

BUFFALO TRACE

DISTILLERY

September 26, 2022

Hello!

Many thanks for your purchase of our Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey. The 2022 Ultimate Spirits Challenge awarded last year's vintage the Chairman's Trophy, given to the highest-scoring entry per category.

We hope you are delighted with the whiskey contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest American whiskey ever made. In tribute to the original Eagle Rare brand launched in 1975, this whiskey is once again bottled at the original strength of 101 proof.

The glass bottle we've chosen showcases the whiskey's gorgeous amber color. The back label provides a full product description for you to read while enjoying a taste. Every bottle has been hand bottled and labeled to ensure the highest quality finish. The tissue paper has been added to protect the finished package.

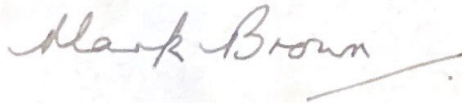
On the reverse side of this letter, please find a fact sheet with details about the barrels selected for this year's vintage. Hopefully you will find the intricate details of these particular barrels as interesting and compelling as we do.

In closing, thank you again for your purchase of this limited supply of Eagle Rare 17 Year Old. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact.

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With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery



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EAGLE RARE 17 YEAR OLD KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2005

Release: Fall of 2022

Release Brand name: Eagle Rare 17 Year Old Kentucky Straight Bourbon Whiskey

Proof for release: 101 proof

Recipe

Large Grain: Kentucky Corn; Distillers Grade #1 and #2

Small Grain: Minnesota Rye

Finish Grain: North Dakota Distillers Malted Barley

Cooking / Fermentation

Milling screen: #10

Cook Temperature: 240 degrees Fahrenheit

Water: Kentucky limestone with reverse osmosis

Fermentation: Carbon steel / black iron fermenter

Mash: Sour

Distillation & Aging

Distillation: Double distilled; beer still and doubler

Proof off still: 140 proof

Barrel: New, white oak; #4 Char; charred for 55 seconds

Barrel maker: Independent Stave; Lebanon KY

Barrel entry proof: 125 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Warehouses H, K, and L

Floor: 1st and 4th floors

Evaporation loss: 70% of the original whiskey lost to evaporation

Bottling

Filtration: Chill

Product Age: 17 years 5 months old at bottling

Tasting comment: Nose: Hint of tobacco and chocolate covered cherries with a touch of oak

Palate: Caramel, vanilla bean, dark chocolate, and oak

Finish: Full-bodied finish with baking spice, vanilla, and butterscotch