

SAZERAC 18 YEAR OLD KENTUCKY STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2003 and 2004

Release: Fall of 2022

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 MO

Barrel entry proof: 125 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouses K, M, and P

Floor: 2nd, 3rd, and 4th floors

Evaporation loss: 74.0% of the original whiskey lost to evaporation

Bottling

Filtration: Chill

Product Age: 18 years, 6 months old at bottling

Tasting comment: Nose: Orange peel, lemon zest, and molasses

Palate: A bold blend of black pepper, coriander seeds, and maple syrup

Finish: A well-rounded finish with mint, tobacco leaf, and oak