



Barrell Whiskey Private Release DJXI

ORIGIN:

Kentucky

MASTER BLENDER:

Nic Christiansen

AGING:

Finished in Ruby Port Barrels

ALCOHOL:

125.8 Proof | 62.9% ABV

MASH BILL:

Undisclosed

ULTIMATE COCKTAIL: Modern Old Fashioned

2oz Barrell Whiskey Private Release DJXI

½ teaspoon (or to taste) maple syrup

2 dashes of Angostura Bitters

Orange peel for garnish, Luxardo Cherry (optional)

Steps: In a 9oz tumbler (Rocks Glass) combine Barrell Whiskey Private Release, Maple Syrup, and Angostura Bitters. Stir until well-integrated. Add one large ice cube and stir again until well chilled. Add garnish and serve.

ORDERING INFO:

SKU 1052383 | \$129.95

DESCRIPTION:

Joe Beatrice has built his career on new ideas. A former marketing and technology entrepreneur, Joe founded his first company in the 1990s. After 20 years, Joe was ready for a change. As a longtime home brewer, Joe saw the true magic of spirits after a transformative experience tasting whiskey straight from the barrel for the first time in 2013. To say he was hooked is an understatement. He launched Barrell Craft Spirits in Kentucky a short time after his barrel tasting.

TASTING NOTES:

Color: Golden to almost amber, youthful and bright

Aromas: Sweet tobacco leaf, cedar and dried fruits

Palate: Full bodied, toffee, with a note of citrus

Finish: Slightly sweet, nicely textured and balanced





NuLu French Toasted Barrel Small Batch Bourbon

ORIGIN:

Indiana

OWNER:

Chase Hazelbaker

AGING:

Finished in French Oak

ALCOHOL:

104 Proof | 52% ABV

MASH BILL:

75% Corn, 21% Rye, 4% Malted Barley

ULTIMATE COCKTAIL: French Toasted Gold Rush

2oz NuLu French Toasted Bourbon

1 oz Fresh Lime Juice

½ oz Honey

Lemon Zest or peel for garnish

Steps: Combine all ingredients in a mixing glass with ice. Stir ingredients until thoroughly combined. Pour over rocks or one large ice cube, garnish with lemon, and serve.

ORDERING INFO:

SKU 1052384 | \$109.95

DESCRIPTION:

From the warm-toned and excellently quaffable selection of sipping whiskey offered by PCS (Prohibition Craft Spirits) comes this intricately balanced release. Expertly sourced from MGP, NuLu French Toasted Barrel Small Batch Bourbon, with ongoing aging for a minimum of 6.5 years and composed of a corn-heavy mash bill and finishing the Bourbon in French Oak wine barrels.

TASTING NOTES:

Color: Dark amber with a highlights of ruby

Aromas: Beautiful notes of toasted buttered waffles and vanilla

Palate: Spice leads the way, followed up with a note of toasted caramel (slightly sweet)

Finish: Very long finish, and well balanced, notes of cocoa powder on the backend

