

HOW IT'S MADE



Ingredients

The initial dry grain mixture, or mash bill, consists of a combination of at least 51% corn, along with other grains such as rye, wheat and malted barley.



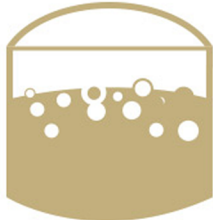
Mash House

The grains are then milled to produce a fine mixture that is combined with water.



Cooking

The milled grains are then cooked under pressure to create "mash" for fermentation.



Fermenter

Yeast is added to the cooled mash, fermenting the mixture and producing what is called "wash," the liquid used for the distilling process.



Distillation

The wash is pumped into a still process, which produces a clear spirit typically between 65-80% alcohol.

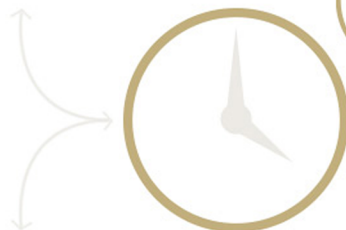
Oak Barrels

The unaged whiskey is then poured into brand new charred American white oak barrels.



Aging

The barrels are then placed in a warehouse for aging. During the aging process, the whiskey gains its color and flavor from the charred wood.



Selection

Once the whiskey has reached the desired maturity, the barrels are sampled and selected based on a particular taste profile.

