

# BUFFALO TRACE

## DISTILLERY

May 4, 2012

Dear Friend of Buffalo Trace,

Many thanks for your purchase of Sazerac 18 Year Old Kentucky Straight Rye Whiskey. The San Francisco World Spirits Competition awarded this whiskey with a Double Gold Medal last spring.

We hope you and your customers are very pleased with the whiskey contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest American whiskey ever made.

The glass bottle we've chosen showcases the whiskey's deep and rich colors with a classy look. The back label even provides a full product history and description. Every bottle has been hand bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

On the reverse side of this letter you'll see a fact sheet about the barrels selected for this year's vintage. Hopefully you and your customers will find the intricate details of these particular barrels as interesting and compelling as we do.

In closing, thank you again for your purchase of this very limited supply of Sazerac Rye 18 Year Old. If we, at the Buffalo Trace Distillery, can be of any further assistance please do not hesitate to make contact at the following numbers or e-mail addresses:

Mark Brown  
(502) 696-5978

mbrown@buffalotrace.com

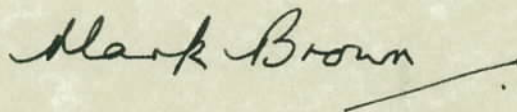
Kris Comstock  
(502) 696-5936

kcomstock@buffalotrace.com

Websites:

buffalotrace.com  
greatbourbon.com

With best regards,



Mark Brown  
President and CEO  
Buffalo Trace Distillery

DISTILLING TRADITION SINCE 1787

113 GREAT BUFFALO TRACE  
FRANKLIN COUNTY  
FRANKFORT, KY 40601

POST OFFICE BOX 619  
FRANKFORT, KY 40602

502.223.7641 TEL  
502.875.5553 FAX

WWW.BUFFALOTRACE.COM



# SAZERAC 18 YEAR OLD KENTUCKY STRAIGHT RYE WHISKEY

## Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

## Age Profile

Year of Distillation: Spring of 1985  
Release: Spring of 2012  
Release Brand name: Sazerac 18 Year Old Kentucky Straight Rye Whiskey  
Proof for release: 90 proof

## Recipe

Large Grain: Minnesota Rye  
Small Grain: Kentucky Corn; Distillers Grade #1 and #2  
Finish Grain: North Dakota Malted Barley

## Cooking / Fermentation

Milling screen: #10  
Cook Temperature: 240 degrees Fahrenheit  
Water: Kentucky Limestone with Reverse Osmosis  
Fermentation: Carbon Steel / Black Iron fermenter  
Mash: Sour

## Distillation & Aging

Distillation: Double distilled; beer still and doubler  
Proof off still: 135 proof  
Barrel: New, White Oak; #4 Char; charred for 55 seconds  
Barrel maker: Independent Stave; Lebanon KY  
Barrel entry proof: 125 proof  
Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons  
Warehouse: Warehouse K  
Evaporation loss: 57.61 % of the original whiskey lost to evaporation

## Bottling

Barrel selection: 28 hand picked barrels  
Filtration: Chill  
Tasting comment: "Intense spice with underlying sweetness and dry finish"