet oak that has been toasted and charred, thin vanilla wafer, splash of citrus, dark brown sugar resonates with toasted almonds.

### FINISH

Long and robust, reminiscent buttery spiced oak, subtle notes of tobacco aging in a cigar humidor, and deep notes of tanned leather.

### MASHBILL

74% Corn, 21% Rye, 5% Malted Barley

126.7 Proof

63.4% Alc by Vol / 750 ML

