



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.

"Best bourbon"
- MAXIM Magazine

MAXIM



Official Bourbon
CIA Beefsteak

DUTCHESS PRIVATE RESERVE BOURBON

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

Dutchess Private Reserve Bourbon offers a rather sweet nose, with corn and cereal grain, as well as vanilla. On the palate, you'll find a bourbon made for sipping, eminently enjoyable and easygoing. Very smooth, with more vanilla, honey, and a malty sweetness. The finish is pleasant and warm, lingering without overstaying its welcome.

The bourbon is very consistent throughout. Add ice and the bourbon becomes chewier, with more pronounced grain flavors and a shorter, sharper finish.

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, 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

Taste: Vanilla, caramel, honey, malty sweetness

Finish: Warm and spicy notes that linger

TACONIC DISTILLERY & TASTING ROOM

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