

*The*  
**SAVAGE & COOKE**  
*Distillery, Mare Island, California*

INTRODUCING THE BOTTLED IN BOND SERIES

**BLOODY BUTCHER  
BOURBON WHISKEY**  
*BOTTLED IN BOND*

**The Land**

After research spanning multiple seasons, a particular plot of land was selected in Winters, California (approximately 35 miles from the distillery) for its nutrient rich soil, maximum sun exposure and access to water.

**The Grain**

An ancient heirloom grain, the Bloody Butcher corn comprises 70% of the recipe. The balance is 16% red winter wheat and 14% malted barley. The Bloody Butcher corn, notoriously difficult to grow, provides intense flavor and structure. The red winter wheat provides a velvety texture and generous mouthfeel. Malted barley rounds out the mashbill and provides structure as well as flavor.

**The Production**

True grain to glass. Every element of production from growing the grain to fermentation time to distillation and the barrel regimen was controlled internally. No detail was overlooked. Supreme quality Seguin Moreau char #3 barrels ushered this Bourbon from cradle to maturity imparting toasty oak, vanilla, structure and character along the way.

**Tasting Notes**

Deep caramel with an orange hue. Bright aromatics of ground cinnamon, dried orange peel and lilac blossoms. Finishes with a long, unctuous cherry flavor with pronounced minerality and a core of power.

**The Specs**

Only 44 barrels produced  
4 years old  
100 proof / 50% alc./vol



DAVE PHINNEY, PROPRIETOR

*DSP*

ESTABLISHED 1973

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