



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 that is aged in 53 gallon charred oak barrels.

The roots of these flavors stem from the ancestral barley varietal grown by the Cody family and environmental conditions along Henry Road in the San Luis Valley.

- Tasting Notes: Aromas of apple blossom, honey, and toasted hazelnuts lead to flavors of green apple, sugar cookie, seagrass, and sweet tobacco. Finishes soft and bittersweet
- ◆ Mash Bill: 100% heirloom malted barley
- ◆ Aged over four years in new, 53 gal, charred oak barrels

ALC./VOL: 50%

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Meets the standards of the **Bottled in Bond Act of 1897**. Bottled in Bond requires that the whiskey be a product of a single season, using the grain of a single season, made by one distiller at a single distillery, and aged at least four years in a federal government-bonded warehouse. The whiskey is then cut and bottled at 100 proof (50% ABV).

