

Winter Whiskey

KENTUCKY STRAIGHT BOURBON WHISKEY MADE WITH MALTED OAT + CHOCOLATE MALT

When we considered putting oats in a Bourbon, our minds went to the chocolate oatmeal stouts we enjoyed in our brewing careers. Those rich stouts, and resultant, "Winter Whiskey," imbue our palates with the warmth and cheer of the season. Winter Whiskey is a Bourbon with the unique spice of raw and malted oats, backed by roasted cocoa notes of chocolate malt

It's quite a unique Bourbon, unlike anything we've ever made or tasted. The experience is something of a three-way conversation between the dry cocoa quality of the chocolate malt; a balanced amount of oak; and this unique spicy quality (sort of like kasha-style buckwheat, perhaps blueberry skin) quite distinct from that of rye. The finish dances away on the oaty spice, dusted with Belgian cocoa. Despite the suggestion of "chocolate" in the grains and the name, it never turns cloying, tending to delicate dryness.

**BOTTLED IN BOND
WITHOUT CHILL FILTRATION
AGED AT LEAST 4 YEARS**

100 PROOF

MASH BILL:

65% CORN 20% MALTED OATS

7% PALE ALE MALT

5% STEEL CUT RAW OATS

3% CHOCOLATE MALT

Nose: Forward and well-oaked, emergent dark cocoa; water adds a mélange of dry cocoa notes and a unique spicy quality

Palate: Lovely dryness with a sweeter inner core, surprisingly delicate, and the dry cocoa jousts with oak and that unusual spice

NEWRIFFDISTILLING.COM

24 Distillery Way, Newport, KY 41073

