

LAWS WHISKEY HOUSE

STRAIGHT

BOURBON

WHISKEY FINISHED IN COGNAC FOEDER

SPECIAL FINISH SERIES



ALC./VOL: 47.5%

ACCOLADES



Laws Whiskey House is reimagining great American whiskey by creating unique and bold flavor experiences. Our grain-forward style whiskeys are made with the highest quality heritage and heirloom corn, wheat, barley, and rye grown by two Colorado family farms. We use time-tested production techniques that showcase each individual grain's terroir resulting in singular and novel whiskeys.

This limited release starts with our Four Grain Straight Bourbon. We migrate this bourbon to various-sized French oak casks, adding flavors from the wood and spirit previously held in these vessels. After secondary maturation, this whiskey is married in a 50-year-old, 1,600 gallon former Cognac foeder for tertiary finishing. Every year we harvest just a portion of the whiskey, immediately topping up the foeder with new Four Grain Bourbon finished in Cognac Casks. This solera-style cycle creates a complex spirit with our signature Four Grain flavor followed by nuanced notes of stewed fruit, raisin, and black tea with a luxurious finish.

- ◆ 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



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

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