

DOUBLE BARREL
—TECHNIQUE—

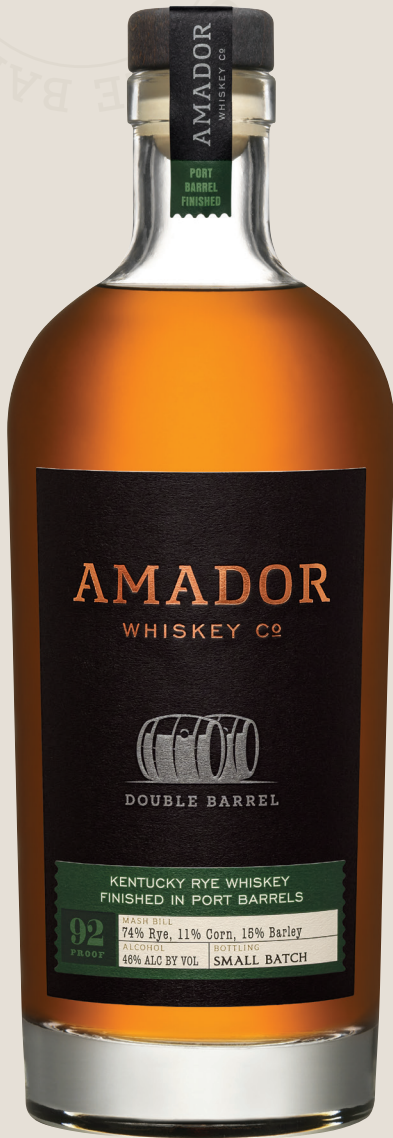
AMADOR

WHISKEY CO



DOUBLE BARREL

PORT BARREL FINISHED



NEW CHARRED AMERICAN OAK +
FORMER MEDIUM TOAST FRENCH/AMERICAN OAK

RYE WHISKEY

At Amador Whiskey Company, we partner with the finest distillers to create small batch, luxury whiskies. Amador Double Barrel is a rye whiskey aged in new charred American oak barrels for 3 years, which creates flavors of baking spices, blackberry, and chocolate. It is then finished in former French/American barrels for 9–12 months, which provides additional vanilla notes and a velvety mouthfeel. The “Double Barrel” aging technique creates characteristics from the individual barrels that are then blended together to make an exceptional tasting Whiskey, far greater than the sum of its parts.

PRODUCT FEATURES

- Sourced from the pedigreed Willett family distillery in Bardstown, KY
- Mashbill consists of 74% rye, 11% corn, 15% barley
- Aged in new charred American Oak barrels for 3 years
- Finished in Amador County Terra d’Oro Port barrels for 9 to 12 months
- Bottled at 92 proof
- Pairs perfectly in a Waldorf cocktail, Vieux Carre, or Sazerac

TASTING NOTES

Deep copper brown color with red hue from Port wine barrels. Classic rye spice with aromas and flavors of gingerbread, cookie dough, toffee, and hints of vanilla and honey. Full bodied and decadent.

BORN IN KENTUCKY, RAISED IN CALIFORNIA

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—COCKTAIL RECIPE—

WALDORF COCKTAIL

2 oz Amador Double Barrel Rye Whiskey
¾ oz Trincheri® Rosso Vermouth
¼ oz Absinthe
2 Dashes Bitters
Optional: Garnish with Lemon Peel

