

LAWS WHISKEY HOUSE

FOUR GRAIN STRAIGHT BOURBON

FINISHED IN ARMAGNAC 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 oldest of the French brandies, Armagnac is complex and rich. We chose to finish our Four Grain Bourbon in this cask to bring out the subtle notes of fruit and spice.

- ◆ Tasting Notes: Aromas of fine leather, stewed stonefruit and an aged Maduro cigar flow into flavors of malted chocolate, brittle, and dark fruit. The finish is bright and citrusy with finely grained tannins. Balanced acidity leaves you salivating and waiting for your next sip.
- ◆ Mash Bill: 60% corn, 20% heirloom wheat, 10% heirloom rye, 10% heirloom malted barley
- ◆ 5 years 9 months in new, 53 gallon charred oak barrels and finished in a 300 liter French oak Armagnac Cask

LAW'S
WHISKEY HOUSE

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

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