

WILLIAM LARUE WELLER KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2010

Release: Fall of 2022

Release Brand name: William Larue Weller Kentucky Straight Bourbon Whiskey

Proof for release: 124.7 proof

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2

Small Grain: North Dakota Wheat

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: 130 Proof

Barrel: New, White Oak; #4 Char; Charred for 55 seconds

Barrel maker: Independent Stave; Lebanon, MO

Barrel entry proof: 114 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouses C, K, and N

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

Evaporation loss: 64% of the original whiskey lost to evaporation

Bottling

Filtration: None

Product Age: 12 years and 8 months old at bottling

Tasting comment: Nose: Toasted coconut, butterscotch, and caramel

Palate: Touch of mint, dark cherry, and molasses

Finish: A full-bodied finish containing a hint of leather, nutmeg, toffee, and vanilla