

September 2, 2023

Hello!

Many thanks for your purchase of George T. Stagg, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. We were deeply honored when our last release of George T. Stagg was awarded First Place for the Best American Whiskey in the 2023 International Whisky Competition.

We hope you are delighted with the whiskey contained in these bottles. Our George T. Stagg bourbon was first launched in response to a consumer request for a well-aged and barrel strength whiskey. This year's offering is comprised of barrels aged for more than 15 years and 3 months. After years of aging, this bourbon now clocks in at 135 proof.

The crystal-clear glass bottle chosen for George T. Stagg is designed to showcase the whiskey's dark and rich color. The back label provides a full product description. Every case 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, you will see a fact sheet about the barrels selected for this particular release. Hopefully you will find the intricate details of these barrels interesting.

Thank you again for your purchase of this limited supply of George T. Stagg. If we at Buffalo Trace Distillery can be of any further assistance, please do not hesitate to make contact.

Websites:

buffalotracedistillery.com

greatbourbon.com

With best regards,

A handwritten signature in black ink, appearing to read "JL Wenz". The signature is fluid and cursive, with a long, sweeping underline that extends to the right.

Jake Wenz
President and CEO
Buffalo Trace Distillery

GEORGE T. STAGG

KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 2008

Release: Fall of 2023

Release Brand Name: George T. Stagg Kentucky Straight Bourbon Whiskey

Proof for release: 135 proof

Recipe

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

Small Grain: Minnesota Rye

Finish Grain: North Dakota 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, MO

Barrel entry proof: 125 proof

Barrel size: 53 liquid gallons; 66.25 original proof gallons

Warehouse: Warehouses C, I, K, L and M

Floor: 1st, 2nd, 3rd, 4th and 5th floors

Evaporation loss: 68% of the original whiskey lost to evaporation

Bottling

Filtration: None

Product Age: 15 years and 3 months old at bottling

Tasting comment: Nose: A wave of cinnamon and cherry cola
Palate: Well-balanced with a mix of leather, chocolate and vanilla frosting
Finish: A robust, earthy finish