



# TACONIC DISTILLERY®

Taconic Distillery handcrafts its spirits in small batches using the finest ingredients including natural spring water from Rolling Hills Farm, located in historic Hudson Valley. Inspired by hunting and fishing, Taconic embraces a passion for the outdoors and that passion is imprinted on all our products.

EXPERIENCE THE TASTE.

## DOUBLE BARREL BOURBON MAPLE WHISKEY

MASH: 70% CORN, 25% RYE, 5% BARLEY | 45% ABV



Our limited edition bourbon comes from teaming up with Catskill Mountain Sugarhouse. We send used bourbon barrels to the sugarhouse, who fills them with grade A organic maple syrup. After a few months aging, the contents are then bottled as our Bourbon Barrel Maple Syrup.

Then we fill those same maple syrup-laced barrels with bourbon. After a few months of soaking up the sweetness, we have a batch of Double Barrel Bourbon Maple Whiskey.

The initial encounter has sweetness lingering pleasantly on the lips with the earthiness of the barrel wood balancing out the sweetness nicely. Because of the dominant maple, there is not the customary bourbon essences of vanilla or caramel. The finish is peppery with a slight afterburn at the back of the throat that lets you know this is still 90 proof bourbon...even if it does make you want pancakes!

### QUALITIES

**Color:** Copper to dark amber with hints of deeply candied fruit

**Aroma:** Sweet, butterscotch, maple syrup, vanilla with hints of deeply candied fruit

**Taste:** Vanilla, caramel and a back palate of delicate maple syrup sweetness

**Finish:** Warm and peppery with lingering notes of maple syrup

TACONIC DISTILLERY & TASTING ROOM

taconicdistillery.com | 179 Stanfordville, New York 12581 | 845.393.4583

