## LAWS WHISKEY HOUSE

## COGNAC CASK FINISHED FOUR GRAIN BOURBON

STRAIGHT BOURBON WHISKEY FINISHED IN COGNAC FOEDER





ALC./VOL: 47.5%

## **ACCOLADES**





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.

Our solera-aged, straight bourbon whiskey finished in Cognac casks starts with well-aged Laws' flagship Four Grain Bourbon. We migrate this aged whiskey to various-sized Cognac casks, adding flavors and complexity from the French oak. These casks are then married in a 50-year-old, 60 hectoliter (1,600 gallons) Cognac foeder for secondary solera-style aging. Every year we harvest just a portion of the mellowing whiskey, immediately topping up the vessel with new Cognac Cask Finished Four Grain Bourbon. This solera cycle creates a complex spirit with bright, upfront bourbon flavor followed by nuanced Cognac notes.

- Tasting Notes: Stewed fruit and black tea on the nose.
   Flavors of spiced apple butter, toasted wood, and raisin lead to a luxurious, rich finish.
- Mash Bill: 60% corn, 20% heirloom wheat, 10% heirloom rye,
   10% heirloom malted barley

