

September 15, 2024

Hello!

Many thanks for your purchase of William Larue Weller, our uncut and unfiltered Kentucky Straight Bourbon Whiskey. It was an honor to receive "Best of Class" North America for last year's vintage in the 2024 Global Whisky Challenge.

We hope you are delighted with the wheated bourbon contained in these bottles. In distilling and aging this product, we have attempted to make some of the finest whiskey our distillery has ever produced.

Our William Larue Weller bourbon was first launched in response to a consumer request for more well-aged and barrel strength whiskey. We filled these particular barrels at 114 proof in the years 2010 and 2012, but after more than twelve years of aging the whiskey is now 125.8.

The crystal-clear glass bottle chosen for William Larue Weller is designed to showcase the dark and rich whiskey 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.

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

Website: buffalotracedistillery.com

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With best regards,

Jake Wenz President and CEO Buffalo Trace Distillery



WILLIAM LARUE WELLER KENTUCKY STRAIGHT BOURBON WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: January 2010 and February 2012

Release: Fall of 2024

Release Brand name: William Larue Weller Kentucky Straight Bourbon Whiskey

Proof for release: 125.8

Recipe

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

Small Grain: Soft Red Winter Wheat Finish Grain: Distiller's Malted Barley

Cooking / Fermentation

Milling screen: #10

Cook Temperature: 240 degrees Fahrenheit

Water: Kentucky Limestone with Reverse Osmosis

Fermentation: Stainless Steel

Mash: Sour

Distillation & Aging

Distillation: Double Distilled; beer still and doubler

Proof off still: 130 Proof

Barrel: New, White Oak; #4 Char; Charred for 55 seconds

Barrel maker: Cumberland Cooperage

Barrel entry proof: 114 proof

Barrel size: 53 liquid gallons; 66.25 Original Proof Gallons

Warehouse: Rick Warehouse Floor: Lower floors

Evaporation loss: 61% of the original whiskey lost to evaporation

Bottling

Filtration: None

Product Age: 12 years and 6 months old at bottling

Tasting comment: Nose: Delightful blend of new leather, light pipe tobacco and caramel,

enveloped by the warm sweetness of marshmallow and hints of ripe

fruit

Palate: Smooth and creamy texture, with an immediate burst of rich caramel and toffee notes overlayed on a backbone of toasted oak Finish: Long and satisfying, with rich notes of oak, caramel, and fruit