



TACONIC DISTILLERY®

Taconic Distillery hand crafts its spirits in small batches using the finest ingredients including natural spring water from Rolling Hills Farm, located in historic Hudson Valley. Inspired by hunting and fishing, Taconic embraces a passion for the outdoors and that passion is imprinted on all our products.

EXPERIENCE THE TASTE.

rated

92.5

Jim Murray's
Whisky Bible

BARREL STRENGTH BOURBON

MASH: 70% CORN, 25% RYE, 5% BARLEY | 57.5% ABV

We do add a touch of our artisanal water to give this bourbon a healthy dose of butteriness. At 57.5% ABV, it still has a rather sweet nose, with corn and cereal grain, as well as vanilla. The higher proof also provides a heightened dose of caramel and butterscotch on the palate. The finish is long, bold and warm with lingering notes of spice and candied fruit.

Aged a minimum of 5 years in New York Oak, Char 3, Coopers select, 53-gallons independent Stave Company barrels.

Taconic's water is brought to the surface through a rich deposit of Dolostone. Similar to limestone-rich, Dolostone is rich in calcium carbonate and magnesium. These minerals help to impart another layer of rich butteriness found in our spirits.

QUALITIES

Color: Copper to dark amber

Aroma: Sweet, butterscotch, vanilla and deep candied fruit

Taste: Bold, vanilla sweet corn, caramel, honey

Finish: Long, warm with notes of spice that linger

TACONIC DISTILLERY & TASTING ROOM

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