

LAWS WHISKEY HOUSE

FOUR GRAIN
STRAIGHT
BOURBON
FINISHED IN HONEY CASKS

EXPERIENTIAL BARREL




ALC./VOL: 50%

Laws Whiskey House is a grain-to-glass distillery in Denver, Colorado that applies a “there are no shortcuts” philosophy to each batch of whiskey produced. Each batch is milled, cooked, fermented, distilled, and aged on-site, utilizing heirloom grains from family-owned Colorado farms. The practice of open air, on-grain fermentation captures the essence of Colorado’s terroir while the copper pot-column still produces a robust, grain-forward style of whiskey.

First we made Four Grain Straight Bourbon. Then, an apiary filled two of those emptied barrels with Colorado honey. After the honey was harvested, we filled them again with Four Grain Straight Bourbon.

- ◆ Tasting Notes: A nose of alpine meadow and citrus. With flavors of soft columbine, black tea and Rocky Mountain strawberries. finishing with a palate coating sweetness.
- ◆ Mash Bill: 60% corn, 20% heirloom wheat, 10% heirloom rye, 10% heirloom malted barley
- ◆ Aged over three years in new, 53 gal, charred oak barrels and finished in a 53 gal Laws Bourbon BBL that aged LOCAL honey

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CRAFT OVER COMMODITY - QUALITY OVER QUANTITY - WHISKEY ABOVE ALL.®

lawswhiskeyhouse.com