



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  
**90**

Whisky  
Advocate

## DOUBLE BARREL MAPLE BOURBON

MASH: 70% CORN, 25% RYE, 5% BARLEY | 45% ABV

Our Double Barrel Maple Bourbon comes from teaming up with Catskill Mountain Sugarhouse. We send used bourbon barrels to the sugarhouse, who fills them with New York Grade A Organic Maple Syrup. After a few months of aging, the contents are then bottled as our Bourbon Barrel Aged Maple Syrup.

We fill those same maple syrup-laced barrels with bourbon. After a few months of soaking up the sweetness, we have a batch of Double Barrel Maple Bourbon.

The initial encounter has sweetness lingering pleasantly on the lips with the earthiness of the barrel wood balancing out the sweetness nicely. Because of the dominant maple, there is not the customary bourbon essences of vanilla or caramel. The finish is peppery with a slight afterburn at the back of the throat that lets you know this is still 90 proof bourbon... even if it does make you want pancakes!

### QUALITIES

Color: Copper to dark amber with hints of deeply candied fruit

Aroma: Sweet, butterscotch, maple syrup, and vanilla

Taste: Vanilla, caramel and a back palate of delicate maple syrup sweetness

Finish: Warm and peppery with lingering notes of maple syrup

TACONIC DISTILLERY & TASTING ROOM

taconicdistillery.com | 179 Bowen Rd, Stanfordville, NY 12581 | 845.393.4583

