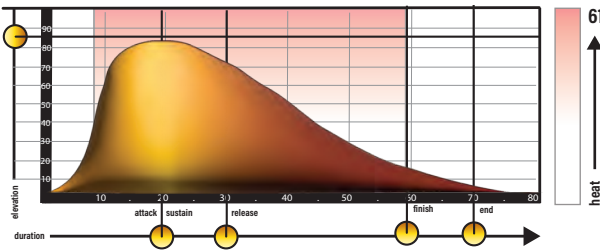


Russel's Reserve Kentucky Straight Bourbon Whiskey 10 Year Old.

This tasting involved an original pour of the whiskey and analysis used as a control, and a pour into two different flavor structuring glassware with analysis comparing to the original control pour.



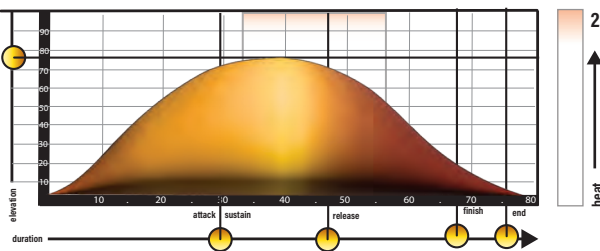
Flavor Envelope: Original



The original pour started out with a very fast attack, with most of the grain, spice, and wood flavors concentrated upfront along with a sizable amount of heat lingering into the release. It has a long finish and end with very nice oak, vanilla, and spice flavors.



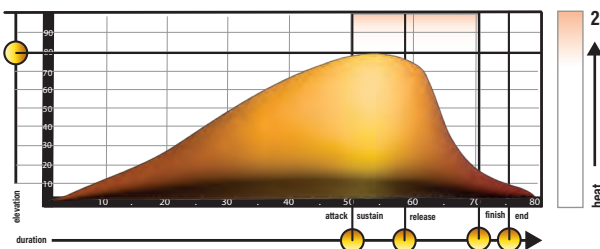
Flavor Envelope: Balance



The Balance pour started with a gradual attack with most of the flavors of grain, spice, vanilla, and oak wood stretched out and sustained through the release, finish and end. It has a significant reduction of heat limited to the top of the flavor creating a soft tasting experience.



Flavor Envelope: Focus



The Focus pour started out very gradually reaching a concentrated sustain of grain, spice, vanilla and oak wood towards the end of the taste. The pour also exhibited a significant reduction of heat over the top of the taste and into the finish. The experience offered an interesting explosion of flavors at the pinnacle of the taste.