

S A V A G E & C O O K E

BOURBON WHISKEY

CALIFORNIA STRAIGHT BOURBON WHISKEY
FINISHED IN CABERNET SAUVIGNON BARRELS

50% ALC./VOL. (100 PROOF)

DISTINCTIVE AND PRONOUNCED, DAVE PHINNEY'S HOUSE BOURBON.

GRAIN

All grain is grown within 50 miles of the distillery. Direct relationships have been forged with local farmers and grain is grown to a precise specification. Yellow corn makes up the bulk of the recipe, followed by rye and malted barley.

PRODUCTION

Whole kernels are delivered to the distillery and then milled and mashed on site. Following fermentation, the wash is distilled in a 20 plate, 24" Vendome Copper & Brassworks column still. Five batches of distillate are blended at a time for consistency prior to barreling.

BARRELS AND AGING

White American Oak Char #3 barrels are hand-crafted by local cooper Seguin Moreau and the Bourbon is aged for a minimum of three years, and often longer. All aging is done on site in one of three locations, all with ideal yet different conditions relating to temperature, humidity, sunlight and air flow.

FINISHING BARRELS

Once deemed mature by Master Distiller Jordan Via, a portion of the Bourbon is transferred to Dave Phinney's Cabernet Sauvignon barrels for a period of about two months. This additional aging adds flavor, texture and character.

WATER

Pristine water is pulled from a spring on Dave's high elevation mountain property in Alexander Valley, not far from the distillery.

MASH BILL

75% Corn, 21% Rye, 4% Malted Barley

PROFILE

Mature yet lively and loaded with character. Aromas of orange peel and honey mingle with toasty oak and caramel notes that are consistent through the palate. Lush and complex, gorgeous start to finish.



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