

LAWS WHISKEY HOUSE

CENTENNIAL

STRAIGHT

WHEAT

FINISHED IN CURAÇAO 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.

The Centennial white wheat we use imparts subtle orange notes that we sought to accentuate by finishing in French oak casks that previously held Curaçao.

- ◆ Tasting Notes: A nose of orange blossoms followed by creamy orange and candied ginger flavors. Then shifting to dry leather, sarsaparilla, vanilla and cardamom. Finishes with soft tannins and cedar.
- ◆ Mash Bill: 100% Soft White Centennial Spring Wheat (50% raw, 50% malted)
- ◆ Aged over three years in new, 53 gal, charred oak barrels and finished in a 185L French Oak Curaçao Cask

LAWS  
WHISKEY HOUSE

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

lawswhiskeyhouse.com