



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.

HORSE & JOCKEY BOURBON

MASH: 70% CORN, 25% RYE, 5% BARLEY | 62.5% ABV



Drawn from our oldest barrels, this is a bourbon for sharing with friends and family. It starts off with a wonderful baked quality like cookies in the oven, butterscotch, cookie dough, honey, vanilla and lots of spice.

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 and caramel

Taste: Vanilla, caramel, honey, malty sweetness

Finish: Warm and spicy notes that linger

TACONIC DISTILLERY & TASTING ROOM

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