

**SAVAGE & COOKE**

# **BOURBON WHISKEY**

**CALIFORNIA STRAIGHT BOURBON WHISKEY  
FINISHED IN CABERNET SAUVIGNON BARRELS**

50% ALC./VOL. [100 PROOF]

**BOLD SPIRITS ● TIMELESS HONOR**



**DOUBLE GOLD MEDAL**  
Best in Class | 98 Points  
Sunset International  
Spirits Competition



**DOUBLE GOLD MEDAL**  
95 Points  
San Francisco International  
Spirits Competition

*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.*

## **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, our distilling team transfers a portion of the Bourbon to Cabernet Sauvignon barrels for a period of about two months. This additional aging adds flavor, texture and character.

## **MASH BILL**

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

## **PROFILE**

Distinctive and pronounced, 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.

UPC: 8 69251 00030 2



BOTTLED AND DISTILLED BY  
SAVAGE & COOKE • VALLEJO, CALIFORNIA

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