

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

**HOWLING MOB**  
**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 Howling Mob corn comprises 93% of the recipe. The balance is 7% malted barley. The Howling Mob corn, notoriously low yielding and susceptible to weather, strikes a balance between decadence and elegance. Malted barley completes 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, intensity and character along the way.

**Tasting Notes**

Rich amber hues with bright aromas of fresh orange zest and Madagascar vanilla bean. Smokey charred oak mid palate finishes with cinnamon bark and ground peppercorn. Full bodied and balance.

**The Specs**

Only 31 barrels produced; singular release that will not repeat due to extreme low yield  
4 years old  
100 proof / 50% alc./vol



DAVE PHINNEY, PROPRIETOR

*DS Pinney*

ESTABLISHED 1973

SAVAGEANDCOOKE.COM