



Stellum Equinox Bourbon Blend #1

ORIGIN:

Indiana/Tennessee/Kentucky

BLENDER:

Nic Christiansen

AGING:

Minimum 4 years

ALCOHOL:

117.26 Proof | 58.63% ABV

MASH BILL:

Undisclosed

ULTIMATE COCKTAIL: **The Gold Rush**

2oz Stellum Equinox Bourbon Blend #1

¾ oz Fresh Lemon Juice

¾ oz Honey Syrup

Add a twist of lemon for garnish

Steps: Combine the Stellum Bourbon, honey syrup, and lemon juice to an ice-filled shaker. Shake very well until ice cold, about 30 to 40 seconds. Strain into a tumbler glass over ice.

Add lemon twist for garnish.

ORDERING INFO:

SKU 1052189 | \$149.95

DESCRIPTION:

Stellum Spirit Company is devoted to bringing American whiskey to the modern age with simple, elegant blends and single barrels selected with care and intention. Their whiskies are created through a rigorous process of study, experimentation, and attention to detail.

TASTING NOTES:

Color: Golden amber to nutmeg brown

Aromas: Fruity melon with notes of maple and toasted toffee

Palate: Dried nectar-like fruits with a note of citrus and spice

Finish: Long and slow with a layer of sweetness and cocoa





Resilient 'Bottled in Bond' Straight Bourbon

ORIGIN:

Indiana

OWNER:

David Schmier

AGING:

Minimum 4 years

ALCOHOL:

100 Proof | 50% ABV

MASH BILL:

60% Corn, 36% Rye, 4% Barley

ULTIMATE COCKTAIL: **The Golden Hour**

2oz Resilient 'Bottle in Bond' Straight Bourbon

¾ oz Lillet Blanc

¾ oz Aperol Aperitif

Twist of Grapefruit zest for garnish

Steps: Combine all ingredients in a mixing glass with ice. Stir well until cold. Strain liquid into a fresh glass and serve over a large ice cube.

Garnish with a zest of grapefruit. NOTE: You can also serve this up.

ORDERING INFO:

SKU 1052190 | \$89.95

DESCRIPTION:

Resilient straight bourbon whiskey barrels are hand-picked single barrels of high-quality whiskey. Resilient looks for barrels that are well balanced with tight grain and wood. This allows the whiskeys to shine and bring out great aromas and flavors.

TASTING NOTES:

Color: Golden with amber-honey highlights

Aromas: Brown butter, toffee bar with notes of vanilla and spice

Palate: Full-bodied, with a savory palate, hints of citrus and apple mash on the end

Finish: Very long and well-balanced with layers of core fruits and sweet spice

