The

# SAVAGE & COOKE

Distillery, Mare Island, California

BOLD SPIRITS ® TIMELESS HONOR



**97 POINTS**San Francisco World
Spirits Competition

# BLOODY BUTCHER BOURBON WHISKEY

Bottled In Bond

Savage & Cooke pays homage to Mare Island's rich history as a Naval Shipyard, named after a heroic Naval ship (USS Savage) and decorated Naval Officer (Cooke), each of whom made Mare Island their home for a part of their service.

Our home, Mare Island, is a retired naval base that operated from 1854 – 1996. It was the first naval base on the West Coast, hosting over 50K workers during WWII. After two years of building renovation and distillery buildout, Savage & Cooke started distilling in spring 2019, our first house distillates hit the market in Fall 2023.

#### 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 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. Finished 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

