

BUFFALO TRACE

DISTILLERY

July 18, 2011

Dear Friend of Buffalo Trace,

Many thanks for your purchase of Sazerac 18 Year Old Kentucky Straight Rye Whiskey. Jim Murray's *2011 Whisky Bible* awarded this whiskey a 95.5 rating and the "Liquid Gold Award".

We hope you and your customers are very pleased 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.

The glass bottle we've chosen showcases the whiskey's deep and rich colors with a classy look. The back label even provides a full product history and description. 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 you'll see a fact sheet about the barrels selected for this year's vintage. Hopefully you and your customers 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 very limited supply of Sazerac Rye 18 Year Old. If we, at the Buffalo Trace Distillery, can be of any further assistance please do not hesitate to make contact at the following numbers or e-mail addresses:

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(502) 696-5978

mbrown@buffalotrace.com

Kris Comstock
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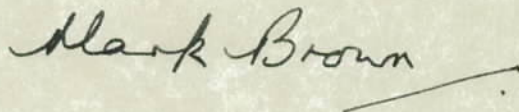
kcomstock@buffalotrace.com

Websites:

www.buffalotrace.com

www.greatbourbon.com

With best regards,



Mark Brown
President and CEO
Buffalo Trace Distillery

DISTILLING TRADITION SINCE 1787

113 GREAT BUFFALO TRACE
FRANKLIN COUNTY
FRANKFORT, KY 40601

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WWW.BUFFALOTRACE.COM

BUFFALO TRACE

DISTILLERY

SAZERAC 18 YEAR OLD KENTUCKY STRAIGHT RYE WHISKEY

Distiller

Buffalo Trace Distillery, Franklin County, Kentucky

Age Profile

Year of Distillation: Spring of 1985

Release: Fall of 2011

Release Brand name: Sazerac 18 Year Old Kentucky Straight Rye
Whiskey

Proof for release: 90 proof

Recipe

Large Grain: Minnesota Rye

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

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: 135 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: Warehouse K

Evaporation loss: 57.27 % of the original whiskey lost to evaporation

Bottling

Barrel selection: 28 hand picked barrels

Filtration: Chill

Tasting comment: "Intense spice with underlying sweetness and dry finish"

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