WILLIAM LARUE WELLER KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Fall of 1998 Release: Fall of 2009

Release Brand name: William Larue Weller Kentucky Straight Bourbon Whiskey

Proof for release: 134.8 proof

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2

Small Grain: North Dakota Wheat

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: 130 proof

Barrel: New, White Oak; #4 Char; charred for 55 seconds

Barrel maker: Independent Stave; Lebanon KY

Barrel entry proof: 114 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouses N & O

Floor: 5th

Evaporation loss: 57.2 % of the original whiskey lost to evaporation

Bottling

Barrel selection: 41 hand picked barrels

Filtration: None

Product Age: 11 years old at bottling

Tasting comment: "Caramel, toffee and a bit of cinnamon"