

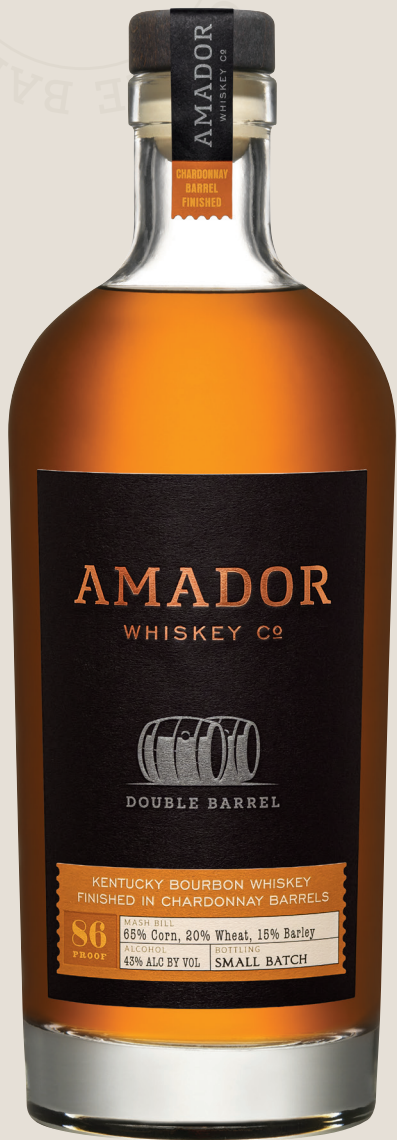
DOUBLE BARREL
—TECHNIQUE—

AMADOR

WHISKEY CO



DOUBLE BARREL



CHARDONNAY BARREL FINISHED

NEW CHARRED AMERICAN OAK +
FORMER MEDIUM TOAST FRENCH OAK

WHEATED BOURBON

At Amador Whiskey Company, we partner with the finest distillers to create small batch, luxury whiskeys. Amador Double Barrel is a wheated bourbon aged in new charred American oak barrels for 3 years, which creates flavors of brown sugar, nuts, and baking spices. It is then finished in former medium toast French Oak Chardonnay barrels for 9-12 months, which provides additional vanilla notes and a creamy mouthfeel. The “Double Barrel” aging technique creates characteristics from the individual barrels that are then blended together to make an exceptional tasting Bourbon, far greater than the sum of its parts.

PRODUCT FEATURES

- Sourced from the pedigreed Willett family distillery in Bardstown, KY
- Mashbill consists of 65% corn, 20% wheat, 15% barley
- Aged in new charred American Oak barrels for 3 years
- Finished in Napa Cellars Chardonnay barrels for 9–12 months
- Bottled at 86 proof
- Pairs perfectly in an Old Fashioned, Manhattan, or Boulevardier

TASTING NOTES

Exquisite copper brown color. Notes of vanilla, caramel, butterscotch, roasted almond mingle with hints of honey and tobacco. Rich and full bodied with a creamy, long finale.

BORN IN KENTUCKY, RAISED IN CALIFORNIA

AMADORWHISKEYCO.COM
©2021 Amador Whiskey Company, St. Helena, CA

—COCKTAIL RECIPE—

OLD FASHIONED

2 oz. Amador Double Barrel Wheated Bourbon

½ Teaspoon Sugar

1 Teaspoon Water

2 Dashes Bitters

Garnish with Orange Peel

