



BARRELL VANTAGE

NOW AVAILABLE

- Bourbon whiskey finished in Mizunara, French, and toasted American oak
- Distilled in Indiana, Tennessee and Kentucky
- Crafted and bottled in Kentucky



Our unique vantage point in the whiskey world, combined with a passion for experimentation and nuance, has inspired us to produce a blend with impeccable balance and depth of flavor. Vantage is a blend of straight bourbons finished in three distinct expressions of virgin oak: Mizunara, French, and toasted American oak casks. The result is a warm, elegant bourbon that highlights the many dimensions of oak.

Each component whiskey in Vantage is finished separately, focusing on the wood characteristics and the specific flavor contributions that each cask contributes to the blend. The result is a masterfully blended, perfectly balanced representation of the harmonious synergy between bourbon and barrel.

Selected Mizunara, French, and toasted American oak casks create multifaceted dimensions to this unique blend. The unique aspects of each wood and treatment are layered atop one another, precluding the singular taste of oak. The nose is creamy, spicy, and resinous, and the palate is richly textured and oily, soaked with barrel influence.

Appearance: Burnt sienna

Nose: Creme brûlée, coconut oil, and chocolate pudding invoke the creamy richness of toasted American oak. Tarragon, nutmeg, and warm cola are among the dry, extractive spices highlighting the French oak. Mizunara's incense and grilled pineapple notes take the profile in a totally different direction.

Palate: Sweet and oily with a pronounced espresso note. It's pleasantly rich on the tongue, which obscures much of the tannin – surprising given how much wood is present. The French oak's robust spice notes inflect a maple syrup sweetness.

Finish: Green grapes and red plums burst above the barrel notes for the first time. It's spicy, too, with za'atar, crystallized ginger and Szechuan peppercorns.

With a splash of spring water: The nose grows earthier, exhibiting graham cracker and dark chocolate. The spirit's rye grain emerges, not just with pumpnickel but also celery and chive blossom. The palate grows sweeter, tasting of maraschino liqueur and pavlova. It finishes on grapefruit zest and kola nut.

Barrell Craft Spirits, based in Louisville, Kentucky, is an independent blender of unique, aged, cask-strength sourced whiskey and rum, recognized for its blending expertise. We design, produce, and launch Spirits with a focus on what people want now and not what has been successful in the past.